



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”.



Slow Food®

HONEST DRINKS

HOME MADE

“From 2017 to the present day we have avoided a ton of soda cans”.

PAPELÓN WHIT LEMON 2.80

LEMONADE WITH PANELA (CANE SUGAR)

HIBISCUS FLOWER 2.80

WITHOUT SUGAR

SODAS...

OF MANDARIN ECO 2.80

SPARKLING

OF ORANGE ECO 2.80

SPARKLING

OF CARROT ECO 2.80

SPARKLING AND LEMON TOUCH

GINGER ECO AND LIME 2.80

SPARKLING AND LEMON TOUCH

DE JENGIBRE Y CURCUMA 2.80

SPARKLING AND LEMON TOUCH

BULK DRINKS

“Less transport, less waste”

WHITE OR RED WINE 3,50

LA FIGAFLOR O EL CAMI

“MONTSANT” WINE CELLAR BELLCROS

BEER 3,00

ESTRELLA

VOLL DAMM

DAMM LEMON

TURIA

VERMUT 3,50

WHITE OR READ

HONEST MOJITO'S

Flor de Caña Rum, a sustainable and ethical rum.

CLASSIUM 8,50

GINGER 9.00

TANGERINE 9.00

CARROT AND GINGER 9.00

CARROT 9.00

ALCOHOL FREE 5.00

COCKTEL APERITIVE

NEGRONI 5.50

GIN, APEROL AND VERMOUTH

SPRITZ 9,00

VERMUT

PADRÓ BITTER 4.50

PADRÓ WHITE 4.00

SISET 4,00

PERUCCHI RED/WHITE 4,00

GIN-TONIC

NUT GREEN APPLE EMPORDÀ 10.00

NUT BLACKBERRIES EMPORDÀ 10.00

NUT GIN EMPORDÀ 9.00

GIN-CAT 9.00

NORDES- 10.00

BOTTLED BEER

FREE DAMM 3.00

FREE DAMM TOAST 3.30

DAURA 3,30

COMPLLOT IPA 3,50

HEATER RENTAL 3€ PER HOUR

APPETIZERS

COLORED BRAVAS POTATOES 6.90

WITH POTATOES, CARROTS, BEETROOT AND OUR SPECIAL SAUCE.

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

MUSHROOMS CROQUETTE 2.20/u.

CON ALIOLI

CHIKEN CROQUETTE 2,40/u.

PASTURED CHICKEN AND WASAKAKA SAUCE

SEA FRITTER 2.00/u.

SEAWEED WITH CITRUS EMULSION

A FRITTER FROM THE SEA WITHOUT CONTRIBUTING TO THE EXTRACTION OF FISH AND THE
THE DANGER OF LOSING MARINE BIODIVERSITY.

VEGETABLE FRITTER 2.00/u.

OF KALE AND/OR ENDIVE WITH DRIED FRUITS AND ROMESCO SAUCE

BREAD

BREAD WITH TOMATO 2.60

TOAST OF PAYES 1.50

GLUTEN-FREE BREAD 2.50

SAUCE

ROMESCO 2.50

AIOLI 2.50

HEATER RENTAL 3€ PER HOUR

STARTERS

AUTUMN SALAD 13,80

LETTUCE, MUSHROOMS AND TOMATO CONFIT WITH QUINCE VINAIGRETTE.

GRILLED CABBAGE 15,00

MISO MADE IN DELTA DEL ERBO

SWEET ONION TATIN WITH CREME FRAICHE 14,00

SERVED WITH A TOUCH OF SWEET AND SOUR SAUCE

AUBERGINE WITH MISO KMO 13,00

MISO MADE IN DELTA DEL ERBO

MAITAKE ECO 17,00

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.

ROAST CHICKEN CANNELLONI 17,00

WITH TRUFFLE OIL OR NOT...

GRILLED VEGETABLES 15,00

SEASONAL VEGETABLES AND OLIVE POWDER

BOLOGNESE PASTA WITH WILD PIG 14,50

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.

CALLOS TRIPE STEW 11,50

CLASSICS

TONGUE IN SAUCE 12,50

SAUCE MADE FROM THE JUICES OF ITS LONG COOKING (16 HOURS).

HEATER RENTAL 3€ PER HOUR

MOUNTAIN RICE

MÍNIMUM 2 PEOPLE

PRICE FOR PERSON

VEGETABLES 16.50

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

MUSHROOMS 22.00

WITH MUSHROOMS ALLIOLI "OPTIONAL"

ORGANIC ENTRECÔTE 26.00

BEEF STOCK, GRILLED ENTRECÔTTED ARTICHOKE ALLIOLI "OPTIONAL"

OF RIB 25.00

COOKED AT LOW TEMPERATURE FOR 15H IN ITS DEMIGLACE.

