



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**.



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:

Peasant stew.
La Quinta Justa flavor salad.
Macaroni casserole with parmesan.
VLC cabbage sauté with beans and fresh pork belly.
Leek and apple cream and eggs cooked at low temperature.
VLC tomato lentil salad with fresh cheese and nut vinaigrette.....

THE MAIN COURSES:

Carn d'Olla.
Coastal sardines with garlic and parsley.
Bonito confit supreme with citrus oil and vegetables.
Botifarra de can Riera with beans.
Chicken leg with our potatoes.
Confit and grilled rib with creamy mashed potatoes and soy sauce.
Sea and Mountain Rice (minimum 2 people, 20 min))

The market 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:

Tomato salad from the Hort de "VLC" with tuna confit and kalamata olives.
Tomato salad from "VLC" with buffalo mozzarella.
Escalivada with house anchovies.
House-made Olot potatoes with salad.

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.
Cloth meatballs with cuttlefish and potatoes.

MAIN COURSE TO CHOOSE: 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.
Assorted natural fruit.
The dessert of pina colada and coconut.
The piña colada and coconut dessert.
Fresh cheesecake with Bauma goat cheese.
Homemade cake from the dessert cart.

LA QUINTA JUSTA

Traditional gastronomic menu 40,50€

Full table (minimum 2 people)

🍷 THE GASTRONOMIC JOURNEY THROUGH LA GARROTXA

A journey through La Garrotxa, bite by bite.

We begin 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 tender.

We end up on 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.

An autumn product like drumsticks and nightingales with a classic of love and deliciousness like the meat of the perol.

The Hort and autumn continue with its pumpkins with eggs from eco hens and blue cheese from La Xiquella. 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 can 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 sweetness: 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.

(Baquettes) nightingales with perol meat.

Roasted pumpkin purée from the Hort with herbs with "Mas Castanyer" eco egg at low temperature and "la

Xiquella" blue cheese.

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.

The Symphonic menu 29,30 €

A market cuisine menu. (weekends and weeknights)

LA QUINTA JUSTA

This menu includes ½ 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.
- *Scalded sweet potato hummus with crispy bread and vegetables.
- *Potato masked with black bull and porcini mushroom sauce with salad and beans.
- *Sauteed cabbage from Verdures la Canya with autumn mushrooms, black sausage and romesco.
- *Leek and apple cream with low-temperature "Mas Castanyer" organic egg.
- *Gnocchi with roasted pumpkin puree from the Hort with herbs and blue cheese from "la Xiquella".
- *Rock mussels with potatoes and siracha and coconut seafood sauce.
- *Escudella de pagès

SECONDS TO CHOOSE:

THE RICE OF THE DAY: Rice from the Estany de Pals

Black rice from Pals with cuttlefish and crayfish. (min. 2 people, 20 min.)

Pals dry rice with pig's trotters and autumn fruits (min. 2 people, 20 min.)

- *Stewed meat
- *Coastal sardines with parsley.
- *Bunny supreme confit with citrus oil and vegetables.
- *Cod fillet with sautéed vegetables and cherries.
- *Ham shank stew with autumn ceps, onions and potatoes.
- *Low-temperature beef shank with creamy potato and Russet ratafia sauce.
- *Grilled Can Riera sausage with our potatoes or beans.
- *Duck leg confit with hot potatoes and orange sauce. (+€3.50)

AND A SWEET TO CHOOSE FROM:

- La Fageda yogurt with toppings and jams.
- Coconut milk custard with its ice cream.
- Panna cotta of cream and vanilla with strawberry coulis and chocolate ice cream.
- Crema Catalana crema with farro carquinyolis.
- Assorted natural fruit with lemon sorbet.
- "Cal Vigatà" relish with honey and walnut crumble.
- Homemade cake.

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.

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 €.
- Iberian shoulder with toasted bread and tomato – 20,05 €
- The homemade potatoes “braves” – 6,10 €
- Oyster "La Belle Huître" with citrus, pepper and tabasco – €5.10/unit
- Oyster "La Belle Huître" serving plate 5 units – €20.50

Starters

- 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.
- 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
- 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
- Laminated of Figs with Duck Liver and Ratafia Reduction. €15.30
- 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 €
- Sea and mountain rice (Arròs de Pals) – 18,40 €/pers. (Mín. 2 pers., 20-25 min)
- Can of dry rice with vegetables and mushrooms (Arròs de Pals) – 16,50 €/pers. (Mín. 2 pers., 20-25 min).
- Can of dry rice with porcini mushrooms and pig's trotters (Arròs de Pals) – 16,50 €/pers. (Mín. 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
- Casserole rabbit with nightingales (drumsticks) - €14.90
- 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 €
- Confit duck leg with hot potatoes and orange sauce - 15,80 €
- 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.
- Beef tenderloin with potato parmentier and ratafia sauce- 18,20 € 
- Lamb shoulder terrine with reduced juice - 19,50 €
- Steak-Tartar of beef matured to taste in classic or natural style - €29.90 (Spiciness from 0 to 10, cut with a knife and made to order.)

Fishes and seafood

- Red tuna tataki with hummus and kimchi mayonnaise - 17,90 €
- Grilled squid with sautéed vegetables - 16,50 €
- Baked sea bream with baked potato- 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). **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

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

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

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

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

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.

