HONEST DRINKS

HOME MADE

COCKTEL APERITIVE

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

GIN, APEROL AND VERMOUTH

PAPELÓN WHIT LEMON 3,30

LEMONADE WITH PANELA (CANE SUGAR)

SPRITZ 9,00

MIMQSA 4.50

NEGRONI 5.50

HIBISCUS FLOWER 2.90

WITHOUT SUGAR

SODAS...

SPARKLING

VERMUT

PERANGE ECP 3,30

PADRÓ WHITE 4.00

PADRÓ BITTER 4.50

PERSONAL STRAWERRY ECO 3.0

SISET 4,00

SPARKLING AND LEMON TOUCH

PERUCCHI RED/WHITE 4,00

GINGER ECO AND LIME 3.30

SPARKLING AND LEMON TOUCH

B2TTLED BEER

FREE DAMM 3.00 FREE DAMM TOAST 3,30

DAURA 3,30

COMPLOT IPA 3,50

DE JENGIBRE Y CURCUMA 3,30 SPARKLING AND LEMON TOUCH

BULK DRINKS

"Less transport, less waste"

WHITE OR RED WINE 4,00

LA FIGAFLOR O EL CAMI

"MONTSANT" WINE CELLAR BELLCROS

SANGRIA

WINE 18,00

CUP 4.50

CAVA 20,00

CUP 5.00

TURIA

BEER 3.50

ESTRELLA

VOLL DAMM

DAMM LEMON

VERMUT 3,50

WHITE OR READ

APPETIZERS

COLORED BRAVAS POTATOES 6.90

WITH POTATOES, CARROTS, BEETROOT AND OUR SPECIAL SAUCE.
GETING OUT OF THE EVERY DAY IS COMING HERE. WELCOME TO GREENLEKA.

MUSHROOMS CRQQUETTE 2.20/u.

CON ALIOLI

CHIKEN CROQUETTE 2,40/u.

PASTURED CHICKEN AND GREEN SAUCE

SEAWEED FRITTER 2.20/U.

WITH VERMOUTH MAYONNAISE

BREAD

BREAD WITH TOMATO 3.50

TOAST OF PAYES 1.50

GLUTEN-FREE BREAD 2.50

SAUCE

RºMESCº 2.50

AIOLI 2.50

SUMMER

BAR JUEVES Y VIENES DE 19:00 A 00:00 SABADO DE 12:30 A 00:00 DOMINGO DE 12:00 A 17:00 KITCHEN 19:00 A 22:00 13:00 A 16: 19:00 A 22:00 13:00 A 16:00

STARTERS

SALAD WHIT TOMATO MANDO FROM COLLSEROLA 11,00

ACUAPONIC LETTUCE TOMATO AND SMOKET OIL

SMOKED MUSSELS 12,00

FROM THE DELTA EBRO WITH GARLIC, GINGER, HERBS AND PEPPERS.

ROASTED EGGPLANT AND MISO SAUCE 13.00

MISO MADE IN DELTA DEL ERBO

MAITAKE ECO 18,00

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.

CALLOS TRIPE STEW 12,50

CLASSICS

CANNELLONI 15,50

WITH TRUFFLE OIL OR NOT...

BºLºGNESE PASTA WITH WILD PIG 15,00

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.

MOUNTAIN RICE

MÍNIMUM 2 PEPPLE
PRICE FOR PERSON
MAXIMUM 2 RICES PER TABLE

THE MYSTIC MUSHROOMS 20,00

WITH MUSHROOMS AND ALLIOLI

THE CAMPESTRE CHICKEN 23.00

CHICKEN FLAVORED WITH HERBS AND COOKED

AT LOW TEMPERATURE, SERVED WITH VEGETABLES,

A TOUCH OF ALL I OLI. AND WITH PIECES OF CHICKEN IN THE SAUCE.

THE FAVORIT OF RIB 24,00

RIBS COOKED AT LOW TEMPERATURE IN THE WOOD OVEN FOR 15H WITH ITS OWN BROTH AND WITH SHREDDED RIBS IN THE SAUCE,
A TOUCH OF MUSHROOMS AND ALL I OLI. YES YES TOP!

THE BOST ENTRECOTTE 25,00

BEEF BROTH, MUSHROOMS, AND GRILLED ENTRECOTE OF PASTURE, AND ALL I OLI.

