

*Daily menu* 19,40 €

*Dish of the day* 17,70 € Salad bowl, dish of choice and desert

*½ daily menu* 16,10 € Dish of choice and desert

*This menu includes ½ liter of mineral water (sparkling water supplement €2.50) or ½ liter of house wine in a jug and bread from the Bataller wood-fired oven in Hostalets d'en Bas. Beers or soft drinks are not included. The menus cannot be shared. We have gluten-free bread available for €1.50.*

**THE STARTERS:**

**La Quinta Justa flavoured salad with crispy leek.**

*“Verdures la Canya” lettuce mix with the sweet and sour touch of fruit.*

**Macaroni in a casserole with parmesan.**

*Traditional macaroni recipe with a natural stir-fry with quality meat and parmesan cheese.*

**Cabbage and potato trixat with dried pork belly.**

**Salad of the day with candied tuna and hard-boiled egg.**

*Recipe of the day with fresh, mellow and balanced produce.*

**Escalivada with burrata. (+ 4 €)**

*The traditional escalivada with the creaminess of Italian burrata.*

**Quiche of leek and chard from “Verdures la Canya” with Garrotxa goat cheese.**

*Soft, tasty and with just the right amount of artisan goat cheese.*

**Leek and coconut cream with “Mas Castanyer” eco egg at low temperature.**

*Soft, aromatic and with the perfect touch of the Mas Castanyer egg.*

**Catalan-style stewed broad beans and peas.**

*Broad beans and tender peas simmered with mint, black sausage and bacon, following the traditional Catalan recipe. A tasty and comforting spoon dish.*

**THE MAIN COURSES:**

**Grilled Can Riera sausage with our potatoes or beans**

*A classic of Catalan cuisine, with artisanal sausage and garnish of your choice*

**Confit ribs at low temperature and grilled with mashed potatoes.**

*Honeyed on the inside, crispy on the outside and accompanied by a soft and creamy mashed potatoes.*

**Fresh hake supreme with vegetables and citrus.**

*Light and aromatic, with a citrus touch that refreshes the whole.*

**Baked salmon river trout.**

*A delicate and tasty dish, cooked in the oven to preserve all its tenderness and enhance its natural flavor.*

**Grilled chicken leg with our own potatoes.**

*Grilled chicken leg, tender and well-marbled, accompanied by our own fried potatoes. Simplicity with all the flavor.*

**Meatball stew with cuttlefish and vegetables.**

*A sea and mountain classic of Catalan cuisine, mellow and tasty.*

**Beef médium steak with garnish (+ €4.5)**

*Selected and tender veal, grilled and accompanied by seasonal garnish.*

**THE RICE OF THE DAY: Rice from the Estany de Pals (min. 2 people, 20 min.)**

**Sea and Mountain Rice.**

*With honeyed rib, sausages, cuttlefish and mussels, in a perfect balance of flavors.*

**Dry rice with mushrooms and pig's trotters.**

*Intense and mellow, for the most gourmet palates.*

**AND SWEET:**

**Strawberries with fresh cream.**

*The classics, with seasonal strawberries and homemade whipped cream.*

**Assortment of natural fruit**

*A selection of fresh and seasonal fruit, full of color and vitamins.*

**Homemade crema catalana**

*Our traditional crema with a touch of cinnamon and lemon, with a perfectly caramelized crunchy sugar layer.*

**Dessert Cart Cake**

*Let yourself be surprised by our homemade cakes, made every day.*

*Check out the available options!*

**Coconut Milk Flan**

*An exotic version of traditional flan, with the creaminess and just the right sweetness of coconut.*

**Nuts jar I: almonds and hazelnuts. €1.50**

**Nuts jar II: raisins, prunes, dried apricots and figs. €1.50**

**Panna cotta of cream and vanilla with strawberry coulis**

*A soft and refreshing contrast of textures and flavors.*

**Egg custard**

*The custard of a lifetime, made with organic milk from Granja Mas la Coromina and eggs from Mas Castanyer)*

**La Fageda yogurt with toppings and jams**

*Creamy and soft, accompanied by fruit jams and varied toppings for an extra touch of flavor.*


**Capriccio Sandro Desii – Artisanal ice cream: Kefir & Lima. €1.50**

*Option with additional glass of wine: white Infinitus Moscatel (lightly carbonated) €1.90, white Infinitus Gewürztraminer €1.90, Empordà Rigau Ros crianza red €2.50*


## *Traditional gastronomic menu* 38,70 € **LA QUINTA JUSTA**

Full table (minimum 2 people)

 THE GASTRONOMIC JOURNEY THROUGH LA GARROTXA

 **Angel hair with “Mas Farró” sheep’s cheese**

The harmony between the delicate sweetness of angel hair and the intensity of the artisanal sheep’s cheese from Mas Farró.

