

Daily menu 19,40 €

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

½ daily menu 16,10 € Dish of choice and desert

This menu includes ½ liter of mineral water (sparkling water supplement €2.50) or ½ liter of house wine in a jug and bread from the Bataller wood-fired oven in Hostalets d'en Bas. Beers 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 flavoured salad with crispy leek.

“Verdures la Canya” lettuce mix with the sweet and sour touch of fruit.

Macaroni in a casserole with parmesan.

Traditional macaroni recipe with a natural stir-fry with quality meat and parmesan cheese.

Cabbage and potato trixat with dried pork belly.

Grilled vegetables with house pochetta.

Grilled seasonal vegetables with our porchetta, roasted over low heat until crispy and tender.

Escalivada with burrata. (+ 4 €)

The traditional escalivada with the creaminess of Italian burrata.

Leek and coconut cream with “Mas Castanyer” eco egg at low temperature.

Soft, aromatic and with the perfect touch of the Mas Castanyer egg.

Chickpeas salad, hard-boiled eggs, tuna and mustard.

Tender chickpeas with hard-boiled egg, tuna and a mild mustard vinaigrette.

THE MAIN COURSES:

Grilled chicken leg with our potatoes

Chicken grilled to the perfect doneness, with crispy skin and juicy meat, served with house potatoes.

Confit ribs at low temperature and grilled with mashed potatoes.

Honeyed on the inside, crispy on the outside and accompanied by a soft and creamy mashed potatoes.

Hake supreme with vegetables.

Fresh hake cooked with seasonal vegetables, preserving all the flavor and tender texture.

Sole with vegetables and citrus.

Fresh grilled sole with seasonal vegetables and a refreshing citrus touch.

Half-beef with garnish (+ €4.5)

Selected and tender veal, grilled and accompanied by seasonal garnish.

THE RICE OF THE DAY: Rice from the Estany de Pals (min. 2 people, 20 min.)

Sea and Mountain Rice.

With honeyed rib, sausages, cuttlefish and mussels, in a perfect balance of flavors.

Dry rice with mushrooms and pig's trotters.

Intense and mellow, for the most gourmet palates.

AND SWEET:

Assortment of natural fruit

A selection of fresh and seasonal fruit, full of color and vitamins.

Homemade crema catalana

Our traditional crema with a touch of cinnamon and lemon, with a perfectly caramelized crunchy sugar layer.

Dessert Cart Cake

Let yourself be surprised by our homemade cakes, made every day. Check out the available options!

Coconut Milk Flan

An exotic version of traditional flan, with the creaminess and just the right sweetness of coconut.

Nuts jar I: almonds and hazelnuts. €1.50

Nuts jar II: raisins, prunes, dried apricots and figs. €1.50

Cream and vanilla panna cotta with strawberry coulis.

A soft and refreshing contrast of textures and flavors.

Egg custard

The custard of a lifetime, made with organic milk from Granja Mas la Coromina and eggs from Mas Castanyer

La Fageda yogurt with toppings and jams

Creamy and soft, accompanied by fruit jams and varied toppings for an extra touch of flavor.

Capriccio Sandro Desii – Artisanal ice cream to taste to chose from: Kefir & Lima – Citrus. €1.50

Option with additional glass of wine: white Infinitus Moscatel (lightly carbonated) €1.90, white Infinitus Gewürztraminer €1.90, Empordà Rigau Ros crianza red €2.50

Full table (minimum 2 people)

📍 THE GASTRONOMIC JOURNEY THROUGH LA GARROTXA

👤 Angel hair with “Mas Farró” sheep’s cheese

The harmony between the delicate sweetness of angel hair and the intensity of the artisanal sheep’s cheese from Mas Farró.

🌿 Bianya farro crisp with Garrotxa herbs.

A 100% Garrotxa bite, with the traditional cereal of the Bianya Valley and the aromatics of our region.

🦪 The oyster with homemade anchovies, Girona apple and Russet ratafia.

