#DR
RUPIT

MENU

PLACE · ROOTS · MOMENTS

English



The short version...

Our story, in a minute.

In 1968, Joan Sarsanedas Planella transformed a vegetable plot into Hort D’en Roca: a restaurant built into the mountainside, with unique views over Rupit. Without cranes, materials were carried by hand through the shared effort of a whole team.

Joan’s sister-in-law Núria and her children served much-loved Catalan cooking here for decades. When she retired in 2021, the restaurant closed.

I’m Pere, Joan’s son. In 2024, I returned from Vietnam with my wife Hoa and our son Neo, after fourteen years working in Asia’s resorts. That was our return home; HDR had not yet reopened.

From then on, we worked hard to make it possible: assessing feasibility, obtaining a new licence, adapting the building and completing a full refurbishment. Finally, on 23 October 2026, HDR Rupit opened its doors with a soft opening.

An opening to learn, listen to you and improve day by day. Catalan and Vietnamese cooking, our mountain rock bar and melodies for every moment. We continue working to make the service and the HDR experience flow more smoothly every day.

The story continues with you.

First, choose what you fancy.

Then, if you enjoy reading, a longer version of our story awaits at the end of the menu. Discover it at your own pace while the kitchen and bar prepare your order.

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Good things to nibble and share

HDR Aperitif Bites

HDR patatas bravas	6,50 €
Potato crisps	2,50 €
Anchovy, olive and chilli skewer	2,50 €
Pico Mojón olives	6,00 €
Santoña anchovies 4 fillets with toast	7,50 €
Santoña marinated anchovies 6 fillets	6,90 €
Mussels in escabeche	5,50 €
Cockles with stuffed olives	13,00 €

Our sharing boards

Acorn-fed Iberian shoulder ham board	21,00 €
Iberian cured pork loin board	11,00 €
Iberian chorizo board	10,00 €
Traditional local charcuterie board Llonganissa, egg sausage, white and black bull sausage All from Peyo at Ca la Maria Carme, Rupit	15,00 €
Cheese board Cow's, goat's and sheep's milk cheeses Locally sourced	17,50 €

To share

Garlic prawns	C	8,50 €
Vietnamese vegetable spring rolls 2 pieces	V	5,50 €
Vietnamese meat spring rolls 2 pieces	V	6,00 €

On the side

Toasted Catalan coca bread With tomato to rub on the bread	2,50 €

Gluten-free

C · Catalan dish V · Vietnamese dish CV · A fusion of local and Asian flavours

Please ask our serving team about any food allergies or intolerances.

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HDR Dishes· from here and afar

Starters

Seasonal salad		C	7,50 €
Olot-style meat-stuffed potatoes 2 pieces		C	7,00 €
Olot-style cheese and onion potatoes 2 pieces		C	7,00 €
Macaroni Bolognese		C	7,00 €
Vietnamese prawn soup		V	10,50 €
Beef phở Beef bone broth, fresh and cooked beef. Red onion, lettuce and spring onion.		V	10,00 €
Crispy panko chicken		CV	8,00 €
Vietnamese stir-fried noodles With vegetables and beef. Tofu can replace the beef.		V	12,00 €

Main courses

Beef with mushrooms Homemade		C	12,00 €
Oven-baked pork ribs		C	11,00 €
Roast chicken		C	11,00 €
Roast beef Vietnamese style		V	14,50 €
Fried rice with Rupit botifarra sausage With egg, vegetables, cucumber and fried onion.		CV	10,00 €
Beef in black pepper sauce With steamed rice and salad.		CV	12,00 €
Fried chicken thighs Orange and pineapple sauce, salad and steamed rice or egg-fried rice.		CV	10,00 €
Grilled chicken thighs Mushroom cream sauce, salad and steamed rice or egg-fried rice.		CV	10,00 €

Desserts

Chocolate brownie	5,50 €
Cheesecake	5,50 €
Greek yoghurt	4,50 €

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