

The menu of the day 18,90 €

Lunch menu from Monday to Friday - except holidays, weekly rest on Wednesday.

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

1/2 Daily menu 16,10 € Choice of dish and dessert

This menu includes 1/2 liter of mineral water or 1/2 liter of house wine in a jug and bread from the Bataller dels Hostalets d'en Bas wood-fired oven. Beers or soft drinks are not included. Menus cannot be shared. We have gluten-free bread available for €1.50.

THE STARTERS:

Salad of Quinta Justa flavors with crispy leeks.

Macaroni au gratin with parmesan.

Creamy Pals rice with pumpkin, sweet potato and mushrooms.

Potato salad, boiled egg and candied tuna.

"De l'Hort d'en Mulleres" pumpkin cream with "Mas Castanyer" organic egg at low temperature.

Sliced cabbage and potato with bacon.

Cherry tomato salad with mozzarella. (+ 2.5€)

THE MAIN DISHES:

Confit pork chop with soy sauce and creamy mashed potatoes.

Grilled chicken thigh with our potatoes.

Quinoa and carrot burger with grilled vegetables

Grilled tongue with vegetables.

Can Riera sausage with fesols.

Squid stuffed with Duroc pork with plums and orellanas. (surcharge €3.5)

THE RICES OF THE DAY:

Arròs de l'Estany de Pals

Sea and mountain rice. (min. 2 people, 20 min)

Dry rice with rovellons, mushrooms with vegetables. (min, 2 people, 20 min.)

AND SWEET:

Cream and vanilla panna cotta with strawberry coulis.

Assorted natural fruit.

Burnt Catalan cream from the house.

Cake from the dessert cart.

Flam of coconut milk.

Mató cheese with apple or orange compote.

Fageda yogurt with toppings and jams.

Capriccio Sandro Desii - Artisan ice cream to choose from: Kefir & Lime - Citrus. €1.50

Cheese from our selection: Mas Pla goat's cheese with jams and crusty bread to accompany.

€2.50

Can of nuts I: almonds and hazelnuts. €1.50

Can of dried fruits II: raisins, plums, orellanas and figs. €1.50

Option with glass of wine supplement: white Chardonnay Viura €1.90 white Moscatel (light needle)

€1.90 white Infinitus Gewürztraminer €1.90 Black Empordà Rigau Ros criança €2.50

Recommendation from our winery: Pasión de Bobal rosé €16.85

A market kitchen menu. (weekend and weeknights)

Starters to choose:

Autumn salad with fresh cheese.

Gnocchi with vegetables, capers, black olives and parmesan.

Bean and pork casserole with sherry vinegar and orange.

"Verdures La Canya" pumpkin cream with egg cooked at a low temperature
from "Mas Castanyer". *

Our *coca de recapte* with vegetables from Mulleres' garden and porchetta
from the house.

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The main course to choose:

Baked salmon with potato in the oven.

Ham stew with mushrooms, onions and potato.

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

Chicken and vegetable wok with satay sauce.

Quinoa burger with bean hummus. *

Squid stuffed with Duroc pork with plums and orellanas. (surcharge €2.50)

Sliced fricandó with mushrooms. (surcharge €2.50)

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And sweet to choose from:

"La Fageda" yogurt with toppings and jams.

Coconut milk flam with its ice cream.

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

Burnt Catalan cream with farro carquinyolis.

Assorted natural fruit with lemon sorbet. *

Glass of hazelnut ice cream.

Sandro Desii ice cream to taste: vanilla, cream, chocolate or Xixona nougat.

Cake from our dessert cart (ask our staff).

Cheese from our selection with crusty bread and jams. (surcharge €2.50)

This menu includes $\frac{1}{2}$ liter of mineral water and bread from the Bataller dels
Hostalets d'en Bas wood oven.

Menus cannot be shared. *adaptable vegan.

Complete table.

A summary with tastings of the menu and a tour of the products of the Volcanic Kitchen, which includes 1/2 liter of mineral water and bread from the wood-fired oven of Hostalets d'en Bas.

Menus cannot be shared. Its offer may vary according to the season or the chef's recommendation.

This menu will be adapted with vegetarian dishes, vegans and/or other requests only with prior order.

The snacks

(Mas Farró cheese lollipop / Seed and bean crackers / Bianya farro crust with forest herbs)

Duck micuit with figs and Olot ratafia reduction

Smoked Oyster with Girona apple tartare.

The roasted pumpkin "Verdures la Canya" with its flower and brandade.

