



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

Text Description automatically generated with medium confidence **19,40 €**

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 wood-fired oven. Beers or soft drinks are not included. Menus can't be shared. We have gluten-free bread available for €1.50.

THE FIRST:

Escudella de pagès.
Salad of flavors at the Quinta Justa.
Pumpkin salad with pomegranate and fresh cheese.
Lentils with rice and fresh spinach.
Macaroni casserole with parmesan.
Leek and apple cream and eggs cooked at low temperature.

THE SECOND:

Carn d'Olla.
Grilled coastal sardines with garlic.
Candied tuna supreme with citrus and vegetable oil.
Sausage from Can Riera with beans.
Chicken thigh with our potatoes.
Candied and grilled rib with creamy mashed potatoes and soy sauce.
Sea and Mountain Rice (minimum 2 people, 20 min)

From the Market per day **24,30 €** *You can choose a first or second D the Market per day supplement*

€2.45 on the menu of the day

A menu of market cuisine.

STARTERS TO CHOOSE FROM:

Tomato salad from the Hort with candied tuna and Kalamata olives.
Tomato salad with buffalo mozzarella.
Roasted vegetables with house anchovies.
House potatoes from Olot with salad.

RICE OF THE DAY: Rice from the Lake of Pals

Noodle casserole with sausages, pork chop and cuttlefish (min. 2 people, 20 min.)
Dry rice from Pals with pig's feet and mushrooms. (min. 2 people, 20 min.)
Cod fillet with vegetable ratatouille.
Low-temperature beef trunk with creamy potato and Russet ratafia sauce.

SECONDS TO CHOOSE:

AND SWEET TO CHOOSE FROM:

Yogurt from La Fageda with *toppings* and jams.
Cream and vanilla pannacotta with strawberry coulis.
Coconut milk flan.
Catalan cream from the burnt house.
Assortment of natural fruit.
The cakes of the house

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 €

LA QUINTA JUSTA

A menu of market cuisine. (weekends and weeknights)

This menu includes 1/2 liter of mineral water (sparkling water supplement €2.50) and bread from the Bataller wood-fired oven in Hostalets d'en Bas. Beers or soft drinks are not included. Menus can't be shared. We have gluten-free bread available for €1.50.

STARTERS TO CHOOSE FROM:

- *Salad of flavors the Quinta Justa.
 - *Roasted sweet potato hummus with crispy bread and vegetables.
 - *Masked potato of black bull and perol with mushroom sauce with salad and beans.
 - *Sautéed cabbage from La Canya vegetables with autumn mushrooms, black sausage and romesco.
 - *Leek and apple cream with organic egg "Mas Castanyer" at low temperature.
 - *Gnocchi with roasted pumpkin puree from the Hort with herbs and blue cheese from "la Xiquella".
 - *Rock mussels with potatoes and seafood sauce of siracha and coconut.
 - *Escudella de pagès
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SECONDS TO CHOOSE:

- *Black rice from Pals with cuttlefish and crayfish. (min. 2 people, 20 min.)
 - *Dry rice from Pals with pig's trotters with autumn fruits (min. 2 people, 20 min.)
 - *Stew
 - *Coastal sardines with parsley.
 - *Candied tuna supreme with citrus and vegetable oil.
 - *Cod fillet with sautéed vegetables and cherries.
 - *Ham garrón stew with autumn mushrooms, onions and potato.
 - *Low-temperature beef trunk with creamy potato and Russet ratafia sauce.
 - *Grilled Can Riera sausage with our own potatoes or beans.
 - *Duck leg confit with potatoes caliu orange sauce. (+€3.50)
 - *Grilled beef entrecote with garnish (+3,50 €)
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AND SWEET TO CHOOSE FROM:

- Yogurt from La Fageda with toppings and jams.
- Coconut milk flan with its ice cream.
- Cream and vanilla panna cotta with strawberry coulis and chocolate ice cream.
- Burnt Catalan cream with farro carquinyolis.
- Assortment of natural fruit with lemon sorbet.
- Recuit de "Cal Vigatà" with honey and walnut crumble.
- House cake.

