

LET'S START WITH WHAT MATTERS

TODO AL **ROJO**

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

TXULETA

CHATEAUBRIAND STEAK (500GR)

69

DRY AGED BEEF STEAK (1KG)

99

CLANDESTINE DG STEAK (1KG)

135



KAGOSHIMA VS NO KOBE

A5 WAGYU BEEF SIRLOIN (150GR)

70

NO KOBE BEEF SIRLOIN (250GR)

62

DRY AGED BEEF RIBEYE STEAK

600G CHARCOAL-GRILLED RIBEYE STEAK

54

BEEF PORTERHOUSE STEAK

1KG CHARCOAL-GRILLED YOUNG BEEF PORTERHOUSE STEAK

75

MADE IN USA SMOKED BEEF BRISKET

SLOW-SMOKED BEEF BRISKET, OLD BEEF SAUSAGES, COLESLAW, PICKLES AND
HOME-MADE BARBECUE SAUCE

60

MADE IN USA SMOKED BEEF SPARE-RIB

SLOW-SMOKED BEEF SPARE-RIB, OLD BEEF SAUSAGES, COLESLAW AND
HOME-MADE BARBECUE SAUCE

60

BEEF TOMAHAWK

1.3KG CHARCOAL-GRILLED YOUNG BEEF TOMAHAWK STEAK

85

TABLE SERVICE
4 PER PERSON

THE BURGER THAT MADE IT ALL MAKE SENSE

AGED BEEF MINCED RIGHT BEFORE YOUR EYES. ONCE YOUR STAFF HAVE CREATED YOUR BURGER, IT GOES STRAIGHT ONTO THE LEÑA GRILL. ALL YOU HAVE TO DO IS ENJOY THE INCREDIBLE TASTE. TWO BABY BURGERS, BULL SAUCE, PRETZEL AND HAVARTI CHEESE

INSPIRED BY THE HAMBURGER SERVED AT THE DANI GARCÍA RESTAURANT, WITH THREE MICHELIN STARS

22

DANI GARCÍA'S SUNDAY CHICKEN

INDIVIDUAL COQUELET, CHARCOAL-GRILLED AND VERY JUICY

16

CHARCOAL-GRILLED TOP LOIN OF IBERIAN PORK

CHARCOAL-GRILLED TOP LOIN OF IBERIAN PORK 100% MARINATED IN KOJI

24

PAN-FRIED BREADED VEAL CUTLET

(WIENER SCHNITZEL)

