



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”.

www.greenlekacanvalldaura.com

S O F T D R I N K S

P A P E L O N W I T H L E M O N 2 . 8 0

LEMONADE WITH PANELA (CANE SUGAR)

ALL OUR SOFT DRINKS ARE MADE WITH ORGANIC FRUIT AND SUGAR.

O R A N G E S O D A 2 . 8 0

WITH BUBBLES

G I N G E R A N D L I M E S O D A 2 . 8 0

SLIGHTLY SPICY WITH BUBBLES

H I B I S C U S F L O W E R S O D A 2 . 8 0

WITHOUT SUGAR

G L A S S O F K O M B U C H A 3 . 8 0

SYMBIOSIS OF PROBIOTIC MICROORGANISMS

B O T T L E K O M B U C H A 6 . 5 0

350ML

**B I T T E R A P P E T I Z E R O F
K O M B U C H A A N D C U R C U M A W I T H
T O U C H O F G I N G E R 4 . 0 0**

PURE HEALTH

S T I L L W A T E R 1 L 3 . 5 0

S P A R K L I N G W A T E R 1 / 2 L 2 . 9 0

V E R M O U T 3 . 5 0

A P P E T I Z E R S

C O L O R E D B R A V A S P O T A T O E S 6 . 8 0

WITH POTATOES, CARROTS, BEETROOT AND OUR SPECIAL SAUCE.

GETTING OUT OF THE EVERY DAY IS COMING HERE. WELCOME TO GREENLEKA.

M U S H R O O M S C R O Q U E T T E 1 , 9 0 / U .

G O A T C R O Q U E T T E 2 , 2 0 / U .

FROME COLLSEOLA

F R I T T E R 1 , 7 0 / U .

CABBAGE KALE AND / OR ENDIVE WITH NUTS AND ROMESCO SAUCE

S A U S A G E S 1 2 . 0 0 / 2 P A X

MIX CATALAN SAUSAGES -HUNTING AND ECOLOGICAL

B R E A D

C R Y S T A L B R E A D W I T H T O M A T O 2 . 5 0

T O A S T 1 , 4 0

G L U T E N F R E E B R E A D 2 . 5 0

R O M E S C O S A U C E 2 . 2 0

A L I O L I S A U C E 2 , 2 0

S T A R T E R S

T H E G A R D E N O N Y O U R P L A T E 1 3 . 5 0

OUR SALAD WITH LETTUCE, CREAMY BEETROOT, TWICE-COOKED VEGETABLES,
LEMON CARD, SAGE OIL AND BLACK OLIVE POWDER.

C O N F I T A R T I C H O K E S 1 2 , 0 0

PREVIOUSLY CONFITED IN AOVE (VIRGIN OLIVE OIL)AND LATER GRILLED

G I R G O L A D E C A S T A N Y E R E C O 1 6 , 0 0

GRILLED MUSHROOMS WITH SKORDALIA (MASHED POTATOES WITH LEMON)

CULTIVATED IN MONTSENY BY THE TEB VER COOPERATIVE, WHERE MORE THAN A THOUSAND PEOPLE OPERATE IN
THEIR SOCIAL INTEGRATION CENTERS FOR PEOPLE WITH INTELLECTUAL DISABILITIES.

M U S H R O O M S C A N N E L L O N I 1 5 , 0 0

WITH TRUFFLED OIL (OPTIONAL)

B O L O G N E S E P A S T A W I T H W I L D P I G 1 3 . 5 0

IT IS ONE OF THE MOST SUSTAINABLE MEATS SINCE IT COME FROM ANIMALS IN FREEDOM, WHICH
ENJOY A VARIED AND WILD DIET, WITHOUT BEING SUBJECTED TO HUMAN INTERVENTION, WHICH GIVES
THEM A SPECIAL TASTE.

O R G A N I C M E A T C A N N E L L O N I 1 5 , 0 0

GRATIN WITH EMMENTAL CHEESE AND TRUFFLE OIL.