 **Bianya farro crisp with Garrotxa herbs.**

A 100% Garrotxa bite, with the traditional cereal of the Bianya Valley and the aromatics of our region.

 **The oyster with homemade anchovies, Girona apple and Russet ratafia.**

Sea and mountain in their purest form: fresh oysters are combined with artisanal anchovies, the sweetness of the Girona apple and the aniseed touch of the Russet ratafia.

 **The Patata d’Olot**

Our most beloved classic, with local potatoes stuffed and fried to the right point to achieve a crispy texture and a mellow heart.

 **Santa Pau bean stew with cod.**

Santa Pau beans, an emblematic product of La Garrotxa, cooked with cod to create a dish full of tradition and flavor.

 **Can of sea and mountain rice from Pals.**

Rice from the Estany de Pals cooked with porcini mushrooms, confit jowl and potera squid, to offer a dish that fuses the richness of the sea and the mountain with exceptional products.

 **Santa Teresa Torradeta – special version!**

R reinterpretation of the classic, with Olot tortell from Can Carbasseres, Ripollesa sheep's milk, vanilla pear and salted caramel ice cream with Russet ratafia reduction.

◆ Alternative option: Dessert can be replaced with a local cheese board (+ 6 €), with a selection of the best artisan cheeses from La Garrotxa.

 **Small volcanic follies**

A surprising ending with sweet little details inspired by the volcanic landscape of our land.

Selection from our cellar to pair with the gastronomic menu:

U **Blanc de noirs.** Lo Noi del Sac 2022 *Merlot*. D.O. Montsant. Cellar Pascona. **16,50 €**

U **White.** Finca Valpiedra 2018. Single Vineyard. *Viura*. 1.072 bottles. D.O. Rioja. Cellar Finca Valpiedra. **53,90 €**

U **Red.** Finca Malaveña 2021 *Merlot, Cabernet Sauvignon, Garnatxa negra and Cabernet Franc*. Red D.O. Empordà. Cellar Perelada. **30,60 €**

U **Red.** 1423 Reserva. 2019 *Vegà. Garnatxa and Tempranillo*. Negre D.O. Navarra. Cellar Príncipe de Viana. **18,50 €**

U **Sparkling.** Sambukina Imperium: Story of the roses. **21,50 €**

U **Gintonic.** Ginebra S4<sup>a</sup>-Tun4-23 with premium tonic Le Tribute. Costa Brava. **10,50 €**

# The Symphonic menu 28,90 €

A market cuisine menu. (weekends and weeknights)

LA QUINTA JUSTA

## STARTERS TO CHOOSE:

### La Quinta Justa flavoured salad

A mix of fresh lettuces with sweet and sour contrasts that awaken the palate.

### Homemade quiche with confit leek and chard from "Verdures la Canya" with Garrotxa goat cheese.

A soft and tasty quiche, made with confit leek and fresh local chard, combined with the intense and creamy touch of Garrotxa goat cheese. A light, balanced dish full of character.

### Pea cream with "Mas Castanyer" organic egg at low temperature

A soft and aromatic dish, with the excellence of Mas Castanyer organic eggs.

### Endive salad from Verdures "La Canya" with beans, candied tuna and olive garum.

Fresh and crunchy endive with soft beans, candied tuna and the intense touch of olive garum.

### Cabbage and potato trinxat with dried belly

Traditional mountain dish with a different touch thanks to dried belly.

### Vegetable cannelloni, black sausage, duck liver with Girona apple.

A balanced combination of vegetables, the intense point of the black sausage and duck liver, contrasting with the sweetness of the Girona apple.

### Catalan-style broad beans.

Stewed with bacon, black sausage, mint and anise with peas, following the traditional recipe.

---

## MAIN COURSE TO CHOOSE:

### Grilled coastal sardines with garlic and parsley.

Fresh and tasty, grilled and dressed with a classic parsley that enhances their marine flavor. A simple and honest dish, full of Mediterranean.

