



LEKA

“At the Leka 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”.

HONEST BEVERAGES

*"ALL OUR SOFT DRINKS ARE MADE WITH ORGANIC OR UNREFINED
WITH ORGANIC OR UNREFINED FRUITS AND SUGARS."*

LEMON PAPELON 2.20

Lemonade with sugar cane "NO carbonated"

ORANGE REFRESH WITH GAS 2.40

By making our own soft drinks, since 2017 we have saved one ton of waste to date.

STRAWBERRY SODA 2.40

-Waste -Transport +Health

GINGER LIME SODA 2.40

Slightly spicy and carbonated

HIBISCUS FLOWER SOFT DRINK 1.90

Unsweetened, with citric touch Non carbonated.

AGUA KMO

WATER FREE 0.0

WATER WITH GAS 1/2L 1.50

OPEN source

BEERS ESTRELLA DAMM

ESTRELLA BLONDE BEER - 1,60 / 2,20

DAMM LEMON BEER WITH LEMON 1,60 / 2,20

FREEDAMM 2,50

CRAFT BEER COMLOT 3,00

TOASTED BEER VOLLDAM 2,50

GLUTEN FREE BEER DAURA 2,50

VERMOT

BLACK IN BULK 3.50

WHITE PADRO RESERVA 4.00

GIN-TONIC

NUT APPLE GREEN EMPORDA 9.00

NUT BLACKBERRY EMPORDA 9.00

NUT GIN EMPORDA 8.50

NORDES 10.00

SEAGRAMS 8.50

COCKTEL APERITIF

NEGRONI 5.50

SPRIZT 8.00

honest **FOOD**

TOP MOJITO'S WITH SUSTAINABLE RUM AND WITH LOTS OF LOVE

MOJITO CLASSIC 8.00

WITHOUT 5.00

GINGER MOJITO 8.00

WITHOUT 5.00

BLUEBERRY MOJITO 8.00

WITHOUT 5.00

TANGERINE MOJITO 8.00

WITHOUT 5.00

STRAWBERRY MOJITO 8.00

WITHOUT 5.00

VEGAN

COCA BREAD WITH TOMATO 2.50

COCA BREAD TOMATO AND ALIOLI VEGAN 2.70

FRIED IN THEIR SKINS 3.00

Potatoes cooked in two ways, steamed and fried with virgin olive oil

COLOURED BRAVAS 6.50

With potatoes, pumpkin, sweet potato, beetroot, carrot, cherry and our special brava with vegan aioli.

AUBERGINE WITH MISO KMO 8.00

Miso produced in Barcelona. 100% probiotic

CITRUS LETTUCE SALAD 6.00

Braised lettuce with lemon card and sage oil.

MUSHROOM CEVICHE 8.80

Vacuum packed Shitake with tiger's milk based on organic sea lettuce with ginger lime and sweet potato mousseline with an air of lime

100% ARTICHOKE 6.60

Cooked at low temperature and wrapped in gluten-free toasted beer tempura, accompanied by dashi from its broth and shitake.

FLAME GRILLED LEEK 7.50

Filled with creamy parsnip, baby carrot and pickled beetroot, vegan walnut mayonnaise and black olive salt.

DRY VEGETABLE AND MUSHROOM RICE 12.00 +HEURA 4.00

Dark vegetable broth with caramelized artichoke and vegan saffron aioli. ^Add protein VEGETABLE to the rice for por 4,00^

HEURA YAKITORI 16.00

Homemade yakitory sauce with rice pilaf base with cardamom and cinnamon.

VEGETARIAN

CHEESE BOARD 14.00

With spiced tomato jam and toasted coca bread.

MUSHROOM CROQUETTE 1.80

With Japanese vegan mayonnaise.

SEAWEED FRITTER 2.00

With vegan white vermouthe mayonnaise.

ENDIVIAS AND BLUE CHEESE SALAD 8.00

Grilled endive with blue cheese sauce and caramelized walnut powder

PORTOBELLO MUSHROOM AND CHICKPEA BURGER 13.50

Crispy, with brioche bread, vegan kimchi mayonnaise, lettuce, tomato and paste cheese, lettuce, tomato and hermesenda organic pasteurized cheese made with raw cow's milk and served raw cow's milk and served with fried in two batches..

100% ORGANIC PROTEIN

WE WORK WITH ORGANIC AND WHOLE ANIMALS, TAKING ADVANTAGE OF ALL THEIR PARTS.

