



GREEN LEKA CAN VALLDAURA

“At the Green Leka Can Valldaura restaurant we are a great team with ethical and evolutionary intentions, committed to healthy eating, responsible consumption, sustainability and respect for the environment.

Our mission, vision and values are to offer our clients a healthy raw material, betting on quality, ecological, sustainable and proximity products.

For this reason, among other things, we use products that are in season, we work with products free from additives, medicines and preservatives, we prioritize having products of km0, we reduce environmental impact with the majority use of bulk and plastic-free products, and we take advantage of the inevitable organic waste, to create compost for the garden, to produce our own soaps and to make animal food from our brand Circular Gos.

Furthermore, we select our suppliers with the requirement that they share our philosophy; committed to respect the environment and with the desire to provide healthy and quality raw material”.

WATERS

Filtered Water 1/2 Litre from KMzero 1,00

Filtered Carbonated Water 1/2 Litre from KMzero 1,40

Veri Bottled Water 1 Litre 2,50

Veri Bottled Carbonated Water 1/2 Litre 3,00

SOFT DRINKS

Homemade "Papelón" with Lemon 2,20

Homemade soft drink with seasonal fruit 2,20

Cold Green Tea 2,20

Fevertree Indian Tonic 2,50

BEER

HALF PINT

PINT

JUG

Draft beer Estrella Damm

2,00

2,70

4,00

Draft beer Voll Damm

2,20

2,80

4,20

Draft beer Turia

2,10

2,80

4,00

Draft beer Damm Lemon

2,00

2,80

4,00

Beer Bottle Daura 1/3

3,00

Beer Bottle IPA Complot 1/3

3,00

Beer Bottle Free Damm 1/3

2,80

BY GLASS...

WHITE WINE

La Figaflor Bell Cross 2019 (D.O. Montsant - Garnatxa blanca) 3,50

Margarita's (D.O. Muscat) 4,00

La Bruixa (D.O. Terra Alta - Garbatxa blanca and Macabeu) 5,00

ROSÉ WINE

Tuets 2019 (D.O. Catalunta - Parellada, Macabeu, Garnatxa blanca, Chenin Blanc, Moscatell

d'Alexandria, Ull de Llebre and Syrah) 4,50

RED WINE

Lledoner del Nord (D.O. Empordà - Garnatxa) 4,50

Ca'Vernet Bernaví (D.O. Terra Alta - Cab. Sauvignon and Cab. Franc) 4,50

Llavors (D.O. Empordà - Cab. Franc, Cab. Sauvignon, Merlot, Samsó and Syrah) 4,50

Sanmartí 1018 (D.O. Pla de Bages - Garnatxa and Sumoll) 5,00

Mas Rodó (D.O. Penedès - Cab. Sauvignon) 5,50

CAVA (CATALAN CHAMPAGNE)

Sogas Mascaró Brut (D.O. - Macabeu, Xarel·lo and Parellada) 4,00

VERMOUTHS

White Vermouth 2,50

Red Vermouth 3,50

Aperol Spritz 6,00

*VAT Included

SNACKS

Olives 3,50

“Bravas Vall-laurel”; Potatoes and Our Special Tomato and Garlic Sauce 5,00

Hummus with Olive Bread 6,00

Muhammara (Roasted Red Pepper Paste) with Olive Bread 6,50

Pickled Vegetables and Olive Bread 7.50€

Cutting Board with Cold Meats and Cheese 14.00€

EGG CASSEROLE WITH FRIES AND...

Bacon 12,00

“Chorizo” cooked with firewood 10,00

“Butifarra de Perol” Sausage and fried Onion 12,00

Sauteed seasonal mushrooms 11,00

“www.boletbenfet.com”

