



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
IBIZA

SIGNATURE COCKTAILS

Something to tease your tastebuds

22 (each)

MADAGASCAR

Roku Gin in homemade grapefruit and baobab soda with summer fruit paint

CHIPOTLE CRUSH

Haku vodka with a touch of chipotle, strawberry and grapefruit

EL ALVARITO

1800 Silver tequila, passion fruit, yellow bell cordial and Timur berries



VEGETABLE STARTERS

SMOKED BURRATA AND ROASTED PEPPERS SALAD 24

Smoked burrata with Málaga style charcoal-roasted peppers salad

CHARGRILLED LEEK 24

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

ORIGINAL CAESAR SALAD WITH AGED BEEF 24

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

CHARCOAL-GRILLED MÁLAGA AVOCADO 22

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

CHARCOAL-GRILLED EDAMAME 10

Charcoal-roasted soy beans with salt or spicy lemon sauce

BABA GANOUSH 13

Charcoal-grilled mashed aubergine with EVOO and pitta bread

LOBELLO CHERRY TOMATO SALAD 17

Tomato cherry Lobello, grilled raspberry and chilli-basil emulsion

TRUFFLED GARLIC BREAD 14

Black truffle and roasted garlic butter, parmesano cheese and yuzu

YAKIPINCHOS 2 units

MEATBALL YAKIPINCHO 16

Chicken thigh meatball charcoal-grilled with a tare sauce glaze

A5 WAGYU YAKIPINCHO 40

2 units, 25g each

SKEWER OF LEMON CHICKEN WINGS YAKIPINCHO 14

CHICKEN THIGH YAKIPINCHO 14

SHIITAKE YAKIPINCHO 9

With green pesto sauce

GRILLED STARTERS

STEAK TARTAR MADE AT THE TABLE 29

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

ROASTED CHICKEN CANNELLONI AU GRATIN 22

Roasted chicken cannelloni, dry herbs bechamel and gruyère cheese

ROASTED CHICKEN CROQUETTES 14

A roasted chicken in croquette form

FOIE MICUIT WITH DRESSED TENDER GARLIC 22

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

SMOKED BEEF PRETZEL (2 units) 18

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

CHICKEN EMPANADA (2 units) 18

Leña-style spiced butter chicken empanada with cheddar cheese

CURED DRY AGED BEEF CARPACCIO 26

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

DRY AGED BEEF MEATBALLS 20

Dry aged sirloin meatballs, homemade tomato sauce and sherry wine

FRIED CHICKEN WITH CAVIAR 110

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

29
(2 units)

TABLE SERVICE 5€ PER PERSON

PRICES IN € / VAT INCLUDED

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

MEDITERRANEAN SEAFOOD

GRILLED OCTOPUS
Hummus and ham vinaigrette,
sundried tomato, and mint
22

**GRILLED BLUEFIN
TUNA**
Tuna tenderloin with
charred pepper citrus sauce
and green beans
39

**CHARCOAL-GRILLED
SEA BASS**
whole grilled sea bass with
candied lemon peel and olive
oil, served with fresh lettuce
44

PREMIUM LEÑA CUTS

SPECIAL DG STEAK by TXOGITXU 1kg. 45 day aged bone-in ribeye	155
BEEF TOMAHAWK 1.3kg. veal tomahawk	110
BEEF PORTERHOUSE STEAK 1kg. veal T-bone, miso-coated loin and tenderloin	84
BLACK ANGUS RIBEYE 600g. american black angus ribeye	125
DRY AGED BEEF RIBEYE STEAK 600g. boneless ribeye	62

GRILLED MEAT & BEYOND

**MILK-FED LAMB FROM
BURGOS**
Wood-fired oven- roasted leg
of lamb
44

**BEEF
TENDERLOIN**
With caramelized piquillo
peppers and french fries
44

**TOP LOIN OF
IBERIAN PORK**
200g. 100% Iberian pluma,
marinated in koji and grilled
34

**GALICIAN BLONDE BEEF
CORDON BLEU**
Brie cheese, mashed potatoes and
sherry jus. Recommended for two
people.
79

**A5 WAGYU
BEEF SIRLOIN**
150g. Kagoshima Wagyu ribeye
78

SIDES

GRATINATED AND TRUFFLED ONION	10
GREEN BEANS with lemon thyme butter and toasted almonds	8
PURÉE POTATOES In honor of Robuchon	7
FRIED POTATOES	7
CARAMELIZED PIQUILLO PEPPERS	7

SAUCES

BEEF JUS	6
BÉARNAISE	5
CHIMICHURRI	5
GREEN PEPPER	5
PORTOBELLO MUSHROOMS	5



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