The meat "carn del perol" with truffle mashed potato and egg from "Mas Castanyer" eco at a low temperature.

Can of sea and mountain rice from Pals with strains and drumsticks, confit papada and potera squid.

The Torradeta de Santa Teresa with a version! of Olot de Can Carbasseres tortell with Ripollesa sheep's milk, vanilla pear and salted caramel ice cream. ** We give them the possibility to change the dessert for a table of local cheeses (€6 supplement).*

Little volcanic follies.

Selection of our wine cellar to pair with the gastronomic menu:

Natural sparkling wine with flowers: Sambukina Nature 75 cl. Elder flower Story of spring in La Garrotxa. The Dams € 27.65

Fer volar coloms 2022. Floral white. Muscat and gewürztraminer. White DO Catalonia. Celler Segura Viudas. € 14.50

Rigau Ros criança 2021. Cabernet Sauvignon, Grenache Black and Merlot. Black DO Empordà. Oliveda Winery 12 months aging in American oak barrels and 12 months in the bottle. €14.50

Torelló brut reserve. 2016. Organic farming. €18.50

OUR À LA CARTE

The kitchen is open from 1:00 p.m. to 3:30 p.m. and from 8:00 p.m. to 10:30 p.m., the restaurant is open from 1:00 p.m. to 5:00 p.m. and from 8:00 p.m. to 12:30 p.m.

If you have any allergies or intolerances let us know.

Snacks, bread, oils ... 1,25 / person. We have available bread suitable for celiacs 1.50.

VAT included in all prices.

Autumn recommendations

Goat cheese from Mas Alba with crusty bread and jams. €5.80

Carpaccio of ceps with pine nuts oil. € 20.50

Mas Castanyer egg scramble with candied ceps. € 16.80

Sauteed ceps with potatoes and pork meat. € 18.20

Warm pumpkin cream from "Verdures la Canya" with low-cooked organic egg from "Mas Castanyer". € 12.70

(TOP) Fresh coastal sole a la Menier with roasted sweet potato. € 37.00

(TOP) Grilled Rooster de Sant Pere with vegetables (ideal for sharing). € 55.00

Squid stuffed with Duroc pork with orellanas, plums, sweet potato and potato. €16.50

Fricandó of the cut with pine nightingales. €16.90

"Paletilla" of lamb shoulder with honey, rosemary and lime with chestnuts and chives. € 19.50

Can of dry rice with autumn vegetables with mushrooms and rossinyols. (minimum 2 people, 20-25 minutes) € 16.50 per person *

Can of dry rice with mushrooms, rossinyols and pig's feet. (minimum 2 people, 20-25 minutes) € 16.50 per person *

Casserole noodles with mushrooms and baquetes, pork chop and sausages (minimum 2 people, 15-20 minutes). € 16.50 per person

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To start opening your mouth

Spicy olives Perelló "Manzanilla" 150 g. 3,95 €

Spicy Perelló "Gordal" olives 150 g. 3,95 €

Anchovy stuffed olives. 2,90 €

House anchovies, 8 fillets. 12,10 €

Tellerines drowned in white wine. 11,90 €

The braves of the house. 6,10 €

Coca dels Hostalets with tomato and Iberian ham, 4 units. 20,05 €

Olot potatoes, 4 units. 9,20 €

Pack 2 Oyster La Belle Huître with citrus, pepper and tabasco and 2 glasses of cava. 18,00 €

La Belle Huître oyster with citrus, pepper and tabasco. 6,20 € unit

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Our tables

Proximity cheese table: cow cheese Xiroi “La Xiquella”, Mas Farró sheep cheese, sheep cheese Llanut Mas Marcè, goat cheese Garrotxa “Bauma”, with seasonal jams to eat alone or to share. 13,60 €

PAIRING: * SAMBUKINA TRAGINERA. 75 cl. Recipe for flowers with carobs (hazelnuts). Story of the Porters. Les Preses. 23,35 €

Table of sausages from La Garrotxa with dough bread from Hostalets and tomato. 13,60 €

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Starters

Quinta Justa flavor salad. 8.90 €

Vegetable escalivada salad with burratina. 13.20 €

Tomato salad with buffalo mozzarella, oregano and basil. 14.20 €

Pumpkin cream from “Verdures la Canya” with low-cooked organic egg from “Mas Castanyer”. 12.70 €