### Cod fillet with vegetable samfaina.

A light and tasty dish with seasonal vegetables.

### Cod fillet with raisins and pine nuts. (+ €4.50)

Desalted cod cooked to perfection, with a mild sauce of onion, raisins and pine nuts that balances the saltiness of the fish with the sweet touch of nuts. A classic of Catalan cuisine with elegance and flavour.

### Ham stew with autumn mushrooms, onions and potatoes

Slowly cooked to achieve a tender texture and deep flavour.

### Low-temperature veal shank with creamy potato and Russet ratafia sauce

Mellow veal with the sweetness and aromas of our homemade ratafia.

### Quinoa burger with bean hummus (vegan adaptable)

A vegetable option full of flavor and surprising textures.

### Grilled Can Riera sausage with our potatoes or beans

A classic of Catalan cuisine, with artisanal sausage and garnish to taste

### Grilled Duroc pork tenderloin with orange sauce. (+ 2.50 €)

**RICE OF THE DAY: Rice from the Estany de Pals (min. 2 people, 20 min.)**

**Black rice from Pals with cuttlefish, peas and crayfish.**

*The authentic black rice, cooked with the best cuttlefish ink and the sweet touch of fresh peas.*

**Dry rice from Pals with cod, peas and black sausage.**

*A rice that speaks of the territory: tender cod and the powerful point of black sausage, in a comforting combination.*

---

## AND SWEET TO CHOOSE:

### La Fageda yogurt with toppings and jams

Creamy and smooth, with complements to sweeten to taste.

### Coconut milk custard with ice cream

An exotic touch with just the right creaminess.

### Egg custard with fresh cheese ice cream (organic milk from Granja Mas la Coromina and eggs from Mas Castanyer).

Tradition and quality in every spoonful.

### Strawberries with fresh cream.

*The classics, with seasonal strawberries and homemade whipped cream.*

### Cream and vanilla panna cotta with strawberry coulis and chocolate ice cream

A soft and refreshing contrast of textures and flavors.

### Burned crema catalana with farro carquinyolis

Our most beloved classic with a crunchy touch of farro.

### Assorted natural fruit with lemon sorbet (vegan adaptable)

Freshness and vitamins in their purest form.

### Dark chocolate brownie with walnuts

*Intense, moist and delicious, made with quality dark chocolate and crunchy walnuts. Served with a touch of icing sugar or a special accompaniment of the day.*

*Artisanal ice cream for those with a sweet tooth.*

**Cake from our dessert cart (ask our staff!)**  
*Discover the sweet proposals of the day.*

Ice cream cut by Sandro Desii to taste (vanilla, cream, chocolate or nougat from Xixona)

## *A la carte La Quinta Justa*

LA QUINTA JUSTA



CUINA VOLCÀNICA




ASSOCIACIÓ  
D'HOSTALATGE  
DE LA GARROTXA

*Did you know that we are a collaborating company with Soy Ecoturista? More information on the website: <https://soyecoturista.com/es/>*

### *For snacks*

- **Spicy Perelló Gordal or Manzanilla olives (150 g, pitted)**– 3,95 €  
*Fleshy olives and intense flavor with just the right amount of spiciness.*
- **Anchovy stuffed olives** – 2,90 €  
*Classic and tasty, a must-have to start.*
- **House anchovies (8 fillets)**– 12,10 €  
*Selected anchovies and cured for 6 months, served with EVOO from Empordà and crispy coca de lenya from Hostalets.*
- **Tellerines smothered in white wine** – 11,90 €  
*Small and tasty, opening with the fresh touch of white wine.*
- **Oyster "La Belle Huître" with citrus, pepper and tabasco** – 6,20 €/unitat  
*Delicate and iodized, with the acidic and spicy counterpoint.*
- **Iberian shoulder with coca dels Hostalets and tomato** – 20,05 €  
*Fine, intense and unctuous laminate, accompanied by crispy bread with tomato.*
- **Coca dels Hostalets with tomato** – 3,80 €  
*Crispy and aromatic wood-fired coca bread, with hanging tomato and EVOO.*

