



The restaurant La Quinta Justa, born in 2011 in a large and bright space, combines the classic touch of the moldings on its walls with the modernity of the details.

It wants to be a reflection of a traditional Catalan cuisine with elements of the Garrotxa, with touches of Mediterranean influence and with the presence of local products, thus preparing a cuisine in accordance with the Volcanic Cuisine collective. Offering customers the volcanic tour menu, the symphonic menu, the menu, the daily menu, and group

menus.

NEW! *Terrace area:*

Fridays, Saturdays and Sundays from
12:00 **Vermouth and tapas** and from
19:00 **Afternoon and tapas.**

LA*
QUINTA
al Aire

Throughout the month of June:



Cooking and biodiversity with five senses

Dishes that you will find with the producer Mas Puigmoli, Santa Pau:

Stewed lamb breast and neck with pepper. - €13.20
Grilled lamb with garnish. €15.40

Lamb shoulder terrine with reduced juice. - €19.50

Suggestions:

Grilled Roses crayfish with salt - €15

Daily menu 19,40 €

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

1/2 daily menu 16,10 € Dish of choice and desert

This menu includes 1/2 liter of mineral water (sparkling water supplement €2.50) or 1/2 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.

Salad of the day with candied tuna and boiled egg.

Bean salad with house-made seitons.

Macaroni in a casserole with parmesan.

Cream of zucchini from "Verdures la Canya" with "Eco" poached egg from Mas Castanyer.

Steamed mussels or marinara.

Catalan-style broad bean stew.

Escalivada with burrata. (+2,50 €)

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THE MAIN COURSES:

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.

Hake supreme with vegetables.

Grilled coastal sardines with garlic and parsley.

Lamb breast and neck with pepper. (Ramats de Foc)

Grilled Can Riera sausage with our potatoes or beans

Confit ribs at low temperature and grilled with mashed potatoes.

Grilled chicken leg with our own potatoes.

Stewed oxtail in red wine with chickpeas (2,50 €)

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AND SWEET:

Assortment of natural fruit

Homemade crema catalana

Dessert Cart Cake

Let yourself be surprised by our homemade cakes, made every day. Check out the available options!

Coconut Milk Flan

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

La Fageda yogurt with toppings and jams

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

1423 Reserva. Vegan. Garnatxa and Tempranillo. Red D.O Navarra. Cellar Príncipe de Viana. 18,50 €

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

Full table (minimum 2 people)

 THE GASTRONOMIC JOURNEY THROUGH LA GARROTXA

A journey through Garrotxa, bite by bite.

We start the journey at Mas Farró, where the intense aroma of sheep's cheese is presented in the form of a lollipop: a tribute to the pastures that dominate the valleys.

We continue through the Vall de Bianya, with farro sticks that meet the buckwheat from Batet de la Serra, and together they lean on the softness of a hummus of Santa Pau beans: the strength of the earth made tenderness.

We emerge onto the plain with the sea air on our cheeks: oyster with cucumber and the flower of vegetables from La Canya, rounded off with the salty mystery of garum.

We enter the heart of the region with a grilled aubergine, covered with Xiroi de la Xiquella cheese and salad with pine nut oil: a portrait of the landscape that merges mountain and vegetable garden.

On the edge of a summer vegetable garden, zucchini noodles dance with a basil pesto, flowers from La Canya and cod brandada - a brushstroke of memory.

The Olot potato, without artifice, is the direct voice of a town that loves its most precious tuber. Simple, but essential.

We stop in front of a tin of Pals rice, a sea and mountain version, with confit jowl, potera squid and porcini mushrooms: the forest and the port, on the table.

And we end the route with a sweet treat: the Tortell d'Olot torrija from Can Carbasseres, with ratafia ice cream and white chocolate cream. A celebration of tradition, passed down through the heart and through fire.

Lollipop of sheep cheese "Mas Farró"

Farro sticks from the Vall de Bianya and buckwheat from Batet de la serra with hummus of Santa Pau beans.

The oyster with cucumber and its flower of vegetables la Canya with garum.

Aubergine with Xiroi cheese from la Xiquella with pine nut oil.

Zucchini noodles with basil pesto with its flower of vegetables la "Canya" and brandada.

The potato from Olot.

The rice tin from Pals de mar i muntanya with confited jowl, potera squid and porcini mushrooms.

Tortell d'Olot Torrija from Can Carbasseres with ratafia ice cream and white chocolate cream.

- ◇ 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 small sweet details inspired by the volcanic landscape of our land.

Selection from our cellar to pair with the gastronomic menu:

🍷 **White.** Esclanyà 2022 *Malvasia*. D.O. Empordà. Cellar Esclanyà. **18,50 €**

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

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

🍷 **Red.** 1423 Reserva. 2019 *Vegà*. *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

This menu includes $\frac{1}{2}$ liter of mineral water (supplement of sparkling water €2.50) and bread from the Bataller wood-fired oven in Hostalets d'en Bas. Beer or soft drinks are not included. The menus cannot be shared. We have gluten-free bread available for €1.50.

STARTERS TO CHOOSE:

La Quinta Justa flavoured salad

Salad with homemade bean and sea bass stew.

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

Cream of zucchini from "Verdures la Canya" with low temperature eco egg from "Mas Castanyer".

Gnocchi with laminated zucchini from "Verdures la Canya" with blue cheese from "la Xiquella".