ORGANIC CHICKEN 23.00

AROMATIZED WITH HERBS COOKED AT LOW TEMPERATURE
AND A TOUCH OF AIOLI

WILD PIG 23.00

WITH COCOA EMULSION

HEATER RENTAL 3€ PER HOUR

GRILLED BBQ

FIRE SMOKE

ORGANIC LAMB 23.50

XISQUETA LAMB FROM PALLARS, BY CAL TOMAS,
SERVED WITH VEGETABLES AND POTATOES AU GRATIN

ORGANIC MIX OF GRILLED MEAT 23,00

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

ORGANIC CATALAN SAUSAGE 14.00

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

GRILLED SWEETBREADS 15.00

ORGANIC ENTRECOTE 400G 27,00

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

SKEWER OF "VEGAN CHICKEN" TIKKA MASALA 18,00

WITH VEGETABLES, AND HASSELBACK POTATO

HEATER RENTAL 3€ PER HOUR

CAVA

LA CARRÀ 2022: Picapoll. D.O Bagues Bodega Mas Sant Iscle. **Botel 15,00 Cup 3,50**
What happens when a picapoll is bottled with residual sugar? Well... it can ferment again and leave a "party" of bubbles to enjoy. Ideal for opening up the taste buds.

CANALS NADAL: Xarel·lo, Macabeu, Parellada D.O Penedes, Celler Canals Nadal **Botel 19,00 Copa 4,50**
Brut Nature Reserva 2019

ANCESTRAL: Xarel·lo, Macabeu, Parellada D.O Penedes, Celler Cal salat **Botel 20,00**
Ancestral Mas Fortí. Organic viticulture with ancestral methods.

MENDOL: 100% SUMOI Ancestral .D.O Tarragona , Celler 9+ **Botel 23,00**
Elegant and complex smell. Fine and perfectly integrated bubbles, a fine and constant rosary. The varietal smell mixes fresh notes (apple, plum, grape...) and floral, camomile, honey. The palate is broad, structured, fresh and nervous thanks to its citrus touches. At the end of the mouth the presence of fruit and the long aftertaste stand out.

Juve Familia : Macabeu, Xarel·lo y Parellada. D.O Penedes, Celler Juvé & Camps **Botel 29,00**
2017 Grown in three of the best estates of the centenary Penedès winery, it seduces with its deep and complex aroma of ripe white fruits, bakery notes, toast and spices. complex aromas of ripe white fruit, bakery notes, toast and spices.

HUGUET: Parellada, Macabeu i Pinot Noir . D.O Penedés, Celler Huguet Cain Feixes **Botel 27,00**
Premium sparkling wine under the strict Corpinnado standards

PINK

ROS DE PACS: Garnatxa, Syrah i Cabernet s. D.O Penedés, Celler Pacs del Penedes **Botella 15,00**
Biodynamic with minimum intervention.

L'AMIC: Garnatxa NEGRA 100% s. D.O Montsant, Celler Bell Cros **Botella 20,00**
Aromatic and fresh, with citrus notes.

WHITE

LA FIGAFLORE 2022: Garnatxa blanca. D.O Montsant, Bodega Bell Cros: **Botella 16,50 Copa 3,50**
Our house wine served in bulk with Keykeg 20L. Reducing transport and waste.

HONEYMOON: Parellada. D.O Penedès, Celler Parés Baltà **Botella 20,00 Copa 4,50**
Parara Baltà Honeymoon 2021 is a very pleasant white wine. The nose is intense, with floral notes (orange blossom) and ripe white fruits. ripe white fruits. The palate is elegant, with balanced acidity. Smooth and very tasty.

Solsxarel 100% Xarel·lo D.O Costes del Segre, Celler Rubio de Sòls **Botella 24,80**
5 hectares of vines of different Catalan xarel·los specially selected by Judit Sogas Sanchez, owner of the winery.

Mas fortí: Xarel·lo D.O Penedés, Celler Cal salat **Botella 19,00**
The 60% of the grapes macerated for 48 hours with the skins and the remaining 40% for only 12 hours. It is not filtered nor has any fining agent been added, and therefore still retains the yeasts from fermentation, which are deposited at the bottom of the bottle and allow the wine to evolve stea

1r Bse 9+ : gartoixa i macabeu D.O Montsant **Botella 18,00**
Ancient tradition, common sense and respect for the land, it contains sulphite but no added sulphites.