WINE TASTINGS, LIVE MUSIC, SPECIAL MENUS...

FOLLOW US ON OUR INSTAGRAM GREEN LEKA

TO SEE THE NEWS THAT WE WILL HAVE WHEN THE GOOD WEATHER ARRIVES.

GRILLED BBQ

FIRE SMOKE

WILD PIG LOIN 22,50

WITH VEGETABLES, POTATO HASSELBACK AND DEMIGLACE

THE SOLUTION 27,50
DEER AND WILD BOAR MIX

DEER LOIN 32,00

WITH VEGETABLES, POTATO HASSELBACK AND DEMIGLACE

PRGANIC LAMB 24,00

XISQUETA LAMB FROM PALLARS, BY CAL TOMAS, SERVED WITH VEGETABLES AND HASSELBACK POTATO

PRGANIC MIX PF GRILLED MEAT 23,00

ES

VEAL, LAMB AND PORK, WITH HASSELBACK POTATO

PRGANIC CATALAN SAUSAGE 15.00

THE DILEMMA

PRGANIC ENTRECTITE 500G 35,00

MINIM 30 DAYS OF AGEING

WITH HASSELBACK POTATO, VEGETABLES OR FRENCH FRIES

ENTRECOTE OF OLD COW 250G 34,00

MINIM 40 DAYS OF AGEING

WITH HASSELBACK POTATO, VEGETABLES OR FRENCH FRIES



STEWS

BRºKEN SAUSAGE 18,50

WITH PURÉ, MUSHROOMS, MEAT SAUCE AND CHUCRUT

WILD BOAR CIVET 18.50

WITH CHOCOLATE. CINNAMON AND RED WINE

VEGAN CURRY 18,50

WITH VEGETABLES, RICE AND VEGAN PROTEIN HEURA.

© DESSERTS

VEGAN CAKE (GLUTEN FREE) 6,00

BOWNIE CHOCOLATE, CANELLE & ICE CREAM 7,50

CHEESECAKE 8,00

APPLE STRUDDLE WHIT ICE CREAM 9.00

CH2C2LATE COULAN WHIT ICE CREAM 7,50

ICE CREAM SCQQP 3.00 UNIT CHOCOLATE, LEMON, VANILLA OR STRAWBERRY

DESSERT&COFFE

COFFEE, CREAM AND VANILLA ICE CREAM 6,00

CHOCOLATE COFFEE AND CREAM 5,50

IRISH COFFE 7,00

COFFEE AND TRUFFLE

EXPRESO 1,90

CORTADO 2,20

COFFE LATTE2,50

CAPUCHINº 3,00

AMERICANº 2,10

COFFE BAILEYS 2,80

COFFE RICE CREAM 2,80

COFFE RºM 2,80

COFFE WISKY 2,80

COFFE COÑAC 2,80,

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

SWEET WINE

MºSCATEL 1,50

DO YOU KNOW WHY WE DON'T HAVE FISH?

Since 2017 we have been reducing our fish purchases until we decided not to buy any more....

80% of the fish we consume here in Catalonia comes from the large fishing industry that devastates in an unsustainable way all over the world, mainly in less underdeveloped countries such as Africa, this fishing not only affects the seabed and the loss of biodiversity, but also the locals who have less and less fish for their food and less work related to the sea. This has been a very important factor in immigration and the history of these immigrations you know how it is ...

And fishing in the Mediterranean is overexploited ... we are currently fishing 50% less than only 40 years ago ... besides it is the most polluted sea on the planet and add to this the high temperatures. Make numbers... if we continue like this what will happen in the next 40 years...

That is why it is very important to reduce the consumption of fish to the maximum but if you consume it that this is small and of fast reproduction and of fish markets of our coast.

HONEST MOJITO'S

Flor de Caña Rum, a sustainable and ethical rum.

CLASSIUM 8,50

GINGER 8,50

STRAWBERRY 8,50

ALCOHOL FREE 5.00

GIN-TONIC

NUT GREEN APPLE 10.00

NUT BLACKBERRIES 10.00

NUT GIN 9.00

GIN-CAT 9.00

NºRDES-10.00

GIN-GINGER 11,00

GIN-STRAWBERRY 11,00

GIN-ORANGE 11,00