CHARCUTERIE BOARDS 15.00

Game, organic, wood-fired mountain pate and bread with tomato.

CROQUETTE OF STEW 2,00

accompanied by cinnamon and chilli mayonnaise.

BRIOCHE STUFFED WITH SMOKED TARTAR 18.00

Knife-cut, smoked beef tenderloin with ginger oil and vegan pickle mayonnaise, gherkin and crispy onions.

HAMBORLEKA 13.50

70% beef 30% pork 200gr, with fries, chimichurri mayonnaise, lettuce, tomato, pickled onion, and local, organic cheese.

HAMBURGER-WILD BOAR 13,50

60% beef 30% wild boar 10% pork 200gr, with fries, chimichurri mayonnaise, lettuce, tomato, pickled onion and local organic cheese.

SMOKED ROAST BEEF 13.50

Sandwich with coca bread, pickled mayonnaise, pickled red cabbage, low temperature marinated and cooked veal, served with fried

MILANESE 15.00

Veal Milanese with Neapolitan sauce, grilled cheese and fries.s

ARROZ SECO DE JABALI 18,00

Caldo oscuro de Ternera con jababi a baja temperatura setas y lomo de jabali a la brasa con alioli de cacao 100%

DRIED RICE BEEF 18.00

Dark meat broth, mushrooms and grilled loin of pork with saffron aioli

DESSERTS

RED CHESSE CAKE 7.50

BROWNIE DE XOCO 6.00

Gluten-free and with vanilla ice cream.

VEGAN CARROT CAKE 5.00

Gluten free, with rice flour from the Ebro Delta.

ICE CREAM 3.00

Vanilla, chocolate, and/or lemon sorbet

WHITE WINE

LAFIGAFLOR COPA 3.50 BOTELLA 15.00

Elaborador: Bell Cross D.O Montsant **12,5°**

100% Garnacha blanca

PETIT BERNAT COPA 3.90 BOTELLA 16.50

Elaborador: Oller de Mas D.O Pla del Bages **12,0°**

60% Macabeo 40% Malvasía.

MENDOL BOTELLA 16.50

Elaborador: 9+ La Nau de Gaià D.O Tarragona **12,5°**

Xarel·lo

DIDO BOTELLA 29.00

Elaborador: Vebus La Universal D.O Montsant **14,50°**

50% Macabeu, 40% Garnacha Blanca 10% Xarel·lo

RED WINE

SANGRIA 16.00

ELCAMI 2019 COPA 3.50 BOTELLA 15.00

Elaborador: Bell Cross D.O Montsant **14,23°**

74% Carinyera 26% Garnacha Negra

PETIT BERNAT 2020 COPA 3.90 BOTELLA 16.50

Elaborador: Oller de Mas D.O Pla del Bages **13,5°**

40% Cabernet Franc 25% Syrah, 20% Cabernet Sauvignon

10% Merlot 5% Picapoll

JOVENT BOTELLA 19.50

Elaborador: Dasca Vives D.O Alt Camp **13°**

70% Garnacha Negra 30% Tempranillo

CUP3 BOTELLA 16.50

Elaborador: Celler Vidberuts D.O Conca de Barbera **13,23°**

100% Trepat

PINK WINKE

ASK OS

BUBBLES
SANGRIA CAVA 18,00

MENDOL ROSADO ESPUMOSO BOTELLA 18.00
Elaborador: 9+ La Nau de Gaià D.O PLa del Bage 12,00%°
ANCESTRAL 100% SUMOI

LA CARRA "ESPUMOSO ACCIDENTAL" BOTELLA 15.00
Elaborador: Mas Sant Iscle Sant Fruitos D.O PLa del Bage 12,5%°
100% Picapoll

HUGUET BN CORPINNAT GRAN RESERVA 2013" BOTELLA 27.00
Elaborador: Huguet Can Feixes D.O Penedes 12,0%°
Parellada, Macabeo , Pinot Noir

RATAFIA " CATALAN HERB LIQUEUR

L'HOSTIA 32% vol

RAIDERS 29% vol

LIMONCELO KM0

LIMON
ó
NARANJA

LIQUOR RICE DELTA DEL EBRÓ

CREAM OF RICE
HERB LIQUEUR
ORUJO RICE

PACHARAN

BAINES 28% vol

BIG SHORT 4.00 CORDP 5.00

OPEN source
honest **FOOD**



BIOSPHERE
SUSTAINABLE LIFESTYLE