BLANC TRADICIO 2016 : Xarel·lo i Malvasia de Sitges . D.O Penedés, Can Feices **Botella 30,00**
Ancient tradition, common sense and respect for the land, it contains sulphite but no added sulphites.

LLAGRIMES Garnatxa blanca D.O Terra alta , Celler Sant Josep **Botella 27,50**
Medium-bodied, complex, dry white wine. Lágrimas de otoño white wine is the most emblematic wine of the winery and one of the most important and renowned crianza whites of Catalonia.

HEATER RENTAL 3€ PER HOUR

RED

EL CAMI 2021: Garnatxa negra. D.O Montsant, Bodega Bell Cros:

Our house wine served in bulk with Keykeg 20l. Reducing transport and waste.

Botella 16,50

Copa 3,50

ONRA 2017: Garnatxa, Cabernet Sauvignon . D.O Costes del segre, Celler Lagravera

Botella 23,00

A tasty and intense organic red wine from Costers del Segre that needs to be opened about 30 minutes before serving in order to express its full potential.

2pir 2019: Carinyena, Garnatxa, Cabernet Sauvignon i Syrah. D.O Penedés Celler Gratavinum

Botella 29,90

Twice π multiplied by the radius is the formula for the length of the circumference. The most harmonious of the figures, describing the round and blunt character of Gratavinum 2 Pi-R, a remarkable organic red wine.

NEOLÍTIC 2021: 100% sumoll. D.O Penedés Celler Parés Baltà

Botella 27,50

Neolític marks the beginning of an era, that of the revolution of an ancestral variety, the Sumoll, almost forgotten.

BROCADA 2021: 100% Trepat. D.O Pallars Jussà, Celler Mequel Roca

Botella 27,50

Red wine made from 100% BROCADA, a black grape variety that comes from two plots of 30-year-old vines located near 700 metres above sea level.

CAMINS DEL PRIORAT 2021: Cabernet Sauvignon, Cariñena, Garnacha, Merlot, Syrah. D.O Penedés Botella 37,00

This Priorat is characterised by a good fruity essence, especially red fruit, good acidity, freshness and sweetness.

LES BRUGUERES 2021: Garnatxa negra i Syrah. D.O Priorat

Botella 34,00

Copa 6,00

A wine that shows the mineral character of Priorat, red fruit and freshness in a subtle balance.

TANIUS 100% Cariñena, Garnacha. D.O Priorat Celler Aixalà Alcait

Botella 25,00

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DESSERTS

VEGAN CAKE (GLUTEN FREE) 6.50

APPLE STRUDDLE WHIT ICE CREAM 9.50

**4 TEXTURES AND 4 PERCENTAGES OF
CHOCOLATE 10,50**

RED CHEESECAKE 7,90

QUINCE WITH TOMETA DE LA ABADESSA CHEESE 7,50

CHOCOLATE COULAN WHIT ICE CREAM 8.50

CATALAN CREAM 6.80

ICE CREAM SCOOP 3.00

CHOCOLATE, LEMON, VANILLA OR STRAWBERRY

HEATER RENTAL 3€ PER HOUR

COFFEE AND TRUFFLE

EXPRESO 1,90

CORTADO 2,20

COFFEE LATTE 2,50

CAPUCHINO 3,00

AMERICANO 2,10

COFFEE AND VANILLA ICE CREAM 5,00

CHOCOLATE COFFEE AND FOAM 4,60

IRISH COFFEE 6,00

COFFEE BAILEYS 2,80

COFFEE RICE CREAM 2,60

COFFEE ROM 2,70

COFFEE WISKY 2,80

COFFEE COGNAC 2,70

ICE + 0,30

TEA

GREEN 2,80

BLACK 2,80

ROIBOS 2,80

CAMAMILLE 2,80

MINT 2,80

RATAFIA

2,30 / 5,00

L'HOSTIA

LA POBRESA

RAIDERS

BOSH

RUSSET

RICE

2,30 / 5,00

HERB LIQUEUR

ORUJO "ESPERIT" RICE

CREAM OF RICE

CUP

BAILEYS 6,00

GLENMORANGE 6,00

CARDU 8,00

TORRES 15 5,00

PACHARAN BAINES 4,50

SWEET WINE

MOSCATEL 3,00

HEATER RENTAL 3€ PER HOUR