

LEÑA

LA ÚLTIMA
ENTREGA



NEW YEARS MENU

STARTERS

5 Jotas acorn-fed 100% ibérico ham
Foie micuit with dressed tender garlic
Scampi carpaccio with caramelized onion and caviar
Ribeye tartare with black truffle
Grilled scallop with Iberian essence
Seafood puff pastry with smoked cream
Parmesan risotto

MAIN

A5 wagyu, smoked cauliflower and mushrooms

DESSERT

Torta di rose

550€ PER PERSON

**10% VAT included*

**Drinks not included*

**Includes bread and butter service*

**Menu subject to change*



RUINART MENU

STARTERS

5 Jotas acorn-fed 100% ibérico ham
Foie micuit with dressed tender garlic
Scampi carpaccio with caramelized onion and caviar
Ribeye tartare with black truffle
Grilled scallop with Iberian essence
Seafood puff pastry with smoked cream
Parmesan risotto

MAIN

A5 wagyu, smoked cauliflower and mushrooms

DESSERT

Torta di rose

WINE CELLAR

Ruinart R Brut
Pezas Da Portela
Roda I Reserva
Water, beer, soft drinks, coffee or tea

700€ PER PERSON

**10% VAT included*
**Includes bread and butter service*
**Menu subject to change*



DOM PÉRIGNON MENU

STARTERS

5 Jotas acorn-fed 100% ibérico ham
Foie micuit with dressed tender garlic
Scampi carpaccio with caramelized onion and caviar
Ribeye tartare with black truffle
Grilled scallop with Iberian essence
Seafood puff pastry with smoked cream
Parmesan risotto

MAIN

A5 wagyu, smoked cauliflower and mushrooms

DESSERT

Torta di rose

WINE CELLAR

Moët & Chandon Dom Pérignon
Charlopin Chablis
La Barroche Châteauneuf-du-Pape Julien Barrot
Water, beer, soft drinks, coffee or tea

800€ PER PERSON

**10% VAT included*

**Includes bread and butter service*

**Menu subject to change*



SPECIAL BAR MENU

APERITIF

Cinco Jotas acorn-fed 100% iberico ham

STARTERS

Foie minuet with dressed tender garlic
Cured dry aged beef carpaccio,
black truffle sauce and parmesan cheese

MAIN

A5 Japanese Wagyu from Kagoshima and roasted
vegetables

DESSERT

Tarta di rose and creme anglaise with lots of vanilla

250€ PER PERSON

*10% VAT included

*Drinks not included

*Includes bread and butter

*Includes grapes and party bag

*Menu subject to change



TIMETABLE

The event will take place during the evening of December 31, 2025 during dinner hours. Reservations will be made between 20:00 and 21:00

BOOKING CONDITIONS

To confirm the reservation, payment in full of the chosen menu is required. All guests on the reservation must choose the same menu (except children under 12 years old). Main dish choices must be informed 10 days in advance. Menus cannot be modified except in case of allergies and intolerances. Children's menu are applicable to children up to 12 years old. Menus are subject to change due to seasonality and product availability. Wine cellar available along the menu.

PAYMENT TERMS

Total payment for services must be made by bank card through a secure link that we will send to your email at the time of booking. You will have 24 hours to confirm the reservation with payment.

CANCELLATION POLICY

The reservation can be cancelled or modified 72 hours before the date of the event with a full refund of the amount previously paid. If you cancel or modify later, we will charge 50% of the full menu cost to the card provided and if you cancel within the last 24 hours the charge would be 100%.

MORE INFORMATION

For further information, please contact:

reservas@grupodanigarcia.com

Phone: 952 76 42 52

Hours: Monday to Sunday 11:00 to 22:00h

For all the information you would like to know about Leña Marbella:

www.grupodanigarcia.com

LEÑA

BOOKINGS

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