



LEÑA was born in the heart of Marbella, the very place where Chef Dani Garcia earned his three Michelin stars in 2019. This concept brings his vision of making world-class culinary experiences more accessible. LEÑA celebrates the art of cooking over different charcoals, where the dance of flames enhances the pure flavors of every ingredient. Here, vegetables, seafood, fish, and meats are transformed by the grill, infused with deep, smoky aromas.

Where there's fire, there are always ashes left behind.

At LEÑA, everything whispers of smoke.

MARBELLA
MADRID
DUBAI
BARCELONA

COMING SOON
MIAMI
MALLORCA

VEGETABLE STARTERS

BABA GANOUSH Charcoal-grilled mashed aubergine with EVOO and pitta bread	10,5
CHARCOAL-GRILLED EDAMAME Charcoal-roasted soy beans with salt or spicy lemon sauce	8
CHARGRILLED LEEK Charcoal-grilled leek, iberian pork and truffle mortadella, gribiche sauce and hazelnuts	18
CHARCOAL-GRILLED MÁLAGA AVOCADO Charcoal-grilled Málaga avocado, cilantro pesto and pipirrana salad with feta cheese	17
SMOKED BURRATA AND ROASTED PEPPERS SALAD Smoked burrata with Málaga style charcoal-roasted peppers salad	18
A BEAUTIFUL TOMATO SALAD Green olive and mint juice	16
ORIGINAL CAESAR SALAD WITH AGED BEEF Romaine lettuce leaves, Caesar dressing made tableside, slices of aged beef and smoked oil	18

YAKIPINCHOS 2 units

CHICKEN THIGH YAKIPINCHO	12
CHICKEN BREAST YAKIPINCHO With green pesto sauce	10
MEATBALL YAKIPINCHO Chicken thigh meatball charcoal-grilled with a tare sauce glaze	14
SKEWER OF LEMON CHICKEN WINGS YAKIPINCHO	12
A5 WAGYU YAKIPINCHO 2 units, 25g each	38

GRILLED STARTERS

CHICKEN TURNOVER Leña-style spiced butter chicken turnover with cheddar cheese	6
SMOKED BEEF PRETZEL Slow-smoked beef, tartare sauce, cornichons and pickled onion	8
LEÑA SHAWARMA Chicken thighs with Ras el Hanout, rolled up as a kebab, with fresh tomato, cheese in brine and yogurt sauce	10
ROASTED CHICKEN CROQUETTES A roasted chicken in croquette form	12
ROASTED CHICKEN CANNELLONI AU GRATIN Roasted chicken cannelloni, dry herbs bechamel and gruyère cheese	18
LAMB KEBAB Charcoal-grilled Turkish lamb kebab, yogurt sauce and pita bread	16
DRY AGED BEEF MEATBALLS Dry aged sirloin meatballs, homemade tomato sauce and sherry wine	16
FOIE MICUIT WITH DRESSED TENDER GARLIC Like an apple stuffed with foie, with young garlic and a lemon dressing	18
VEAL SWEETBREAD Lightly chargrilled slices of veal sweetbread with lemon, like my father used to make	18
CURED DRY AGED BEEF CARPACCIO Slices of cured dry aged beef loin, black truffle sauce and parmesan cheese	22
STEAK TARTAR MADE AT THE TABLE Hand minced beef sirloin, pickles and melted dry aged beef fat	26

SOME CHARGRILLED FISH

CHARCOAL-GRILLED SALMON LOIN	16
CHARCOAL-GRILLED SEA BASS Whole sea bass, lemon rind confit and EVOO	28
GRILLED TUNA SIRLOIN	30

LEÑA TO SHARE

CHALLANS DUCK Roast duck breast and thighs, escarole salad, roasted corn, spinach and pine nuts	120
ROAST CHICKEN WITH FOIE GRAS AND TRUFFLE Wood-fired roasted chicken stuffed with foie gras and truffle duxelle, ratte potatoes and pappardelle pasta	65

ALL THE WOOD IN THE FIRE

DRY AGED BEEF RIBEYE STEAK 600g charcoal-grilled ribeye steak	54	CHARCOAL-GRILLED TOP LOIN OF IBERIAN PORK Charcoal-grilled top loin of iberian pork 100% marinated in koji	24
BEEF PORTERHOUSE STEAK 1kg charcoal-grilled young beef porterhouse steak	75	PAN-FRIED BREADED VEAL CUTLET Wiener schnitzel Veal loin pan-fried milanese-style in French butter	28
MADE IN USA SMOKED BEEF SPARE-RIB Slow-smoked beef spare-rib, old beef sausages, coleslaw, pickles and home-made bbq sauce	65	CHARCOAL-GRILLED TENDERLOIN 200g charcoal-grilled beef tenderloin	30
BEEF TOMAHAWK 1.3kg charcoal-grilled young beef tomahawk steak	85	MILK-FED LAMB FROM BURGOS Wood-fired oven-roasted leg of lamb aux fine herbs	38
THE BURGER THAT MADE IT ALL MAKE SENSE Two baby burgers, bull sauce, pretzel and havarti cheese. Inspired by the burger served at Dani García Restaurant, with three Michelin stars	22	CHARCOAL-GRILLED LOBSTER Palo Cortado beurre blanc and shoestring fries +10gr caviar	65 90

TODO AL ROJO

Brand created by DG and TXOGITXU exclusively
for LEÑA Marbella, Madrid & Dubai

TXULETA		KAGOSHIMA VS NO KOBE	
CHATEAUBRIAND STEAK 500gr	69	A5 WAGYU BEEF SIRLOIN 150gr	70
SPECIAL DG STEAK 1kg	135	NO KOBE BEEF SIRLOIN 250gr	62

GARNISHES

ENDIVE SALAD Red and yellow endive salad with pears and Gorgonzola	4,5	FRENCH FRIES	4,5
ROASTED BROCCOLINI Romesco sauce and hazelnuts	6	MASHED POTATO In honor of Robuchon	5
GREEN ASPARAGUS AU GRATIN Grilled green asparagus with a lemon and fresh dill béarnaise sauce	8	ONION AU GRATIN WITH TRUFFLE Creamy onion with tuber melanosporum black truffle, au gratin with gruyère cheese (Dani García's favourite)	9

SAUCES

BÉARNAISE	3,5	MUSTARD	3,5
CHIMICHURRI	3,5	GREEN PEPPER	3,5
CREAMED PORTOBELLO MUSHROOMS	3,5	FOYOT	4

GIFT LEÑA

Choose from our specially curated gift experiences.



GROUPS & PRIVATE EVENTS

Enhance your event with our thoughtfully desgined spaces, tailored to create unforgettable experiences for any occasion.

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