TOASTS

Toast with “Escalivada” Roasted Peppers, Eggplant and Onion 7,00

Toast with “Escalivada” Roasted Peppers, Eggplant and Onion with Anchovies 9,00

Toast with natural “Longaniza” Sausage 8,00

Toast with Eco Gouda Style Cheese 7,00

Toast with “Bull negro” Black Sausage 7,00

Toast with Spicy “Chorizo” 7,00

Toast with French Omelette 8,00

BREAD

“Payés” Farmhouse Bread Toast 1,30

Slice of unroasted Farmhouse Bread 1,30

Olive Bread Toast 1.45

Slice of unroasted olive Bread 1,45

SAUCES

* All our sauces are homemade and are made with organic products

Classic “All i oli” 1,70

Chimichurri 1,70

Romesco 1,70

Tomato Ketchup 1,70

*VAT Included

STARTERS

- Salad with Tomato, Onion, Cucumber, Carrot and Mustard Vinaigrette 8,00
- “Escalivada” Roasted Peppers, Eggplant and Onion with Smoked Anchovies 9,50
- Vegan Macaroni Bolognese 8,00
- Grandma’s Cannelloni roasted in the oven 11,00
- Grilled Vegetables 10,00
- Grilled Artichokes 9,50
- “Girgoles de Castanyer” Grilled Eco Mushrooms with garlic and parsley 13,00
- Beef tartare with egg yolk, pebre and sweet potato puree 16,00

RICES

Price per person (min. 2 people)

Seasonal Vegetable Rice, powerful Vegetable stir-fry, Vegan Broth and Eco Vegetables 14,00

Entrecote Rice with Beef Stock and seasonal mushrooms 18,00

Rice of the day S/D

COMPLEMENTS

- Salad 4.50
- French Fries 3,60
- Potatoes “al Caliu” 4,50
- Cereal (Please ask) 3,30
- Bio White Beans “del ganxet” 6,00

ANIMAL PROTEIN

The origin of all of our animal products is local and organic.

We recommend reducing the consumption of meat although, if consumed, that it’s local and if possible, with a sanitary quality certificate.

GRILLED BBQ

Eco Veal rib cooked at low temperature and finished on the grill 14,00 und

Eco Skirt Steak 300gr 17,00

Eco Aged Beef Entrecote 500g 29,00

“Butifarra de Payés” Peasant Sausage 12,00

Grilled lamb ribs from Collserola / Pyrenees “4 pieces” 15,00

A bit of everything on the barbecue “Eco Sausage, Lamb Ribs and Skirt Steak” 19,50

SIDES TO CHOOSE

Salad

French Fries

Potatoes “al Caliu”

Cereal (Please ask)

Grilled Vegetables +1,50

Bio White Beans “del ganxet” +1,50

INTO THE WOOD OVEN

“Callos a la Catalana” Catalan Style Tripe 8,00

Eco pork knuckle with seasonal puree and sautéed mushrooms 14,00

Eco Pork feet with sauce cooked in the wood oven 14,00

Eco Pork Belly with White Beans “del ganxet” 13,00

VEGGIE

Vegetable Tajine with Heura protein with a side of cereal (Please ask) 15,00

DESSERTS

*All our desserts are homemade

Crema Catalana 5,70

Vegan Coconut Panacota 4,40

Cheesecake 6,40

Lemon Pie 6,40

Fruit Pie 6,90

Chocolate Mousse 4,90

Chocolate Truffles(5 units) 5,00

COFFEE

Single Espresso 1,80

Double Espresso 2,20

Obama Coffee 2,00

Macchiato 2,10

Cafe Latte 2,50

Cappuccino 3,00

Glass of milk 2,20

Coffee with a dash of liquor 2,70

Coffe with a dash of liquor and milk 2,60

Irish Coffee 5,00

* Ice +0,30

* We've got cow's milk and vegetable milk

* Add some coffee, cocoa or cinnamon powder!