VEAL LOIN PAN-FRIED MILANESE-STYLE IN FRENCH BUTTER

28

CHARCOAL-GRILLED TENDERLOIN

200G CHARCOAL-GRILLED BEEF TENDERLOIN

30

BURGOS LAMB

WOOD-FIRED OVEN-ROASTED LEG OF LAMB AUX FINE HERBES

38

SURF & TURF AS IT SHOULD BE

½ ROAST LOBSTER WITH CAFÉ DE PARIS SAUCE AND BEEF TENDERLOIN WITH MASHED POTATO AND MEAT GRAVY

55

SOME FISH

CHARCOAL-GRILLED

SALMON LOIN

CHARCOAL-GRILLED SALMON LOIN

16

CHARCOAL-GRILLED SEA BASS

WHOLE CHARCOAL-GRILLED SEA BASS, LEMON RINED CONFIT AND EXTRA VIRGIN OLIVE OIL

28

VEGETABLE STARTERS

BABA GANOUSH

CHARCOAL-GRILLED MASHED AUBERGINE WITH EXTRA VIRGIN OLIVE OIL AND PITTA BREAD

10,5

CHARCOAL-GRILLED EDAMAME

CHARCOAL-ROASTED SOY BEANS WITH SALT OR SPICY LEMON SAUCE

8

CHARCOAL-GRILLED ROAST BIMI

CHARCOAL-GRILLED ROASTED BIMI (THE WORLD'S HEALTHIEST VEGETABLE) WITH ROMESCO SAUCE

13

CHARGRILLED LEEK

CHARCOAL GRILLED LEEK, IBERIAN PORK AND TRUFFLE MORTADELLA, GRIBICHE SAUCE AND HAZELNUTS

18

CHARCOAL-GRILLED MÁLAGA AVOCADO

CHARCOAL-GRILLED MÁLAGA AVOCADO, PESTO OF TENDER CORIANDER AND PIPIRRANA SALAD WITH FETA CHEESE

17

SMOKED BURRATA AND ROASTED PEPPERS SALAD

BURRATA SMOKED AT THE MOMENT, WITH MALAGA STYLE CHARCOAL-ROASTED PEPPERS SALAD

18

"ORIGINAL" CAESAR SALAD WITH AGED BEEF

LONG LETTUCE LEAVES, CAESAR DRESSING MADE ON THE SPOT,
SLICES OF AGED BEEF AND SMOKED OIL

18

LEBANESE LABNEH, FIGS AND NUTS

SPICED YOGURT, FIGS, CARAMELIZED NUTS AND ARUGULA

12

LOCAL TOMATO MORROCAN STYLE

LOCAL TOMATO, MORROCAN SPICES AND FRESH HERBS

12

GRILLED STARTERS I

RATATOUILLE PASTY WITH EGG

LEÑA-STYLE RATATOUILLE PASTY WITH FRIED QUAIL'S EGG

6

CHICKEN PASTY

LEÑA-STYLE SPICED BUTTER CHICKEN PASTY WITH CHEDDAR CHEESE

6

CHARCOAL-GRILLED BLACK PUDDING

CHARCOAL-GRILLED BURGOS BLACK PUDDING AND GREEN APPLE PURÉE

10

SMOKED BEEF PRETZEL

SLOW-SMOKED BEEF, TARTARE SAUCE, CUCUMBER AND PICKLED ONION

8

CHARCOAL-GRILLED SOBRASADA SAUSAGE

CHARCOAL-GRILLED IBERIAN MALLORCA SOBRASADA SAUSAGE WITH HONEY

10

LEÑA SHAWARMA

CHICKEN THIGHS WITH RAS EL HANOUT, ROLLED UP HOW WE IMAGINE A KEBAB,
WITH FRESH TOMATO, CHEESE IN BRINE AND YOGURT SAUCE

10

ROAST CHICKEN CROQUETTES

A ROAST CHICKEN IN CROQUETTE FORM, SMOOTH BÉCHAMEL WITH SPICES

12

ROAST CHICKEN CANNELLONI AU GRATIN

ROAST CHICKEN CANNELLONI, DRY HERBS BECHAMEL AND GRUYÈRE CHEESE

18

LAMB KEBAB

CHARCOAL-GRILLED TURKISH LAMB KEBAB, YOGURT SAUCE AND PITTA BREAD

16

DRY AGED BEEF MEATBALLS

SIRLOIN DRY AGED MEATBALLS, HOMEMADE TOMATO SAUCE AND SHERRY WIN

16

FRIED CHICKEN OYSTERS

THE SWEETEST PART OF THE CHICKEN, FRIED WITH A HINT OF LEMON

10

UMAI CAVIAR 12GR

+20



GRILLED STARTERS II

FOIE-GRAS FOR SPREADING WITH DRESSED TENDER GARLIC
LIKE AN APPLE STUFFED WITH FOIE-GRAS, 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

CARPACCIO OF CURED DRY AGED BEEF
SLICES OF CURED DRY AGED BEEF LOIN, BLACK TRUFFLE SAUCE AND PARMESAN CHEESE

22

NEW STYLE TATAKI
SLICED BEEF WITH WARM VINAIGRETTE DRESSING

26

STEAK TARTAR MADE AT THE TABLE
HAND MINCED BEEF SIRLOIN, PICKLES AND MELTED DRY AGED BEEF FAT

26



MEAT SKEWERS

CHICKEN THIGH SKEWER

2 units
12

YAKIPINCHO CHICKEN BREAST AND GREEN PESTO SAUCE

2 units
10

YAKIPINCHO SKEWER OF LEMON CHICKEN WINGS

2 units
12

YAKIPINCHO MEATBALL

CHICKEN THIGH MEATBALL CHARCOAL-GRILLED WITH A TARE SAUCE GLAZE
2 units
Pairs perfectly with a glass of Krug Grande Cuvée 170 éme
14

YAKIPINCHO DUCK

GLAZED DUCK BREAST MEATBALL, SANSHO PEPPER AND CHIVES
2 units
14

YAKIPINCHO CHIKEN OYSTER

2 units
12

LIMITED
EDITION

YAKIPINCHO A5 WAGYU

2 units, 25g each.
38

GARNISHES

FRESH LETTUCE LEAVES

FRESH LETTUCE LEAVES DRESSED WITH EXTRA VIRGIN OLIVE OIL AND LEMON

4,5

FRENCH FRIES

OLD GALICIAN FLASH-FRIED POTATOES

4,5

PIQUILLO PEPPERS

PIQUILLO PEPPERS CARAMELISED WITH EXTRA VIRGIN OLIVE OIL

5,5

MASHED POTATO

MASHED POTATO WITH BUTTER, IN HONOUR OF ROBUCHON

5

MAC AND CHEESE

COQUILLETE PASTA WITH A CHEDDAR CHEESE AND PANKO SAUCE

6,5

GREEN ASPARAGUS AU GRATIN

GRILLED GREEN ASPARAGUS WITH A LEMON AND FRESH DILL BÉARNAISE SAUCE

8

CREAMED SPINACH

BABY SPINACH IN A SMOOTH BÉCHAMEL SAUCE AU GRATIN WITH CHEESE

7

ONION AU GRATIN WITH TRUFFLE

CREAMY ONION WITH TUBER MELANOSPORUM BLACK TRUFFLE,
AU GRATIN WITH GRUYÈRE CHEESE (DANI GARCÍA'S FAVOURITE)

9

SAUCES

BÉARNAISE

CHIMICHURRI

CREAMED PORTOBELLO MUSHROOM

MUSTARD

PEPPER

3

FOYOT

4

17



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