

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.

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.

Peas cream with “Mas Castanyer” eco egg at low temperature.

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

THE MAIN COURSES:

Grilled sardines with garlic and parsley.

Fresh grilled fish.

Grilled hake supreme with vegetables and citrus aroma.

Fresh grilled fish, accompanied by seasonal vegetables and finished with a subtle touch of citrus

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.

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.

Beef medium 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.

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!

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:

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

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

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

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

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

🍷 *Gintonic. Ginebra S4^a-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.

Pea cream with “Mas Castanyer” organic egg at low temperature

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

Salad of the day with our tuna confit and EVOO ice cream.

Recipe of the day with fresh, sweet and balanced produce.

Lettuce salad from Verdures "La Canya" with beans, black sausage and olive garum.

Fresh and crunchy endive with soft beans, black sausage and the intense touch of olive garum.

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.

Vegetable cannelloni with Girona apple and “Xiquella” blue cheese.

A balanced combination of vegetables, the intense point of the blue cheese, 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:

Cod fillet with vegetable samfaina.

A light and tasty dish with seasonal vegetables.

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 €)

Duroc pork rib dish, rabbit and snails. (+ € 2.50)

A traditional stew with all the essence of mountain cuisine: sweet Duroc pork rib, tender rabbit and snails, all cooked over low heat with aromatic herbs and a good stir-fry. Intense and authentic flavor.

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 (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.

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

Artisanal ice cream for those with a sweet tooth.

Cake from our dessert cart (ask our staff!)

Discover the sweet proposals of the day.

À la carte La Quinta Justa

LA QUINTA JUSTA

TURISME
GARROTXA



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 Huitre" 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.
- **Lettuce salad from "Verdures la Canya" with beans, black sausage and olive garum. – 11,90 €**
Fresh and crunchy endive with soft beans, black sausage and the intense touch of olive garum.
- **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. 
- **Salad of the day with our tuna confit and EVOO ice cream– 12,10 €**
Recipe of the day with fresh, sweet and balanced produce.

- **Peas cream with low-temperature organic egg** – 11,70 €
Soft and aromatic, with the organic egg from Mas Castanyer that adds creaminess.
- **Homemade quiche with confit leek and chard from “Verdures la Canya” with Garrotxa goat cheese.**– 12,40 €
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.
- **Catalan-style broad beans and peas** – 12,40 €
Stewed with bacon, black sausage, mint, anise and peas, following the traditional recipe.
- **Peas from “Verdures La Canya” with black broth and organic egg from “Mas Castanyer”** – 14,70 €
Soft and aromatic, with the organic egg from Mas Castanyer that adds creaminess.

Pasta and rice

- **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 with Girona apple and “Xiquella” blue cheese.**– 13.20 €
A balanced combination of vegetables, the intense point of the blue cheese, 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

- **Duroc pork rib dish, rabbit and snails.** – 15,50 €
A traditional stew with all the essence of mountain cuisine: sweet Duroc pork rib, tender rabbit and snails, all cooked over low heat with aromatic herbs and a good stir-fry. Intense and authentic flavour.
- **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

- **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, Molí 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.

