

"SHARING IS LIFE! that's why we recommend that you share this moment and these dishes "

WELCOME....

WE START WITH THE GOOD FRY.....

If you do not know the "YUCA", it is a root vegetable similar to the potato. With its puree, we make a **1.80€ UNT** croquette using herbs inside, accompanied by avocado mayonnaise, avocado cream and a touch of spice.

We work with ecologic and whole animals, using all their parts in our cuisine. I present to you the "FRIED PATE" made of veals heart and liver in a croquette. **3.50€ UNT**

For our BRAVAS POTATOES, we steam the entire potatoes for 45 minutes and finish them in the fryer. **5.80€**

VEGETARIAN.....

FERMENTED CABBAGE with beetroot, pineapple and lemon for a minimum of 15 days. **6.00€**

VEGAN CEVICHE with sautéed mushrooms and the same emulsion of yellow pepper in which we marinate the fish. **9.00€**

HUMMOS Maybe classic or a in a different version, but always made with the same love. **8.00€**

VEGETABLE WOK with sweet potato noodles, peanuts and mushrooms. **WHIT TOFU + 1.50€ 10.00€**

VEGETABLE HAMBURGER of portobello mushrooms breaded with herbs, Viennese bread, lettuce, magic onion, avocado mayonnaise and our potatoes with brava sauce. **11.00€**

GREEN SALAD with our pickled vegetables, tomato from our garden, sweet nuts, cheese and roasted vegetables. **8.00€**

BREAD WHIT TOMATO **3.50€**

OLIVES **2.50€**

GLUTEN FREE BREAD **2.50€**



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



DAIRY PRODUCTS



FRUITS WHIT SHELL



CELERY



MUSTARD



SESAME GRAIN



DIOXIDE SULFUR AND SULFITES



LUPINS



MOLLUSCS

"If you have any allergy or intolerance, do not hesitate to tell us, we could change it and / or adapt to your needs"

HOUSE SPECIALS ...

CALLOS with our classic recipe for stewed beef tripe from our mother **8.50€**

BEEF TONGUE, cooked at low temperature, with teriyaki sauce and our Pickled vegetables **8.50€**

VEAL CHIJAOKAY beef marinated for 24 hours with soy seasoned (with garlic and ginger), breaded with Panko (japanese bread), and them fried, accompanied by cereal, teriyaki sauce and sesame. **12.80€**

SEAFOOD PAELLA individual portion **17.50€**



Industrial and intensive production of meat and fish is one of the main causes of global warming. If we are what we eat, undoubtedly today we are climate change, this industry is the sector that emits the most greenhouse gases, CO2, methane and N2O.

That's why avoiding proteins of animal origin is the best thing you can do for the planet,

HOWEVER, DECISIONS AS SIMPLE AS CHOOSING ORGANIC MEAT AND PROXIMITY AND LOCAL FISH CAN MAKE A DIFFERENCE

LET'S GO TO THE AUCTION AT BARCELONETA TO BUY FISH....

FISH CEVICHE of the day marinated with emulsion of yellow pepper, coriander, two types of corns, onion and a touch of sweet potato puree. **17.00€**

RED PRAWNS sauteed with butter and garlic **S/M**

OCTOPUS CARPACCIO with pickled vegetables. "We pick the vegetables to give them more longevity and our own flavor." **12.50€**

AROMATIZED MUSSELS, from the Delta del Ebro, steamed with beer, herbs, garlic, ginger and chilli pepper. **9.50€**

GRILLED OCTOPUS with potatoes, olive oil and paprika. **18.00€**

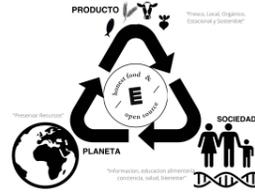
ENTRECOTE...

GRILLED with potatoes or wok vegetables **21.00€**

STEAK TARTAR of cow or old cow. **15.50€ / 17.50€**

CARPACCIO braised with cream cheese and our pickles and herbs. **12.00€**

HAMBURLEKA of old cow, with vienna bread, magic onion, lettuce, avocado mayonnaise, cheddar cheese, and potatoes **13.00€**



We are not a restaurant
100% ECOLOGICAL 100% PROXIMITY
we work and think consciously without abandoning our tropical essence

THE SWEET MOMENT

- BROKEN PAVLOVA**, made with baked meringue stones, coconut foam, and pickled pineapple **5.50€**
- RUM MISU** chocolate crumbled cake mixed with cream, coffee and rum. **6.00€**
- RASPADO** fruit compote with frozen seasonal vegetables **5.00€**
- PROFITEROLES** with ice cream inside and hot chocolate on top. **5.00€**
- PASSION PIE** in our own style **6.50€**
- FORMATGE COTTAGE ECO** with our homemade fruit honey and nuts **4.50€**
- TARTUFO GELATO** seasonal fruit gelatin, crunchy nuts, raisins and Coconut oil, with chocolate coating **8.00€**