Sea and mountain in their purest form: fresh oysters are combined with artisanal anchovies, the sweetness of the Girona apple and the aniseed touch of the Russet ratafia.

🥔 The Patata d’Olot

Our most beloved classic, with local potatoes stuffed and fried to the right point to achieve a crispy texture and a mellow heart.

🐟 Santa Pau bean stew with cod.

Santa Pau beans, an emblematic product of La Garrotxa, cooked with cod to create a dish full of tradition and flavor.

🍚 Can of sea and mountain rice from Pals.

Rice from the Estany de Pals cooked with porcini mushrooms, confit jowl and potera squid, to offer a dish that fuses the richness of the sea and the mountain with exceptional products.

🍰 Santa Teresa Torradeta – special version!

Reinterpretation of the classic, with Olot tortell from Can Carbasseres, Ripollesa sheep's milk, vanilla pear and salted caramel ice cream with Russet ratafia reduction.

◇ 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 sweet little details inspired by the volcanic landscape of our land.

Selection from our cellar to pair with the gastronomic menu:

🍷 **Natural sparkling wine with flowers:** Sambukina Nature 75 cl. Elderflower. Spring story in La Garrotxa. Les Preses. *27,65 €*

🍷 **Fer volar coloms 2022.** Floral white. Muscat and Gewürztraminer. White DO Catalunya. Celler Segura Viudas. *14,50 €*

🍷 **Rigau Ros crianza 2021.** Cabernet Sauvignon, Grenache Negra and Merlot. Red DO Empordà. Celler Olivada. 12 months aging in American oak barrels and 12 months in bottle. *14,50 €*

🍷 **Perdre el Nord. Merlot.** Red DO Empordà. Celler Empordàlia. Young cherry-colored wine made with organically produced vineyards with aromas of cherry, blackberry and notes of pepper and licorice. *14,50 €*

The Symphonic menu 28,90 €

A market cuisine menu. (weekends and weeknights)

LA QUINTA JUSTA

STARTERS TO CHOOSE:

La Quinta Justa flavoured salad

A mix of fresh lettuces with sweet and sour contrasts that awaken the palate.

Salad of candied calçots with romesco cream and roasted pepper.

The intense flavour of romesco combined with the sweetness of candied calçots.

Leek and coconut cream with "Mas Castanyer" organic egg at low temperature

A soft and aromatic dish, with the excellence of Mas Castanyer organic eggs.

Endive salad from Verdures "La Canya" with beans, candied tuna and olive garum.

Fresh and crunchy endive with soft beans, candied tuna and the intense touch of olive garum.

Cabbage and potato trinxat with dried belly

Traditional mountain dish with a different touch thanks to dried belly.

Vegetable cannelloni, black sausage, duck liver with Girona apple.

A balanced combination of vegetables, the intense point of the black sausage and duck liver, contrasting with the sweetness of the Girona apple.

MAIN COURSE TO CHOOSE:

Cod supreme with vegetable samfaina / Grilled hake supreme with vegetables and citrus aroma.

A light and tasty dish with seasonal vegetables.

Ham stew with autumn mushrooms, onions and potatoes

Slowly cooked to achieve a tender texture and deep flavour.

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

Mellow veal with the sweetness and aromas of our homemade ratafia.

Quinoa burger with bean hummus (vegan adaptable)

A vegetable option full of flavor and surprising textures.

Grilled young veal entrecote with garnish + €6.50

Tender and tasty meat, grilled to enhance its flavors, accompanied by seasonal garnish.

RICE OF THE DAY: Rice from the Estany de Pals (min. 2 people, 20 min.)

Black rice from Pals with cuttlefish, peas and crayfish.

The authentic black rice, cooked with the best cuttlefish ink and the sweet touch of fresh peas.

Dry rice from Pals with cod, calçots, peas and black sausage.

A rice that speaks of the territory: tender cod, sweet calçots and the powerful point of black sausage, in a comforting combination.