F R I E D S N A I L S 1 3 . 5 0

WITH ALLIOLI

O R G A N I C B E E F C A R P A C I O 1 6 . 0 0

WITH CHEESE CREAM, HERBS AND AOVE

B O O K C A L Ç O T S I N A D V A N C E D W I T H R O M E S C O S A U C E 1 4 , 5 0

MOUNTAIN RICE

MÍNIMUM 2 PEOPLE
PRICE FOR PERSON

VEGETABLES 16.00

IN THE MOUNTAINS THERE ARE ALSO GOOD RICE DISHES AND THE VEGETABLE RICE IS ONE OF THEM

MUSHROOMS 19.00

WITH MUSHROOMS ALLIOLI "OPTIONAL"

ORGANIC ENTRECOTE 24.00

BEEF STOCK, GRILLED ENTRECOTTED ARTICHOKE ALLIOLI "OPTIONAL"

ORGANIC CHICKEN 22.00

AROMATIZADO CON HIERBAS Y TOQUE DE *ALLIOLI

WILD PIG 23.00

*OPTIONAL

OTHER COOKING

SMOKED TOFU RAGOUT 15.00

WITH VEGETABLES AND POTATOES

ORGANIC SLOW COOK BEEF 19.00

WITH DEMI-GLACE AND POTATOES GRATEN

ORGANIC WELINGTON SIRLOIN 30.00

SIRLOIN WRAPPED IN PASTRY DOUGH WITH HAM SERVED WITH DEMI-GLACE SAUCE,
VEGETABLES AND CALIU POTATOES.

ORGANIC BEEF STROGONOFF STEW 18.50

BEEF STEW WITH VEGETABLES AND POTATOES

ORGANIC GOAT TO THE FLAME AND WOOD OVEN

BOOK ON ADVANCED

CANAL 250€ MEDIA CANAL 130

O F F A L

WE WORK WITH THE WHOLE AND
ORGANIC ANIMAL

GRILLED HEART 12.00

CALLOS TRIPE STEW 10.50

TONGUE IN SAUCE 12.00

GRILLED SWEETBREADS 14.00

GRILLED VEGETABLES

GRILLED VEGETABLES 13.50

SEASONAL VEGETABLES AND OLIVE POWDER

TIKA HEORA 18.00

WITH VEGETABLES AND CALIU POTATOES

GRILLED BBQ

FIRE SMOKE

ORGANIC LAMB TASTING 23.00

FIRE, GRILLED AND AT LOW TEMPERATURE

SERVED WITH GRATEN, VEGETABLES AND CREAMY TRUFFLE SAUCE

ORGANIC MIX OF GRILLED MEAT 22.50

WITH VEGETABLES, TRUFFLED MASHED POTATOES, CALIU POTATO AND CHIMICHURRI SAUCE.

ORGANIC CATALAN SAUSAGE 13.50

CHOOSE YOUR SIDE: FRIES, CALIU POTATOES, WHITE BEANS OR SALAD

ORGANIC TOMAHAWK 120€/KG

DE VACA VIEJA CON MAS DE 70 DIAS DE MADURACION

CON SU GUARNICION.

CONSULTAR PESOS

ORGANIC ENTRECOTE 250G 24.00

MINIM 30 DAYS OF AGEING

WITH VEGETABLES, TRUFFLED MASHED POTATOES, AND POTATO

ENTRECOTE 450G 44.00

MINIM 30 DAYS OF AGEING

WITH VEGETABLES, TRUFFLED MASHED POTATOES, AND POTATO

WILD PIG TENDERLOIN 22.50

WITH VEGETABLES, TRUFFLED MASHED POTATOES, POTATO AL CALIU AND DEMIGLACE

DEER TENDERLOIN 33.00

WITH VEGETABLES, TRUFFLED MASHED POTATOES, POTATO AL CALIU AND DEMIGLACE

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D E S S E R T S

VEGAN CARROT CAKE (GLUTEN FREE) 7.00

CHOCOLATE TRUFFLES 5.50

APPLE STRUDDLE WHIT ICE CREAM 9.00

CHEESECAKE 8.00

CHOCOLATE COULAN WHIT ICE CREAM 8.50

CREMA CATALANA 6.80

ICE CREAM SCOOP 3.00

CHOCOLATE, LEMON, VANILLA OR STRAWBERRY