WWW.RESTAURANTELEKA.COM

NON-ALCOHOLIC BEVERAGE

- 2.50€** **WHOLE EARTH COLA** Ecological refreshments made with agave syrup
- 2.50€** **WHOLE EARTH ORANGE&LEMON** Without dyes or artificial preservatives.
- 2.50€** **WHOLE EARTH GENGIBRE**
- 2.50€** **OCEAN 52 LEMON** With deep ocean minerals and magnesium
- 2.50€** **OCEAN 52PASSION FRUIT** 52% of the profits are destined to the protection of the ocean.
- 1.80€** **PAPELON LEMON** Our soft drink based on jaggery sugar, lime, lemon and water, between a Nestea and a Lemonade
- 1.80€** **COLD GREEN TEA**. Made by us with green and lemon tea, tell us if you want it sweet.
- 4.50€** **KOMBUCHA** discover the exciting world of this probiotic, organic, fermented and very natural drink made here in Pueblonuevo by the hand of Kashaya Kombucha,

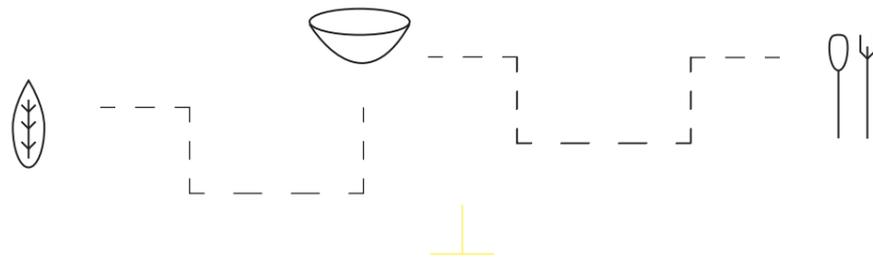
H2O KMZERO

FILTERED WATER AND REMINERALIZED AT THE MOMENT WITHOUT TRANSPORTATION

1/2 LITER	1.50€	3.00€	1 LITER
1/2 LITER SPARKING	1.50€	3.00€	1 LITER SPARKING

THANKS TO OUR ETHICAL WORK CONCEPTS WE HAVE REDUCED 70% OF GOODS TRANSPORTATION

WE HAVE REDUCED 75% OF OUR PLASTIC WASTE, 85% OF METAL PACKAGING AND 80% OF GLASS PACKAGING



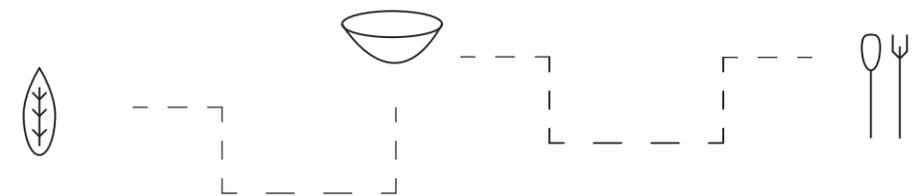
APPETIZERS

- 8.00€** BLOODY MARY
- 8.00€** APEROL SPRITZ
- 4.50€** CAMPARI
- 6.00€** GIN-TONIC SEAGRAM'S
- 7.50€** GIN-TONIC NORDES
- 9.00€** ECO GIN-TONIC GALICIA
- 8.00€** CHILCANO
- 8.00€** PISCO SOUR



VERMUTH

- 2.50€** WITH SQUEEZED ORANGE
- 2.50€** // SQUEEZED LEMON
- 2.50€** // SODA
- 2.50€** // ORANGE AND COCONUT
- 3.50€** // GIN & CAMPARI



GLASS

- 4.00€** VODKA ZUBROWKA **2.00€**
- 7.00€** VODKA ECOLOGICO GALICIA **3.50€**
- 4.00€** WHISKEY BALANTINES **2.00€**
- 9.00€** WHISKEY LAGAVULIN -16 YEARS **4.00€**
- 7.00€** WHISKEY GLENMORANGE -12 **3.00€**
- 5.00€** BOURBON JACK DANIELS **2.50€**
- 4.00€** RON BRUGAL **2.00€**
- 3.50€** COGNAC103 **1.80€**
- 5.00€** COGNAC MASCARO **2.00€**
- 4.00€** SWEET WINE **2.00€**

SHOT

GLASS

- 4.00€** MARIA BRIZARD **2.00€**
- 4.00€** AGUARDIENTE DE ORUJO **2.00€**
- 4.00€** ORUJO CREAM **2.00€**
- 4.00€** CREAM OF RICE WITH MILK **2.00€**
- 4.50€** TEQUILA **2.50€**
- 5.00€** BAILEYS **3.00€**
- 4.00€** PATCHARAN **2.00€**
- 4.00€** RICARD **2.00€**
- 4.50€** RATAFIA **2.50€**
- 4.00€** PISCO **2.00€**

SHOT

BEER



	SMALL	MEDIUM	BIG	INEDIT	2.50€
ESTRELLA DAMM	1.50€	2.20€	3.80€	VOLLDAMM	2.50€
DAMM LEMON	1.50€	2.20€	3.80€	DAURA	2.50€

WINE & CAVA

	CUP	1/2 LITER	1 LITER	BOTTLE
RED WINE SYRA ECOLOGIC	2.50€	8.00€		
WHITE WINE MACABEU ECOLOGIC	2.50€	8.00€		
CAVA MASCARO	3.00€			14.00€
SANGRIA ECO WINE	4.50€		16.00€	
SANGRIA DE CAVA	5.00€		18.00€	