### *Starters*

- **The homemade potatoes "braves"** – 6,10 €  
*Kennebec potato cooked at low temperature and fried on the spot, with our homemade spicy sauce.*
- **Olot Potatoes d'Olot (4 units)** – 9,20 €   
*Two potato sheets wrap a roast meat farce and are fried until crispy.*
- **Sea and mountain snails in a casserole with allioli** – 17,20 €  
*Slowly stewed with sofrito and a touch of Mariner and a dash of allioli.*
- **Local cheese board with jams** – 19,50 €  
*Xiroi de vaca de "La Xiquella", Mas Farró d'ovella, Llanut d'ovella ripollesa Mas Marcè, Garrotxa de cabra "Bauma".  
Selection of artisan cheeses with seasonal jams.*

### *Salads and vegetables*

- **Salad La Quinta Justa** – 9,90 €  
*Mix of lettuce with tomato, pepper, fresh fruit and crispy leek, salad with Modena vinaigrette and Siurana EVOO.*
- **Escalivada with burratina or anchovies** – 14,50 €  
*Oven-roasted peppers, eggplant and onions, combined with creamy burratina or our anchovies.*

- **Stir-fried Santa Pau beans with sausage** – 13,60 €  
*IGP Santa Pau beans, sautéed with asparagus sausage and a touch of aromatic herbs.*  
👏
- **Confit leek from “Verdures La Canya” with Blue cheese from “la Xiquella” and hazelnut** – 14,70 €
- **Leek and coconut cream with low-temperature organic egg** – 11,70 €  
*Soft and aromatic, with the organic egg from Mas Castanyer that adds creaminess.*
- **Sauteed green beans from “Verdures La Canya” with black sausage and fennel**– 11,70 €

### *Pasta and rice*

- **Morels in cream with gnocchi** – 14.70 €  
*Fresh morels stewed with a soft cream and accompanied by tender gnocchi.*
- **Macaroni in a casserole with parmesan**– 8,50 €  
*With homemade stir-fry, quality meat and a touch of parmesan cheese.*
- **Grandma's cannelloni with béchamel and sheep's cheese** – 12,20 €  
*Roast pork and chicken fillings, covered with soft béchamel and Mas Farró sheep's cheese.*
- **Vegetable cannelloni, black sausage, duck liver with Girona apple.**– 13.20 €  
*A balanced combination of vegetables, the intense point of black sausage and duck liver, contrasting with the sweetness of the Girona apple*
- **Sea and mountain rice (Arròs de Pals)** – 18,40 €/pers. (Min. 2 pers., 20-25 min)  
*Seafood and meat in an intense combination of flavors.*
- **Black rice with cuttlefish and peas (Arròs de Pals)** – 16,50 €/pers. (Min. 2 pers., 20-25 min)  
*With cuttlefish ink and dark stir-fry, accompanied by tender peas.*
- **Can of dry rice with vegetables and mushrooms (Arròs de Pals)** – 16,50 €/pers. (Min. 2 pers., 20-25 min)  
*With beans and peas, full of seasonal aromas.*
- **Can of dry rice with porcini mushrooms and pig's trotters (Arròs de Pals)** – 16,50 €/pers. (Min. 2 pers., 20-25 min)  
*Intense and mellow, with the contrast of the mountain and the forest.*

### *Meats and grill*

- **Canned pig's trotters with stir-fry and meatballs**– 14,90 €  
*Stews with homemade stir-fry and meatballs of selected meat.* 👏
- **Pork trotter with mushrooms**– 15,20 €  
*Mellow and with the deep flavor of seasonal mushrooms.*
- **Beef tenderloin with potato parmentier and ratafia sauce**– 18,20 €  
*Veal cooked at low temperature, served with potato cream.* 👏
- **Lamb shoulder terrine with reduced juice** – 19,50 €  
*Tender cooked slowly and with its own reduced juice.*
- **Matured beef tartare with coca dels Hostalets**– 29,90 € (Spicy from 0 to 10, made to order.)  
*Classic cut, with vinegar and its condiments, prepared to order.*
- **Grilled beef half with garnish**– 18.50 €  
*Tender and tasty meat, marked on the grill to enhance its flavors, accompanied by seasonal garnish.*
- **Medium Dry Aged (+/-1 kg) "Txuletón" with garnish**– 45,70 €/kg (Price according to weight.)  
*Aged 30 days, to share and enjoy with seasonal garnish.*
- **Grilled "Cal Tiu" lamb with garnish**– 15,40 €  
*Grilled with aromatic herbs, with seasonal garnish.* 👏
- **Grilled Can Riera sausage with our potatoes or beans** – 12,10 €  
*A classic of Catalan cuisine, with artisanal sausage and garnish to taste.* 👏

