

N



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



DAIRY



NUTS



CELERY



MUSTARD



SESAME



SULFUR
DIOXIDE AND
SULFITES



MOLLUSK



LUPIN

VEGETABLE STARTERS

BABA GANOUSH

Charcoal-grilled mashed aubergine with EVOO and pitta bread



CHARCOAL-GRILLED EDAMAME

Charcoal-roasted soy beans with salt or spicy lemon sauce



CHARGRILLED LEEK

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



CHARCOAL-GRILLED MÁLAGA AVOCADO

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



SMOKED BURRATA AND ROASTED PEPPERS SALAD

Smoked burrata with Málaga style charcoal-roasted peppers salad



A BEAUTIFUL TOMATO SALAD

Green olive and mint juice



ORIGINAL CAESAR SALAD WITH AGED BEEF

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



YAKIPINCHOS 2 units

CHICKEN THIGH YAKIPINCHO



CHICKEN BREAST YAKIPINCHO

With green pesto sauce



MEATBALL YAKIPINCHO

Chicken thigh meatball charcoal-grilled with a tare sauce glaze



SKEWER OF LEMON CHICKEN WINGS YAKIPINCHO



A5 WAGYU YAKIPINCHO

2 units, 25g each



GRILLED STARTERS

CHICKEN TURNOVER

Leña-style spiced butter chicken turnover with cheddar cheese



SMOKED BEEF PRETZEL

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



LEÑA SHAWARMA

Chicken thighs with Ras el Hanout, rolled up as a kebab, with fresh tomato, cheese in brine and yogurt sauce



ROASTED CHICKEN CROQUETTES

A roasted chicken in croquette form



ROASTED CHICKEN CANNELLONI AU GRATIN

Roasted chicken cannelloni, dry herbs bechamel and gruyère cheese



LAMB KEBAB

Charcoal-grilled Turkish lamb kebab, yogurt sauce and pita bread



DRY AGED BEEF MEATBALLS

Dry aged sirloin meatballs, homemade tomato sauce and sherry wine



FOIE MICUIT 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



CURED DRY AGED BEEF CARPACCIO

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



STEAK TARTAR MADE AT THE TABLE

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



SOME CHARGRILLED FISH

CHARCOAL-GRILLED SALMON LOIN



CHARCOAL-GRILLED SEA BASS

Whole sea bass, lemon rind confit and EVOO



GRILLED TUNA SIRLOIN



LEÑA TO SHARE

CHALLANS DUCK

Roast duck breast and thighs, escarole salad, roasted corn, spinach and pine nuts



ROAST CHICKEN WITH FOIE GRAS AND TRUFFLE

Wood-fired roasted chicken stuffed with foie gras and truffle duxelle, ratte potatoes and pappardelle pasta



TABLE SERVICE 4€ PER PERSON

PRICES IN € / VAT INCLUDED

The prices will be increased by 15% on the terrace.

ALL THE WOOD IN THE FIRE

DRY AGED BEEF RIBEYE STEAK

600g charcoal-grilled ribeye steak

BEEF PORTERHOUSE STEAK

1kg charcoal-grilled young beef porterhouse steak

MADE IN USA SMOKED BEEF SPARE-RIB

Slow-smoked beef spare-rib, old beef sausages, coleslaw, pickles and home-made bbq sauce



BEEF TOMAHAWK

1.3kg charcoal-grilled young beef tomahawk steak

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



CHARCOAL-GRILLED TOP LOIN OF IBERIAN PORK

Charcoal-grilled top loin of iberian pork 100% marinated in koji

PAN-FRIED BREADED VEAL CUTLET

Wiener schnitzel
Veal loin pan-fried milanese-style in French butter



CHARCOAL-GRILLED TENDERLOIN

200g charcoal-grilled beef tenderloin

MILK-FED LAMB FROM BURGOS

Wood-fired oven-roasted leg of lamb aux fine herbs



CHARCOAL-GRILLED LOBSTER

Palo Cortado beurre blanc and shoestring fries



+ 10gr caviar



TODO AL ROJO

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

TXULETA

CHATEAUBRIAND STEAK 500gr

SPECIAL DG STEAK 1kg

KAGOSHIMA VS NO KOBE

A5 WAGYU BEEF SIRLOIN 150gr



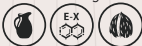
NO KOBE BEEF SIRLOIN 250gr



GARNISHES

ENDIVE SALAD

Red and yellow endive salad with pears and Gorgonzola



ROASTED BROCCOLINI

Romesco sauce and hazelnuts



GREEN ASPARAGUS AU GRATIN

Grilled green asparagus with a lemon and fresh dill béarnaise sauce



SAUCES

BÉARNAISE



CHIMICHURRI



CREAMED PORTOBELLO MUSHROOMS



FRENCH FRIES

MASHED POTATO

In honor of Robuchon

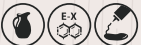


ONION AU GRATIN WITH TRUFFLE

Creamy onion with tuber melanosporum black truffle, au gratin with gruyère cheese (Dani García's favourite)



MUSTARD



PEPPER



FOYOT



DESSERTS

SAVARIN IN HONOUR OF DUCASSE



BRUGAL 1888 RUM

ARMAGNAC VSOP

ROASTED SLICED PINEAPPLE

SLOW-ROASTED SLICED PINEAPPLE, PASSION FRUIT
AND REFRESHING CANDY



SWEET CHAWANMUSHI

SWEET CHAWANMUSHI, ROSEMARY FLOWERS AND YUZU



HAZELNUT SOUFFLÉ

LEÑA-STYLE HAZELNUT SOUFFLÉ WITH LIME AND GINGER ICE-CREAM



CHOCOLATE CAKE

CREAMY CHOCOLATE CAKE AND TOASTED HAZELNUTS



APPLE TART

APPLE TART WITH ALMOND AND CINNAMON ICE CREAM



TORTA DI ROSE

TORTA DI ROSE DE LA MIA MAMMA AND 2 SCOOPS OF TOASTED BUTTER ICE-CREAM
WE MAKE 50 EVERY DAY, BLINK AND YOU WILL MISS IT



COCKTAILS

MADAGASCAR

CORNAMENTA

MULE MULE

WHISKY SOUR DE CALABAZA

LEÑERO

OCASO

MEXICA

RUBI

PINK MARI

VIEJO NEGRONI

DG MARTINI

PREHISTÓRICO

FLOR EN ASCUAS

TIRAMISÚ DE BANANA