



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 (except Tuesday night, Wednesday and Thursday):

From Fridays to Tuesdays from 12:00 **Vermouth and tapas** and from 19:00 **Afternoon and tapas**.



Spicy Perelló Gordal or Manzanilla olives (150 g) – €3.95

Anchovy stuffed olives – €2.90

“La Belle Huître” oyster – €6.20

Bean hummus with pickles – €3.80

The daily salad tapa with candied tuna – €4.50

Quinta Justa flavoured salad bowl – €5.50

Flour-breaded squid with citrus mayonnaise – €7.00

House-made bravas – €5.50

Xiroi cheese coated with rosemary honey – €7.90

Chicken fingers with mustard mayonnaise – €5.90

Low-temperature Duroc ribeye – €6.50

Meatball tapa with cuttlefish – €6.50

Pulled-pork bao of rib eye steak and ratafia (2 units) – €11

Chocolate, ratafia and orange truffles – €3.80

House cheesecake – €4.90 (cake of the day)

Cream pannacotta with strawberries – €4.20

Brun Rosso: Empordà artisanal vermouth – €3.10

San Bernabé rojo gran reserva – €3.50

Quinto Estrella Galicia – €1.60 (4 quintos offer €6)

Gintònic Wint & Lila – €8.10

Apperol Spritz – €5.50

Negroni – €5.50

Craft beers – ask our staff

Daily menu 19,40 €

Available midweek, except holidays. This menu includes ½ liter of mineral water (extra sparkling water €2.50) or ½ liter of house wine in a jug and bread from the wood-fired oven. Beer 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 Flavored Salad.
- Macaroni in a casserole with parmesan.
- "Gazpacho" of tomato from "VLC" with a touch of strawberries.
- Salad of the day with candied tuna and hard-boiled egg.
- Zucchini cream from "VLC" with organic poached egg from "Mas Castanyer with cod brandade.

THE MAIN COURSES:

- Grilled hake with vegetables.
- Grilled "Can Riera" sausage with a side of our potatoes or sautéed beans.
- Grilled Chicken Leg with Potatoes.
- Cloth meatballs with cuttlefish and potatoes.
- Quinoa burger with bean hummus. (vegan)
- Sea and Mountain Rice (minimum 2 people, 20 min)

The symphonic to the day 24,30 € You can choose a starter or main course from the symphonic menu suppl. 2,45 € from the daily menu

A menu with market products.

STARTERS TO CHOOSE:

- Homemade focaccia with tomato and "VLC" zucchini, Xiroi cheese from "la Xiquella" and porchetta.
- Tomato salad from the "VLC" garden with house anchovies and basil.
- Fesols empedrat with homemade anchovies.
- Gnocchi with zucchini laminate, basil pesto and blue cheese from "la Xiquella".
- House-made Olot potatoes with salad.

MAIN COURSE TO CHOOSE:

THE RICES OF THE DAY: Rice from l'Estany de Pals

- Noodle casserole with sausages, pork ribs and cuttlefish (min. 2 people, 20 min.)
- Pals dry rice with pig's trotters and porcini mushrooms. (min. 2 people, 20 min.)
- Cod fillet with vegetable samfaina.
- Low-temperature beef shank with creamy potato and ratafia sauce Russet.
- Medium-rare steak "Vedella de Girona" with garnish.

AND SWEET TO CHOOSE:

- La Fageda yogurt with toppings and jams.
- Creamy and vanilla panna cotta with strawberry coulis.
- Coconut milk flan.
- Cream Catalana from the house cremada.
- Assorted natural fruit or you choose a small jar of melon, cherries or pineapple.
- Fresh cheesecake with Bauma goat cheese.
- Cake d'Olot, tortell cake, chocolate, nuts and ratafia.

Poke-bowls QT, to eat here or to take away — 10,00 € (make it a menu with water/wine, bread and dessert

16,10 €

- Beans, house-made tuna confit, pickled onion, pepper, garden tomato, porradell and rocket.
- Rice from "l'Estany de Pals", pulled pork with confit rib, curry, apple, coconut, onions.
- Wheat with pineapple, raisins, zucchini from "Verdures la Canya", braised chicken breast with herbs, yogurt sauce from la Fageda.

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.

Figs with Duck Liver and Russet Ratafia Reduction.

"VLC" white eggplant with Xiroi de la Xiquella cheese and pine nut oil.

"VLC" zucchini flower with cod brandade

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.** Formiga de seda 2022. Organic. White Garnacha, Viognier. D.O. Priorat. Clos Galena Winery. €22.50

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

🍷 **Red.** Finca Malaveña 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 anchovies.

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.