- **Young Girona beef fillet with garnish** – 29,80 €  
*Tender and juicy, for lovers of meat at the perfect point.*
- **Grilled Duroc pork tenderloin with orange sauce.** – 14,50 €

### *Fishes and seafood*

- **Cod fillet with raisins and pine nuts**– 16,50 €  
*Desalted cod cooked to perfection, with a mild sauce of onion, raisins and pine nuts that balances the saltiness of the fish with the sweet touch of nuts. A classic of Catalan cuisine with elegance and flavour.*
- **Red tuna tataki with hummus and kimchi mayonnaise** – 17,90 €  
*Grilled and served with Santa Pau bean hummus and kimchi mayonnaise.*
- **Grilled squid with sautéed vegetables** – 16,50 €  
*Fresh and tender, with seasonal vegetables sautéed in a wok.*
- **Squid stuffed with organic pork cheek and jowl on black turnip puree from the Valley with Ratafia Russet teriyaki sauce** – 16.90 €  
*A sophisticated sea and mountain with tender squid stuffed with honeyed meat, accompanied by soft black turnip puree and a sweet and intense touch of ratafia teriyaki.*
- **Fresh baked monkfish with potato and onion** – 16,50 €  
*Tender monkfish cooked in the oven with a bed of potato and onion, soft and mellow.*
- **Baked sea bream with baked potato or grilled with vegetables** – 14.50 €

If you have any allergies or intolerances, please let us know. We have bread suitable for celiacs available.

**1,50 €** Snacks, bread from the Hostalets d'en Bas oven, oil... **1,25 € / person**

### *And sweet from the à la carte*

*(homemade desserts on the spot, waiting time 10 minutes minimum)*

Local cheese board with seasonal jams ideal for sharing. **19,50 €**

*Xiroi from “La Xiquella” cow, Moli del Perer from cow, Mas Marcè Ripoll sheep’s wool, “Bauma” goat’s wool.*

Chocolate fondue with seasonal fruit, Bianya farro sponge cake and Batet de la Serra buckwheat (ideal for sharing). **7,10 €**

Dessert cart cake. **6,20 €**

Little volcanic follies. **7,20 €**

Dark chocolate volcano with coconut ice cream. **7,50 €**

Santa Teresa's Torradeta with a version! of Olot tortell from Can Carbasseres with Ripollesa sheep's milk, vanilla pear and Mas Farró Serrat sheep's cheese.

**6,20 €**

Crème brûlée with Bianya spelt carquinyolis. **4,10 €**

Vanilla panna cotta, strawberry coulis and chocolate ice cream. **4,20 €**

Girona apple tatin with toffee and vanilla ice cream. **6,20 €**

Coconut milk custard with ice cream. **4,90 €**

Nuts jar I: almonds and hazelnuts. **5,95 €**

Dried fruit jar II: raisins, prunes, dried apricots and figs. **4,95 €**

## *To accompany desserts (5 cl)*

Ratafia Russet *3,40 €*

Ratafia Pere Xic *3,40 €*

Ratafia L'Hòstia *3,80 €*

Moscatell d'Empordà. Celler Espolla. *3,00 €*

Sinols Garnatxa de l'Empordà. *3,00 €*

Vittios, vi dolç. DO Penedès. *4,90 €*

Málaga Virgen Pedro Ximénez Sherry, DO Jerez. *4,90 €*

Pedro Ximénez Lustau, DO Jerez. *4,90 €*

Dow's Porto *5,90 €*

## *Menu for the little ones 16,10 €*

### *Dish to choose*

Macaroni in a casserole with parmesan cheese.

Breaded chicken fingers with garnish.

Fish of the day with garnish.

Natrus burger with garnish.

*\* The side dishes can be grilled vegetables, mashed potatoes, hot potatoes, homemade fries or salad.*

### *Desserts to choose:*

Crème brûlée from the house cremada.

Natural yogurt from the farm "La Fageda".

Ice cream terrine: strawberry, lemon or chocolate.

Ice cream cut to taste: cream, chocolate, vanilla or nougat.

Assorted natural fruit.

Cake of the day.

*Menus cannot be split.*