AND SWEET TO CHOOSE:

La Fageda yogurt with toppings and jams

Creamy and smooth, with complements to sweeten to taste.

Coconut milk custard with ice cream

An exotic touch with just the right creaminess.

Egg custard with fresh cheese ice cream (organic milk from Granja Mas la Coromina and eggs from Mas Castanyer).

Tradition and quality in every spoonful.

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

A soft and refreshing contrast of textures and flavors.

Burned crema catalana with farro carquinyolis

Our most beloved classic with a crunchy touch of farro.

Assorted natural fruit with lemon sorbet (vegan adaptable)

Freshness and vitamins in their purest form.

Dark chocolate brownie with walnuts

Intense, moist and delicious, made with quality dark chocolate and crunchy walnuts. Served with a touch of icing sugar or a special accompaniment of the day.

Ice cream cut by Sandro Desii to taste (vanilla, cream, chocolate or nougat from Xixona)

Artisanal ice cream for those with a sweet tooth.

Cake from our dessert cart (ask our staff!)

Discover the sweet proposals of the day.




ASSOCIACIÓ
D'HOSTALATGE
DE LA GARROTXA

Did you know that we are a collaborating company with Soy Ecoturista? More information on the website: <https://soyecoturista.com/es/>

For snacks

- **Spicy Perelló Gordal or Manzanilla olives (150 g, pitted)– 3,95 €**
Fleshy olives and intense flavor with just the right amount of spiciness.
- **Anchovy stuffed olives – 2,90 €**
Classic and tasty, a must-have to start.
- **House anchovies (8 fillets)– 12,10 €**
Selected anchovies and cured for 6 months, served with EVOO from Empordà and crispy coca de lenya from Hostalets.
- **Tellerines smothered in white wine – 11,90 €**
Small and tasty, opening with the fresh touch of white wine.
- **Oyster "La Belle Hûtre" with citrus, pepper and tabasco – 6,20 €/unitat**
Delicate and iodized, with the acidic and spicy counterpoint.
- **Iberian shoulder with coca dels Hostalets and tomato – 20,05 €**
Fine, intense and unctuous laminate, accompanied by crispy bread with tomato.
- **Coca dels Hostalets with tomato – 3,80 €**
Crispy and aromatic wood-fired coca bread, with hanging tomato and EVOO.

Starters

- **The homemade potatoes "braves" – 6,10 €**
Kennebec potato cooked at low temperature and fried on the spot, with our homemade spicy sauce.
- **Olot Potatoes d'Olot (4 units) – 9,20 €** 
Two potato sheets wrap a roast meat farce and are fried until crispy.
- **Sea and mountain snails in a casserole with allioli – 17,20 €**
Slowly stewed with sofrito and a touch of Mariner and a dash of allioli.
- **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.*

Salads and vegetables

- **Salad La Quinta Justa – 9,90 €**
Mix of lettuce with tomato, pepper, fresh fruit and crispy leek, salad with Modena vinaigrette and Siurana EVOO.
- **Escalivada with burratina or anchovies – 14,50 €**
Oven-roasted peppers, eggplant and onions, combined with creamy burratina or our anchovies.
- **Stir-fried Santa Pau beans with sausage – 13,60 €**
IGP Santa Pau beans, sautéed with asparagus sausage and a touch of aromatic herbs.
-  **Confit leek from "Verdures La Canya" with Blue cheese from "la Xiquella" and hazelnut – 14,70 €**
- **Leek and coconut cream with low-temperature organic egg – 11,70 €**
Soft and aromatic, with the organic egg from Mas Castanyer that adds creaminess.