Our coca recapte cake with vegetables and homemade porchetta. 12.90 €

Snails with meat sauce (24 u.) with a spicy touch. 17.20 €

Duck micuit with figs and ratafia reduction. 15.40 €

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Pasta

Grandma’s cannelloni with béchamel and Mas Farró sheep’s cheese. 11.20 €

Macaroni in the casserole with parmesan. 8.50 €

Casserole noodles with mushrooms and baquetes, pork chop and sausages (minimum 2 people, 15-20 minutes). € 16.50 per person

Noodles rossejat with cuttlefish, peas and aioli. (minimum 2 people, 15-20 minutes). 16.50 € per person

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Pals rice (minimum 2 people, 20-25 minutes)

Sea and mountain rice. 18.40 € per person

Black rice with cuttlefish, ink and peas. 16.50 € per person

Dry

Can of dry rice with autumn vegetables with mushrooms and rossinyols. € 16.50 per person *

Can of dry rice with mushrooms, rosinyols and pig's feet. € 16.50 per person *

Can of Duroc pork secret dry rice with crayfish. 17.20 € per person

Brothy

Rice in mountain casserole (rabbit, pork chop, sausages, mushrooms and peas). €17.20 per person

PAIRING: * SAMBUKINA DERELICTA. 37,5 cl. Sparkling cider from abandoned apple trees from La Garrotxa and flavored with flowers. Story of the abandoned. Les Preses. 19,35 €

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Meat

Pork feet with tomato and meatballs. 12.90 €

Duroc pork chop with baked apple and sweet and sour sauce. 13.20 €

Lamb shoulder terrine with oven potato and reduction of its juice. 19.50 €

Beef with potato parmentier with ratafia Russet sauce. 18.20 €

Matured cow tartar with Hostalets coca crunch. (classic style with vinaigrette or natural with its seasonings) (made and cut on the spot with a knife, spiciness from 0 to 10 for the bravest). 29.90 €

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The grill

The "Txuletón", average "30 days" DRY AGED beef +/- 1kg with garnish to taste (ideal for sharing). 47,50 € / kg (price according to weight)

Grilled lamb with garnish (1 leg, 1 rib, 1 medium) 14.40 €

Young beef fillet with garnish. 29.80 €

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From the sea

Eggplant tartare and red tuna tartare with goat cheese Garrotxa and OVE ice cream. 15.50 €

Red tuna tataki, soy, Santa Pau bean hummus, kimchi mayonnaise and caramelized sesame. 17.90 €

Baked bream ration. €14.10

Grilled squid with sautéed vegetables and ink mayonnaise. 16.50 €

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And sweet in the à la carte

(Homemade dessert at the moment, waiting time 10 minutes min.)

Proximity cheese table: cow cheese Xiroi "La Xiquella", Mas Farró sheep cheese, sheep cheese Llanut Mas Marcè, goat cheese Garrotxa "Bauma", with seasonal jams to eat alone or to share. 13,60 €

Chocolate fondue with seasonal fruit, Bianya spelled gingerbread and Batet de la Serra buckwheat. (ideal for sharing) 7,10 €

Dessert cart. 6,20 €

Dark chocolate volcano with coconut ice cream. 7,50 €

The Torrija de Santa Teresa with a version! of Olot de Can Carbasseres tortell with Ripollesa sheep's milk, vanilla pear and salted caramel ice cream. 6,20 €

Burned Catalan cream with Bianya spelled carquinyolis. 4,10 €

Vanilla panna cotta and strawberry coulis and chocolate ice cream. 4,20 €

Girona apple tatin with toffee and vanilla ice cream. 6,20 €

Coconut milk custard with its ice cream. 4.90 €

Dried fruits jar I : almonds and hazelnuts. 5.95 €

Dried fruits jar II : raisins, plums, orellanas and figs. 4.95 €

MENU FOR THE LITTLE ONES (UNTIL 9 YEARS OLD) 16.10

· dish to choose + dessert ·

·The kitchen is opened from 1pm to 3.30pm and from 8pm to 10.30pm, the restaurant is opened from 1pm to 5pm and from 8pm to 0.30am.

MAIN DISH TO CHOOSE:

Macaroni in a casserole with Parmesan cheese.

Battered chicken fingers with garnish.

Beef burger with garnish.

The garnish of the dishes can be vegetables, mashed potatoes, hot potatoes, home fries or salad.

AND DESSERT:

Catalan house cream.

Natural yogurt from the farm "La Fageda".

Ice cream terrine: strawberry, chocolate or lemon.

Sliced ice cream with cookie: cream, chocolate, vanilla or Xixona nougat.

Assorted natural fruit.

Cake of the day.

This menu includes 1/2 liter of mineral water and Hostalets wood-fired bread. Menus cannot be shared.