The Quinta Justa card

TURISME
GARROTXA



ASSOCIACIÓ
D'HOSTALATGE
DE LA GARROTXA

CUINA VOLCÀNICA

Did you know that we are a collaborating company of Soy Ecoturista? More information on the website:

If you have any allergies or intolerances, let us know. We have available bread suitable for celiacs **1,50 €**

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

Spicy "Perelló" Gordal or Manzanilla olives (150 g, pitted) – 3,95 €

Olives stuffed with anchovy – 2,90 €

House anchovies (8 fillets) – 12,10 €

Toasted bread with tomato (4 units) – 3,80 €

Tellerines sautéed in white wine – 15,40 €

Iberian shoulder with toast and tomato – 20,05 €

The braves of the casa – €6.10

Local cheese board with jams – 19,50 €

Cow chiroi from "La Xiquella", Cheeses from Cal Viguetà, Llanut d'ovella ripollesa Mas Marcè, Goat's garrotxa "Bauma". Selection of artisan cheeses with seasonal jams.

Salad of flavors "La Quinta Justa" – 9,90 €

Tomato salad from the Garden" with buffalo mozzarella – 14,50 €

Tomato salad from the Hort with onion and our tuna confit – 12,50 €

Roasted sweet potato hummus with crispy bread and vegetables.- 11,70 €

Roasted vegetables with house anchovies – 14,50 €

Potatoes from Olot (4 units) – 9,20 €

Snails in the sea and mountain casserole with aioli – 17,20 €

Masked potato with black boil, perol sausage with mushroom sauce and endive and beans. €14.90

Fig laminate with duck liver and ratafia reduction. €15.30

Sautéed cabbage from La Canya vegetables with autumn mushrooms, black sausage and romesco sauce. – €13.60

Sautéed Santa Pau beans with sliced sausage – €13.60

Macaroni casserole with parmesan – 8,50 €

Grandma's cannelloni with béchamel sauce and sheep's cheese – 12,20 €

Gnocchi with roasted pumpkin puree from the Hort with herbs and blue cheese from "la Xiquella".- 12,90 €

Noodle roasting with cuttlefish, sausages, ribs and aioli – 14,50 €/pers. (Min. 2 pers., 20-25 min)

Sea and mountain rice (Arròs de Pals) – 18,40 €/pers.

Can of dried rice with vegetables and mushrooms (Arròs de Pals) – 16,50 €/pers.

Tin of dry rice with mushrooms and pig's feet (Arròs de Pals) – 16,50 €/pers.

Our rice dishes are minimum for two people, preparation time 20-25 min.

Canned pig's trotters with stir-fry and meatballs – €14.90

Pork ham loin with seasonal mushrooms and onions – €15.20

Per picar

Entrants

Pastes i arròs

Mantilla meatballs (fabric) with cuttlefish – 13,90 €
 Rabbit casserole with nightingales (drumsticks)- 14,90 €

Grilled lamb from "Cal Tiu" with garnish – 15,40 €
 Grilled "Can Riera" sausage with our potatoes or beans – 12,10 € 
 Grilled beef steak 15,80 €
 Grilled beef entrecote with garnish.- €21.90
 Grilled young beef tenderloin with garnish – €29.80
 Duck leg confit with potatoes caliu orange sauce – €15.80
 "Steak" medium Dry Aged (+/-1 kg) with garnish – €45.70/kg (Price according to weight.)
 Matured for 30 days, to share and enjoy with seasonal garnish

Tender beef with potato parmentier and ratafia sauce – €18.20
 Lamb shoulder terrine with juice reduction – €19.50

Bluefin tuna tataki with hummus and kimchi mayonnaise – €17.90Grilled
 squid with sautéed vegetables – €16.50Baked
 sea bream with baked potato or grilled with vegetables – €14.50And

sweet à la carte (freshly made desserts, waiting time 10 minutes minimum)

-Proximity cheese board with seasonal jams ideal for sharing - 19,50 €

Xiroi vaca "La Xiquella", Formatges de Cal Viguetà, Llanut d'ovella ripollesa Mas Marcè, Garrotxa cabra "Bauma".

-Chocolate fondue with seasonal fruit, farro sponge cake from Bianya and buckwheat from Batet de la Serra
 (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 from Can Carbasseres with Ripollesa sheep's
 milk, peach and salted caramel ice cream - 7,20 €

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

-Xuixo stuffed with grilled cream with ice cream and Russet ratafia reduction. - €7.20

-Bauma goat cheese fresh cheesecake - 6,20 €

-"Cake" from Olot, cake cake, chocolate, nuts and ratafia - 6,20 €

- Assortment of biscuits "Volcanic madness" - 5,00 €

-Recuit de "Cal Vigatà" with honey and walnut crumble. €5.50

Burnt Catalan cream with farro carquinyolis from Bianya - 5,10 €

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

Coconut milk flan with its ice cream - 4.90

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.