TEA AND INFUSIONS

Black Tea 2,50

Green Tea 2,50

Pu-Erh (Red Tea) 2,50

Roiboos Citric 2,50

Chamomille 2,50

Linden Flower 2,50

Herbal Tea 2,50

Pennyroyal Mint 2,50

INFUSION TIME

3 - 5 Min

2 - 3 Min

5 - 7 Min

5 - 7 Min

5 - 10 Min

5 - 10 Min

5 - 10 Min

5 - 10 Min

TEMPERATURE

90°C - 95°C

70°C - 80°C

90°C - 95°C

90°C - 95°C

95°C - 100°C

95°C - 100°C

95°C - 100°C

95°C - 100°C

* Ice +0,30

* We've got cow's milk and vegetable milk

***VAT Included**

LIQUEURS

Shot

Glass

"Sols" Sweet wine	2,00	5,00
Ratafia "Reserva Bosch"	3,00	6,50
Ratafia "dels Raiders"	3,00	6,50
Ratafia "La Pabordessa"	2,50	6,00
Ratafia Cream	2,50	6,00
"Crema Catalana" Cream	2,50	6,00
Baileys Cream	2,50	6,00
Rice liquor cream	2,50	6,00
Rice with milk Cream	2,50	6,00
Aromes de Montserrat Liquor	2,50	6,00
Rice Liquor with Herbs	2,50	6,00
Coffee Liquor	2,50	6,00
Herbs Liquor	2,50	6,00
Homemade Limoncello with our lemons	2,50	6,00
Estomacal Bonet	2,50	6,00
Herbal Brandy	2,50	6,00
Pomace Brandy	2,50	6,00
Rice pomace	2,50	6,00
Pedro Ximenez	2,50	6,00
Mascaró	2,50	6,00
Mascaró Narciso	3,50	7,00
Suau 15 years	3,50	7,00
Torres 10 years	3,00	7,00
Torres 15 years	3,50	7,50
Cardhu Scotch 12 years	4,50	10,00
Lagavulin Scotch 16 years	7,00	14,00



WHITE WINE

LA FIFAFLOR 2019 (Draft Wine)

A fresh, fruity and welcoming wine on the palate.

(D.O. Montsant - Bell Cross Cellar - Garnatxa blanca) 15,00

BERNAVÍ 2019

In the mouth it is unctuous and at the same time salty, persistent and balanced.

(D.O. Terra Alta - Finca Mas Vernet Cellar, La Cova - Garnatxa Blanca) 18,00

MAS RODÓ 2016

White wine with lees. Lively in the mouth, fresh, balanced and fragrant with a delicate aftertaste.

(D.O. Penedès - Montonega) 21,00

BRISAT DEL COSTER 2017

Unfiltered natural organic wine. On the palate it has an intense entry and a lot of volume in the center, with a very present acidity; intense, fresh and unctuous.

(D.O. Conca de Braberà - Josep Foraster Cellar- Macabeu) 25,00

BLANC TRADICIÓ 2018

Organic wine with aromas of citrus, fennel and white fruit. A fresh and very fruity wine, with a nice touch provided by the Malvasía of Sitges.

(D.O. Penedès - Can Feixes Cellar - Xarel·lo and Malvasia de Sitges) 28,00

ROSÉ WINE

TUETS 2019

Vino ecológico afrutado pero seco, muy agradable con una buena espina vegetal que hace que el vino sea de retrogusto largo.

(D.O. Catalunya - Parellada, Macabeu, Garnatxa Blanca, Chenin Blanc, Moscatell d'Alexandria, Ull de LLebre and Syrah) 21,00

SANGRÍAS

Red wine Sangría 16,50

Cava (Catalan Champagne) Sangría 19,50

RED WINE

EL CAMÍ 2018 (Draft Wine)

Dark reddish blue colors. On the palate it is fresh and dense.

(D.O. Montsant - Bell Cross Cellar- Carinyena, Garnatxa and Ull de Llebre) 15,00

JOVENT 2019

Organic wine, fruity, intense, with a predominance of ripe red fruits and mineral touches.

Long and balanced on the palate.

(D.O. Conca de Barberà - Dasca Vives Cellar - Garnatxa and Ull de Llebre) 19,00

COMALATS ALOSA JOVE 2019

Organic unfiltered wine with aromas of fresh forest fruit and white pepper.

A young and refreshing wine with a sweet-toothed touch at the end.

(D.O. Costers del Segre - Comalats Cellar - Cab. Sauvignon) 22,00

SANG DE SAULÓ

Natural, ecological and biodynamic agriculture wine.

(D.O. Alella - Talcomraja Cellar - Syrah) 30,00

KHRÓNOS 2017

Wine from organic and biodynamic agriculture. Precipitations and cloudy appearance may appear, denoting respectful processing and are a good sign of authenticity.

(D.O. Penedès - Finca Parera Cellar - Sumoll) 44,00

CAVA (CATALAN CHAMPAGNE)

SOGAS MASCARÓ BRUT

Nice cava on the palate with well-integrated carbonic. Round and balanced.

(D.O. Penedès - Macabeu, Xarel·lo and Parellada) 15,5

SOGAS MASCARÓ BRUT NATURE RESERVA

(D.O. Penedès - Macabeu, Xarel·lo and Parellada) 20,50

JUVÉ & CAMPS BRUT NATURE RESERVA FAMILIA

An outlined sparkling wine with a tiny and attractive bubble.

On the palate it is pleasant, creamy and very fresh.

(D.O. Cava - Chardonnay, Macabeu, Parellada and Xarel·lo) 35,00

*VAT Included