

LEÑA MENU

STARTERS TO SHARE

A BEAUTIFUL TOMATO SALAD

Spanish tomatoes, green herb pesto and mint

SU, SO, F

BABA GANOUSH LEÑA STYLE

Pine nuts and grilled pita bread

SE, D, G, N

MEATBALL YAKITORI

Glazed with Tare

SU, SO, G

SPANISH TORTILLA SLICE

Classic omelette with onion confit

E, D, SU

ANDALUSIAN CROQUETTES

Crispy beef and chicken croquettes in tempura

G, D, E

ICONIC BURGER BULL

With Bull sauce, a tribute to the iconic 3* Michelin burger from 2019

G, D, E, CE, F

MAIN TO CHOOSE

PICAÑA STEAK

Australian Angus with roasted pepper jus

GRILLED SEA BASS

Grilled sea bass, seasonal vegetables and citrus vinaigrette

F

RISOTTO AL PESTO

Pesto risotto, smoked mozzarella

SU, D, G

DESSERT

HOMEMADE APPLE TART

Golden apple tart with almond and cinnamon ice cream

N, G, D, E

PREMIUM MENU

STARTERS TO SHARE

THE FOIE THAT WANTED TO BE AN APPLE

Foie gras micuit, green apple salad, toasted bread

N, G, D, SU, P, MU, SE, SO, E, CE

SMOKED BURRATA

Tomato tartare, semi-dried tomato and basil

N, SU, D, E

CHICKEN WINGS YAKITORI

Red yuzu kosho

SU

TRUFFLED TORTILLA SLICE

Classic Spanish omelette with truffled onion

E, D, SU

OCTOPUS ON THE GRILL

Spanish octopus with Galician hummus

MO, SE, SO, G

ICONIC BURGER BULL

With Bull sauce, a tribute to the iconic 3* Michelin burger from 2019

G, D, E, CE, F

MAIN TO CHOOSE

ANGUS BEEF TENDERLOIN

Australian Angus, grilled cabbage and honey

GRILLED SEA BASS

Grilled sea bass, seasonal vegetables and citrus vinaigrette

F

RISOTTO AL PESTO

Pesto risotto, smoked mozzarella

SU, D, G

DESSERT

GUANAJA CHOCOLATE MOUSSE

D, G, E

SUPER PREMIUM MENU

STARTERS TO SHARE

GRILLED AVOCADO

Avocado from Málaga, coriander pesto and feta

SE, D, G, E, F, SO, N

TUNA TARTARE

Diced tuna "Mediterranean waters", baby green asparagus salad and "leche de tigre"

SU, MU, SE, SO, D, E, F

RED PRAWN CARPACCIO

Wild red shrimp with mango and mint

SE, MU, CR

TRUFFLED TORTILLA SLICE

Classic Spanish omelette with truffled onion

E, D, SU

CHILEAN SEA BASS

Marinated in miso, negi and lime

F, SO, SU

ICONIC BURGER BULL

With Bull sauce, a tribute to the iconic 3* Michelin burger from 2019

G, D, E, CE, F

MAIN TO CHOOSE

KIWAMI BEEF TENDERLOIN

Wagyu grain fed +400 days, gnocchi, truffle and parmesan

GRILLED SEA BASS

Grilled sea bass, seasonal vegetables and citrus vinaigrette

F

RISOTTO AL PESTO

Pesto risotto, smoked mozzarella

SU, D, G

DESSERT

TORTA DI ROSE

Torta di rose de la mia mamma with brown butter ice cream

D, G, E

VEGETARIAN MENU

STARTERS TO SHARE

A BEAUTIFUL TOMATO SALAD

Spanish tomatoes, green pesto with rocoto

E, F, CR, MO

GRILLED AVOCADO

Avocado from Málaga, coriander pesto and feta

SE, D, E, G, N,

BABA GANOUSH LEÑA STYLE

Pine nuts and grilled pita bread

D, SE, N, G

AUBERGINE YAKI

SU, SO

ICONIC BURGER BULL

Vegetarian version

SU, E, D, SO, G, CR, F, MO

SPANISH TORTILLA SLICE

Classic omelette with onion confit

SU, E, D

MAIN

RISOTTO AL PESTO

Pesto risotto, smoked mozzarella

SU, D, G, CE

DESSERT

ROASTED SLICED PINEAPPLE

D