



ALLERGENS



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



DAIRY



NUTS



CELERY



MUSTARD



SESAME



SULFUR
DIOXIDE AND
SULFITES



MOLLUSK



LUPIN

VEGETABLE STARTERS

SMOKED BURRATA AND ROASTED PEPPERS SALAD

Smoked burrata with Málaga style charcoal-roasted peppers salad



CHARGILLED LEEK

Charcoal-grilled leek, iberian pork and truffle mortadella, gribiche sauce and hazelnuts



ORIGINAL CAESAR SALAD WITH AGED BEEF

Romaine lettuce leaves, Caesar dressing made tableside, slices of aged beef and smoked oil



CHARCOAL-GRILLED MÁLAGA AVOCADO

Charcoal-grilled Málaga avocado, cilantro pesto and pipirrana salad with feta cheese



CHARCOAL-GRILLED EDAMAME

Charcoal-roasted soy beans with salt or spicy lemon sauce



BABA GANOUSH

Charcoal-grilled mashed aubergine with EVOO and pitta bread



LOBELLO CHERRY TOMATO SALAD

Tomato cherry Lobello, grilled raspberry and chilli-basil emulsion



TRUFFLED GARLIC BREAD

Black truffle and roasted garlic butter, parmesano cheese and yuzu



YAKIPINCHOS 2 units

MEATBALL YAKIPINCHO

Chicken thigh meatball charcoal-grilled with a tare sauce glaze



A5 WAGYU YAKIPINCHO

2 units, 25g each



SKEWER OF LEMON CHICKEN WINGS YAKIPINCHO



CHICKEN THIGH YAKIPINCHO



SHIITAKE YAKIPINCHO

With green pesto sauce



GRILLED STARTERS

STEAK TARTAR MADE AT THE TABLE

Hand minced beef sirloin, pickles and melted dry aged beef fat



ROASTED CHICKEN CANNELLONI AU GRATIN

Roasted chicken cannelloni, dry herbs bechamel and gruyère cheese



ROASTED CHICKEN CROQUETTES

A roasted chicken in croquette form



FOIE MICOIT WITH DRESSED TENDER GARLIC

Like an apple stuffed with foie, with young garlic and a lemon dressing



VEAL SWEETBREAD

Lightly chargrilled slices of veal sweetbread with lemon, like my father used to make



SMOKED BEEF PRETZEL

Slow-smoked beef, tartare sauce, cornichons and pickled onion



CHICKEN EMPANADA

Leña-style spiced butter chicken empanada with cheddar cheese



CURED DRY AGED BEEF CARPACCIO

Slices of cured dry aged beef loin, black truffle sauce and parmesan cheese



DRY AGED BEEF MEATBALLS

Dry aged sirloin meatballs, homemade tomato sauce and sherry wine



FRIED CHICKEN WITH CAVIAR

Extra crispy chicken with 30g of caviar and sour cream



ICONIC BURGER BULL®

2 baby sliders with Bull sauce, a tribute to the iconic 3* Michelin burger from 2019



MEDITERRANEAN SEAFOOD

GRILLED OCTOPUS

Hummus and ham vinaigrette, sundried tomato, and mint



GRILLED BLUEFIN TUNA

Tuna tenderloin with charred pepper citrus sauce and green beans



CHARCOAL-GRILLED SEA BASS

whole grilled sea bass with candied lemon peel and olive oil, served with fresh lettuce



PREMIUM LEÑA CUTS

SPECIAL DG STEAK

1kg. 45 day aged bone-in ribeye

BEEF TOMAHAWK

1.3kg. veal tomahawk

BEEF PORTERHOUSE STEAK

1kg. veal T-bone, miso-coated loin and tenderloin



BLACK ANGUS RIBEYE

600g. american black angus ribeye

DRY AGED BEEF RIBEYE STEAK

600g. boneless ribeye

GRILLED MEAT & BEYOND

A5 WAGYU BEEF SIRLOIN

150g. Kagoshima Wagyu ribeye



MILK-FED LAMB FROM BURGOS

Wood-fired oven-roasted leg of lamb



BEEF TENDERLOIN

With caramelized piquillo peppers and french fries



GALICIAN BLONDE BEEF CORDON BLEU

Brie cheese, mashed potatoes and sherry jus. Recommended for two people.



TOP LOIN OF IBERIAN PORK

200g. 100% Iberian pluma, marinated in koji and grilled

SIDES

GRATINATED AND TRUFFLED ONION  

GREEN BEANS with lemon thyme butter and toasted almonds  

PURÉE POTATOES In honor of Robuchon 

FRIED POTATOES

CARAMELIZED PIQUILLO PEPPERS

SAUCES

BEEF JUS  

BÉARNAISE   

CHIMICHURRI 

GREEN PEPPER    

PORTOBELLO MUSHROOMS  

DESSERTS

ROASTED SLICED PINEAPPLE

Slowly-roasted sliced pineapple, passion fruit yogurt and refreshing candy



20-LAYER CHOCOLATE CAKE

Soft cocoa sponge and hazelnut cream



BLACK TRUFFLE TIRAMISU

Truffled mascarpone cream, hazelnut praline, and cocoa



LUXURY PISTACHIO CHOCOLATE DUBAI COULANT

Pistachio, milk chocolate and caramelised kataifi



PEANUT AND MILK CHOCOLATE XL COOKIE

Raspberry coulis, lime yogurt, and salt



TORTA DI ROSE

Torta di rose de la mia mamma and 2 scoops of toasted butter ice cream for 2 people

(we make 50 every day, blink and you might miss it)



COCKTAILS

WHISKY SOUR DE CALABAZA



NEGRONI ICEBERG



MADAGASCAR

CHIPOTLE CRUSH

LOVER CLUB



AMARETO APPLE PIE



MULE MULE

MEXICA

LEÑERO



OCASO



PREHISTÓRICO

FLOR DE ASCUAS

PIÑA PIÑATA