Pasta and rice

- **Morels in cream with gnocchi** – 14.70 €
Fresh morels stewed with a soft cream and accompanied by tender gnocchi.
- **Macaroni in a casserole with parmesan**– 8,50 €
With homemade stir-fry, quality meat and a touch of parmesan cheese.
- **Grandma's cannelloni with béchamel and sheep's cheese** – 12,20 €
Roast pork and chicken fillings, covered with soft béchamel and Mas Farró sheep's cheese.
- **Vegetable cannelloni, black sausage, duck liver with Girona apple.** – 13.20 €
A balanced combination of vegetables, the intense point of black sausage and duck liver, contrasting with the sweetness of the Girona apple
- **Sea and mountain rice (Arròs de Pals)** – 18,40 €/pers. (Min. 2 pers., 20-25 min)
Seafood and meat in an intense combination of flavors.
- **Black rice with cuttlefish and peas (Arròs de Pals)** – 16,50 €/pers. (Min. 2 pers., 20-25 min)
With cuttlefish ink and dark stir-fry, accompanied by tender peas.
- **Can of dry rice with vegetables and mushrooms (Arròs de Pals)** – 16,50 €/pers. (Min. 2 pers., 20-25 min)
With calçots, artichokes, broad beans and peas, full of seasonal aromas.
- **Can of dry rice with porcini mushrooms and pig's trotters (Arròs de Pals)** – 16,50 €/pers. (Min. 2 pers., 20-25 min)
Intense and mellow, with the contrast of the mountain and the forest.

Meats and grill

- **Canned pig's trotters with stir-fry and meatballs**– 14,90 €
Stews with homemade stir-fry and meatballs of selected meat. 🍴
- **Pork trotter with mushrooms**– 15,20 €
Mellow and with the deep flavor of seasonal mushrooms.
- **Beef tenderloin with potato parmentier and ratafia sauce**– 18,20 €
Veal cooked at low temperature, served with potato cream. 🍴
- **Lamb shoulder terrine with reduced juice** – 19,50 €
Tender cooked slowly and with its own reduced juice.
- **Matured beef tartare with coca dels Hostalets**– 29,90 € (Spicy from 0 to 10, made to order.)
Classic cut, with vinegar and its condiments, prepared to order.
- **Grilled beef half with garnish**– 18.50 €
Tender and tasty meat, marked on the grill to enhance its flavors, accompanied by seasonal garnish.
- **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.
- **Grilled "Cal Tiu" lamb with garnish**– 15,40 €
Grilled with aromatic herbs, with seasonal garnish. 🍴
- **Grilled Can Riera sausage with our potatoes or beans** – 14,50 €
A classic of Catalan cuisine, with artisanal sausage and garnish to taste. 🍴
- **Young Girona beef fillet with garnish** – 29,80 €
Tender and juicy, for lovers of meat at the perfect point.

Fishes and seafood

- **Red tuna tataki with hummus and kimchi mayonnaise** – 17,90 €
Grilled and served with Santa Pau bean hummus and kimchi mayonnaise.
- **Grilled squid with sautéed vegetables** – 16,50 €
Fresh and tender, with seasonal vegetables sautéed in a wok.
- **Squid stuffed with organic pork cheek and jowl on black turnip puree from the Valley with Ratafia Russet teriyaki sauce** – 16.90 €

A sophisticated sea and mountain with tender squid stuffed with honeyed meat, accompanied by soft black turnip puree and a sweet and intense touch of ratafia teriyaki.

- **Fresh baked monkfish with potato and onion – 16,50 €**

Tender monkfish cooked in the oven with a bed of potato and onion, soft and mellow.

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). **7,10 €**

Dessert cart cake. **6,20 €**

Little volcanic follies. **7,20 €**

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

Santa Teresa's Torradeta with a version! of Olot tortell from Can Carbasseres with Ripollesa sheep's milk, vanilla pear and Mas Farró Serrat sheep's cheese. **6,20 €**

Crème brûlée with Bianya spelt carquinyolis. **4,10 €**

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

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

Coconut milk custard with ice cream. **4,90 €**

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

Dried fruit jar II: raisins, prunes, dried apricots and figs. **4,95 €**

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.