Mussels and potatoes with saffron with peach and coconut.

Vegetable cannelloni with leek and romesco.

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

Black rice from Pals with cuttlefish, peas and crayfish.

Dry rice from Pals with pig's trotters, vegetable zucchini "La Canya" and black sausage.

MAIN COURSE TO CHOOSE:

Cod fillet with vegetable samfaina.

Ham stew with autumn mushrooms, onions and potatoes

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

Quinoa burger with bean hummus (*vegan adaptable*)

Grilled Can Riera sausage with our potatoes or beans

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

Stewed oxtail in red wine with chickpeas (+ 2,50 €)

Lamb breast and neck stew from "Mas Puigmoli" by Ramats de Foc.

AND SWEET TO CHOOSE:

La Fageda yogurt with toppings and jams

Coconut milk custard with ice cream

Cottage cheese with honey and crumble.

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

Burned crema catalana with farro carquinyolis

Assorted natural fruit with lemon sorbet (vegan adaptable)

Dark chocolate brownie with walnuts

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

Cake from our dessert cart (ask our staff!)

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/>

- Coca dels Hostalets with tomato – 3,80 €

For snacks

- Spicy Perelló Gordal or Manzanilla olives (150 g, pitted)– 3,95 €
- Anchovy stuffed olives – 2,90 €
House anchovies (8 fillets)– 12,10 €
Tellerines smothered in white wine – 11,90 €.
- Oyster "La Belle Huitre" with citrus, pepper and tabasco – 6,20 €/unitat.
- Iberian shoulder with coca dels Hostalets and tomato – 20,05 €
- The homemade potatoes "braves" – 6,10 €

Starters


- Local cheese board with jams – 19,50 €
*Xiroi de vaca de "La Xiquella", Mas Farró d'ovella, Llanut d'ovella ripollesa
Mas Marcé, Garrotxa de cabra "Bauma".
Selection of artisan cheeses with seasonal jams.*
- Salad La Quinta Justa – 9,90 €
- Grilled with burrata and "kalamata" olives with basil oil. – €14.50
- Grilled with house anchovies – €14.50
- Escalivada with "Xiroi" cheese from Xiquella and pine nut oil – €15.50
- Zucchini noodles with basil pesto with its zucchini flower from "Verdures la Canya" with cod brandade. – €15.50
- Stir-fried Santa Pau beans with sausage – 13,60 €
- Salad of the day and EVOO ice cream– 12,10 €
- Cream of zucchini from "Verdures La Canya" with "Mas Castanyer" organic egg at low temperature– 11,70 €
- Roast-beef with Serrat d'Ovella Mas Farró cheese and tomato ice cream – €15.50
- Olot Potatoes d'Olot (4 units) – 9,20 € 
- Sea and mountain snails in a casserole with allioli – 17,20 €

Pasta and rice

- Macaroni in a casserole with parmesan– 8,50 €
- Gnocchi with laminated zucchini from "Verdures la Canya" with blue cheese from "la Xiquella".– 12,20 €
- Grandma's cannelloni with béchamel and sheep's cheese – 12,20 €
- Vegetable cannelloni with leek and romesco – 13.20 €
- Rossejat of noodles with cuttlefish, sausages, rib eye steak and allioli. – €14.50/pers. (Min. 2 pers., 20-25 min.)
- Sea and mountain rice (Arròs de Pals) – 18,40 €/pers. (Min. 2 pers., 20-25 min)
- Black rice with cuttlefish and peas (Arròs de Pals) – 16,50 €/pers. (Min. 2 pers., 20-25 min).
- Can of dry rice with vegetables and mushrooms (Arròs de Pals) – 16,50 €/pers. (Min. 2 pers., 20-25 min).

- Can of dry rice with porcini mushrooms and pig's trotters (Arròs de Pals) – 16,50 €/pers. (Min. 2 pers., 20-25 min).

Meats and grill

- Canned pig's trotters with stir-fry and meatballs– 14,90 € 
- Pork trotter with mushrooms– 15,20 €
- Stewed veal tail in red wine with chickpeas – €15.20
- Beef tenderloin with potato parmentier and ratafia sauce– 18,20 € 
- Lamb shoulder terrine with reduced juice – 19,50 €
- Matured beef tartare with coca dels Hostalets– 29,90 € (Spicy from 0 to 10, made to order.)
- Grilled beef half with garnish– 18,50 €
- Medium Dry Aged (+/-1 kg) "Txuleton" 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 Can Riera sausage with our potatoes or beans – 12,10 € 
- Young Girona beef fillet with garnish – 29,80 €
- Grilled Duroc pork tenderloin with orange sauce. – 14,50 €

Fishes and seafood

- Red tuna tataki with hummus and kimchi mayonnaise – 17,90 €
Grilled squid with sautéed vegetables – 16,50 €
Squid stuffed with organic pork cheek and jowl on black turnip puree from the Valley with Ratafia Russet teriyaki sauce – 16,90 €
- Fresh baked monkfish with potato and onion – 16,50 €
- Baked sea bream with baked potato or grilled with vegetables – 14.50 €
- Baked sea bream with baked potato or grilled with vegetables – 14.50 €
- Gall de Sant Pere with romescada – €16.50

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 €**

Homemade tiramisu. - **4,90 €**

Dark chocolate brownie with walnuts. - **4,90 €**

Mató with honey and walnut crumble. - **4,90 €**

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.

