LUNCH SET MENU AED 215

TO START

BREAD AND SHEEP'S BUTTER
BEEF SALCHICON APERITIF

FIRST COURSE

CHARCOAL GRILLED LEEK
Gribiche sauce and hazelnuts

A BEAUTIFUL TOMATO SALAD

Green olive juice and mint

GRILLED AVOCADO

Avocado from Málaga, coriander pesto and feta cheese salpicon

BABA GANOUSH LEÑA STYLE

Pine nuts and grilled pita bread

ANDALUSIAN CROQUETTES
Beef and chicken croquettes in tempura batter

Beel and chicken croquettes in tempura batter

LEÑA CAESAR SALAD Smoked cecina and grilled corn



MAIN

YOUR CHOICE OF ONE

PICAÑA STEAK 300G

Australian Angus grain fed +200 days

FREE-RANGE CHICKEN

Smashed charcoal grilled half chicken

GRILLED SEABASS

Canary island coast caught seabass

___ SIDES ___

YOUR CHOICE OF ONE

FRENCH FRIES

With fried rosemary

GRILLED BROCCOLINI

With Romesco sauce and hazelnuts

ENDIVE SALAD (A)

Red and yellow endives, pear and Gorgonzola

MASHED POTATO

Honoring Chef Joël Robuchon

SAUCES ____

YOUR CHOICE OF ONE

BÉARNAISE

PORTOBELLO MUSHROOM &

GREEN PEPPER (A)

CHIMICHURRI

DESSERT YOUR CHOICE OF ONE

SAVARIN IN HONOUR OF CHEF ALAIN DUCASSE

Plain

With rum (A)

TORTA DI ROSE

Torta di rose della mia mamma with brown butter ice cream

CHARCOAL GRILLED PINEAPPLE

Slow-grilled pineapple, passion fruit yogurt and refreshing candy