Spelt and buckwheat foccaccia with "Ecoriera" porchetta and Xiroi cheese from "la Xiquella".

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.

Hake with vegetables.

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.

Sea and mountain casserole of meatballs with cuttlefish.

Grilled Iberian pork tenderloin with orange sauce. (+ 3.50 €)

AND SWEET TO CHOOSE:

La Fageda yogurt with toppings and jams

Cottage cheese with honey and crumble.

Coconut milk custard with ice cream

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)

Bauma fresh goat cheese cake.

Olot cake, tortell cake, chocolate, nuts and ratafia.

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.

If you have any allergies or intolerances, let us know. We have bread suitable for celiacs available €1.50

Snacks, bread from the Hostalets d'en Bas bakery, oil €1.25 / person

For snacks

- Spicy Perelló Gordal or Manzanilla olives (150 g, pitted) – 3,95 €
- Anchovy stuffed olives – 2,90 €
- House anchovies (8 fillets) – 12,10 €
- Toasted bread with tomato (4 units) – 3,80 €
- Tellerines smothered in white wine – 15,40 €.
- Oyster "La Belle Huître" with citrus, pepper and tabasco – 6,20 €/unitat.
- Iberian shoulder with toasted bread and tomato – 20,05 €
- Bao with pulled pork rib and ratafia (2 units) – 11 €
- The homemade potatoes "braves" – 6,10 €
- VLC "Padró" Peppers for snacking or as a side dish – €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 Marcè, Garrotxa de cabra "Bauma".
Selection of artisan cheeses with seasonal jams.*
- Salad La Quinta Justa – 9,90 €
- Arugula salad with vineyard peach and burrata – €14.50
- Tomato salad from the Hort with buffalo mozzarella – €14.50
- Escalivada with house anchovies – €14.50
- Salad of the day with our own candied tuna and EVOO ice cream – €12.10
- Zucchini cream from "Verdures La Canya" with low-temperature organic egg "Mas Castanyer" – €11.70
- Melon ajoblanco with celery and lime ice cream with house-made oysters. €11.70
- Olot potatoes (4 units) – €9.20
- Sea and mountain snails in a casserole with allioli – €17.20
- Masked Potato with Black Bull, Perol Sausage with Boletus and Endive Sauce and Beans. €14.90
- Laminate of Figs with Duck Liver and Ratafia Reduction. €15.30
- Eggplant with "Xiroi" cheese from "la Xiquella" and pine nut oil – €15.50
- Zucchini noodles with basil pesto and zucchini flower from "Verdures la Canya" with cod brandade – €15.50
- Sautéed Santa Pau beans with asparagus sausage – €13.60

Pasta and rice

- Macaroni in a casserole with parmesan – 8,50 €
- Grandma's cannelloni with béchamel and sheep's cheese – 12,20 €
- 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. (Mín. 2 pers., 20-25 min)
- Black rice with cuttlefish and peas (Arròs de Pals) – 16,50 €/pers. (Mín. 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 ham stew with mushrooms– 15,20 €
- Mantilla (tela) meatballs with cuttlefish – €13.90
- 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 €
- 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.
- 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.)

Fishes and seafood

- Red tuna tataki with hummus and kimchi mayonnaise – 17,90 €
- Grilled squid with sautéed vegetables – 16,50 €
- Casserole of monkfish medallions with burnt garlic – €19.90
- Squid stuffed with organic pork cheek and jowl on mashed potatoes from the Vall and fennel with Ratafia Russet teriyaki sauce – 16.90 €
- Rome ("turbot") baked with potato and onion – €16.50
- 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). **9,10 €**

Dark chocolate volcano with coconut ice cream. **7,50 € (vegan and lactose-free)**

La Torradeta de Santa Teresa with version! of Olot tortell de Can Carbasseres with Ripollsa sheep's milk, peach and salted caramel ice cream **7,20 €**

Girona apple tatin with toffee and vanilla ice cream. **7,20 €**

Xuixo filled with grilled cream with ice cream and Russet ratafia reduction. – €7.20

Brioche Crema with Russet Ratafia and Vanilla Ice Cream **8,10 €**

Fresh cheesecake with Bauma goat cheese **6,20 €**

Olot "Cake", tortell cake, chocolate, nuts and ratafia **6,20 €**

Assortment of "Volcanic Madness" cookies **5,00 €**

Cream Catalan cream with Bianya farro carquinyolis **5,10 €**

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

Vanilla panna cotta, strawberry coulis and chocolate ice cream **5,20 €**

Coconut milk flan with its ice cream – **4,90 €**

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

Nuts jar II: raisins, plums, apricots and figs **4,95 €**

Dessert cart cake – **6,20 €**

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.

