

LA QUINTA JUSTA

GROUPS MENU 1:

Aperitif:

Cold soup of melon marinated with citrus and mint.

Our braves.

Mini goat cheese and candied tomato salad.

Corball and avocado ceviche.

Olot potatoes.

Seconds:

Grilled squid with zucchini laminate and ink oil. -or-

Beef trunk with creamy mashed potatoes and ratafia sauce. -or-

Duck leg confit with potato and apple from Girona. -or-

Roasted noodles with cuttlefish and ribs.

Desserts:

Ratafia custard with its ice cream.

Catalan cream with almond carquinyolis and spelled flour.

Panna cotta cream and vanilla with strawberry coulis and mint sorbet.

Celebration cakes (full table).

Mineral waters

Wine Temps white / rosé or red (1/3 bottle)

Cava Brut Nature € 12.50 bottle

Hostalets wood-fired bread

Price: € 26.50

GROUPS MENU 2:

Aperitif:

Tomato soup with watermelon and steamed rock mussels.

Mini salad with red tuna tartare and fennel and ginger compote.

Pork foot carpaccio with caper vinaigrette and Hostalets cake crunch.

Tellerines drowned in white wine.

Roman style squid with lime mayonnaise.

Seconds:

Coastal corball supreme with vegetables and citrus. -or-

Duck breast and pears candied with Grenache. -or-

Vegetable wok with squid noodles and bittersweet sauce. -or-

Rice in the sea and mountain casserole.

Desserts:

Pineapple, toffee and coconut ice cream.

Berries stew with white chocolate brownie.

Granita of mint and rum, the Mojito.

Celebration cakes (full table).

Mineral waters

Wine Temps white / rosé or red (1/3 bottle)

Cava Brut Nature € 12.50 bottle

Hostalets wood-fired bread

Price: € 29.90

LA QUINTA JUSTA

GROUPS MENU 3:

Aperitif:

Cherry soup with creamy Emporian cheese and basil.

Caramelized figs with duck liver and ratafia.

Iberian shoulder shavings and Hostalets cake with tomato.

Our Roman squid.

Knives with garlic and parsley.

Girona beef mini steak with mustard ice cream.

Seconds:

Baked wild raiton turbot. -or-

Red tuna tataki with fennel compote and ginger. -or-

Pork terrine with cream potato and orange sauce. -or-

Candied cod with sobrasada, honey and lemon. -or-

Black rice with squid, artichokes and peas.

Desserts:

Dark chocolate volcano with beech yogurt ice cream. -or-

Pineapple braised with ratafia ice cream and reduction. -or-

Our Sara with vanilla cream. -or-

Celebration cakes (full table).

Mineral waters

Wine Temps white / rosé or red (1/3 bottle)

Cava Brut Nature € 12.50 bottle

Hostalets wood-fired bread

Price: € 34.50

GENERAL RESERVATION CONDITIONS

* Prices include VAT.

* We reserve the right to modify any dish or snack depending on availability or market.

* Group menus will be reserved 7 days in advance.

* The reservation will be considered effective upon delivery of the payment and a deposit of € 200 (no deposit will be refunded in case of cancellation in less than 7 days, after 7 days will be for a new date).

* The exact number will be confirmed the day before, otherwise the absent cover will be charged.

* Reserved dining rooms are from 14-16 people (less on low availability). The company reserves the right to change the venue of the event due to internal causes or variation of diners.

* There is a projector and screen available to customers with a rental price of 5 €.

* Flowers, celebration decoration will be borne by the customer.

* The wine as established in each menu, extra bottles are charged.

* With the menus for groups, the discount for being a group has already been applied.

* It is necessary to confirm the final number of diners 3 days in advance. It will be billed based on the number of confirmed diners.

* Noon hours will be from 1 pm to 5.30 pm and at night from 8 pm to 12 am.