

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

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 3,30

LEMONADE WITH PANELA (CANE SUGAR)

SODAS...

OF ORANGE ECO 3,30

SPARKLING

GINGER ECO AND LIME 3,30

SPARKLING AND LEMON TOUCH

DE JENGIBRE Y CURCUMA 3,30

SPARKLING AND LEMON TOUCH

DRAFT BEER

ESTRELLA 3,50

VOLL DAMM 3,60

DAMM LEMON 3,50

TORIA 3,60

CO2

WATER 1L 3,30

1/2 SPARKLIN WATER 2,30

COCKTEL APERITIVE

NEGRONI 180CL 9.00 / 0,90CL 5.00

GIN, APEROL AND VERMOUTH

SPRITZ 7,50

MIMOSA 6,00

VERMOT

BOLK VERMUT 3,50

PADRÓ BITTER 4,50

PADRÓ WHITE 4,00

SISSET 4,00

PERUCCHI 4,00

BOTTLED BEER

FREE DAMM 3,50

FREE DAMM TOAST 3,50

DAURA 3,50

COMPLLOT IPA 4,00

SANGRIA

WINE 19,00

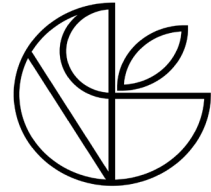
CUP 4,50

CAVA 22,00

CUP 5,00

WINES ON THE LAST PAGE

APPETIZERS



TOP! 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.

CHIKEN CROQUETTE 2,40/u.

OLIVES 3,50

POTATO CHIPS 3,00

ESSENTIAL

BREAD OIL WITH TOMATO 3,80

TOAST BREAD 1.60

ALL I OLI 1,50

Hello! Take a moment...

Stop and immerse yourself in the present, without worrying about the past or the future. In this exact moment, take the opportunity to enjoy with those around you. No matter the situation, just live this moment and make it special. !enjoy!

STARTERS

SALAD 11,50

ROASTED EGGPLANT WITH RICE MISO 13,50

MISO MADE IN DELTA DEL ERBO

GRILLED ARTICHOKE 4 UNITS 12,50

PUMPKIN WITH PESTO OF LEAVES 12,50

LEAVES OF THE BEET AND CARROT

FRIED SNAILS WITH ALL I OLI 14,00

BRIOCHE STUFFED WITH VEAL RIBS 10.00

CRUNCHY ONION AND MISO MAHION SAUCE

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 COMES FROM ANIMALS IN FREEDOM, WHICH ENJOY A VARIED AND WILD DIET, WITHOUT BEING SUBJECTED TO HUMAN INTERVENTION, WHICH GIVES THEM A SPECIAL TASTE.

WILD PIG

80% of the boar meat destined for human consumption is exported to Northern Europe, since here in Spain its consumption is not popular. We say human consumption because most of the wild boars are burned after being hunted. Wild boar hunting is necessary, and being the most sustainable and ecological protein in Catalonia and Spain, why is not its consumption more encouraged?

MOUNTAIN RICE

MÍNIMUM 2 PEOPLE

PRICE FOR PERSON

MAXIMUM 2 RICES PER TABLE

THE MYSTIC MUSHROOMS 21,00

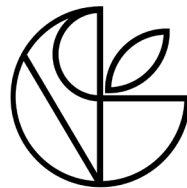
WITH MUSHROOMS AND ALLIOLI

TOP! THE FAVORIT OF RIB 26,00

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

THE BOSS ENTRECOTE 26,00

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



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.

GRILLED BBQ

FIRE SMOKE

HUNTING

ALL THREE COME WITH PORT SAUCE

WILD PIG LOIN 250G 25,00

MOUFLON LOIN 250G 26,00

TOP! - MIX WILD PIG & MOUFLON 300G 28,00

LAMB

RIBS LAMB 27,00

GRILLED CUT LEG 19,00

MIXMEAT

VEAL, LAMB AND PORK,

ORGANIC MIX OF GRILLED MEAT 23,00

VEAL

ORGANIC ENTRECÔTE VEAL 84€KL

MINIM 30 DAYS OF AGEING

PORC

ORGANIC CATALAN SAUSAGE 15.00

SIDE DISH

POTATO HASSELBACK/ FRIES/ VEGETABLES / SALAD / WHIT BEANS +1€

SAUCES + 1,50€

ROMESCO / ALIOLI / HOME MADE KETCHUP / CHIMICHURRI

STEWES

SIMMER

BROKEN SAUSAGE 19,00

WHIT WHIT BEANS, SAUCE MEAT, AND POTATOS

WILD BOAR CIVET 20,50

WITH CHOCOLATE, CINNAMON AND RED WINE WHIT FRENCH FRIES

VEGAN CURRY 18,50

WITH VEGETABLES, RICE AND VEGAN PROTEIN HEURA.

DESSERTS

VEGAN PANACOTA (GLUTEN FREE) 5,00

BOWNIE CHOCOLATE, CANELLE & FOAM 8,00

CHEESECAKE 8,00

ALMOND CAKE + MOSCATELL 7,00

APPLE STRUDDLE WHIT ICE CREAM 8,50

CHOCOLATE COULAN WHIT ICE CREAM 8,00

DESSERT&COFFE

COFFEE, CREAM AND VANILLA ICE CREAM 6,00

CHOCOLATE COFFEE AND CREAM 5,50

IRISH COFFEE 7,00

COFFEE AND TRUFFLE

EXPRESO 1,90

CORTADO 2,20

COFFE LATTE 2,50

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