



LEÑA was born in the heart of Marbella, Chef Dani Garcia's gastronomic sanctuary. The same hallowed land to give him three Michelin stars in November 2019. Our concept is a translation of the chef's ambition to democratise his culinary artistry, focusing on the art of cooking over different kinds of charcoal, the hypnotic dance of the flames and the pure essence of the ingredients. Here, a variety of vegetables, seafood, fish and meats are tenderly embraced by the grill, impregnated with various smoky aromas...

Where there's fire, ashes remain.

At Leña everything whispers of smoke.

MARBELLA  
MADRID  
DUBAI  
MIAMI

**CHEF / OWNER**  
Dani Garcia

**GENERAL MANAGER**  
Carlyne Leffondre

**HEAD CHEF**  
Mario Martínez



## GREEN STARTERS

**LEÑA CAESAR SALAD** 85  
Smoked cecina and grilled corn

**GRILLED AVOCADO** 75  
Avocado from Málaga, coriander pesto and feta cheese salpicon

**CHARCOAL GRILLED LEEK** 80  
Gribiche sauce and hazelnuts  
160  
Maybe some black truffle with it?

**BABA GANOUSH LEÑA STYLE** 50  
Pine nuts and grilled pita bread

## STARTERS

**THE FOIE THAT WANTED TO BE AN APPLE** 85  
Foie gras micuit, green apple salad, caramelized walnuts with toasted bread

**PORTERHOUSE TUNA CARPACCIO** 165  
Tuna carpaccio akami, chutoro and o'toro with olive oil

**CHARCOAL GRILLED SPANISH CARABINERO** Ⓐ Market Price  
Dried tomato beurre blanc

**CANNELLONI, BARCELONA STYLE** Ⓐ 99  
Roasted truffled chicken cannelloni

## ROBATA YAKI 2 per order

**CHICKEN THIGH YAKITORI** 50  
Green yuzu kosho

**MEATBALL YAKITORI** 50  
Glazed with tare

**CHILEAN SEABASS YAKI** 90  
Marinated in miso, negui and lime

## JEWELS FROM THE SEA

**GRILLED SEABASS** 130  
Canary island coast caught seabass

**GRILLED LOBSTER** Ⓐ 250  
650gr. lobster with sherry beurre blanc and shoestring fries  
370  
Maybe 10gr caviar with it?

**GRILLED KING CRAB** 499  
500gr. king crab and spicy mayo

## FIRE GRILLED STEAKS

### THE ICONIC DANI'S BURGER 110

Burger Bull® Slider served in Dani Garcia's 3 Michelin Star Restaurant  
2 pieces

### PICAÑA STEAK 130

300gr. Australian Angus grain fed  
+200 days

### ANGUS BEEF TENDERLOIN 250

200gr. Australian Angus grain fed  
+200 days

### FREE-RANGE CHICKEN 110

Smashed charcoal grilled half chicken

## SHARING LEÑA 2-3 people

### ANGUS RIBEYE 420

600gr. of Australian stockyard gold level

### MILK-FED LAMB SHOULDER 360

500gr. lamb from Burgos with herbs  
butter

### DUCK FEAST Ⓐ 669

Roasted duck breast and thigh with  
frisee salad, grilled corn, spinach and  
pine nuts

### ROASTED FREE-RANGE CHICKEN Ⓐ 499

Our signature chicken filled with foie  
gras and truffle, ratte potatoes & chicken  
thigh sautee with papardelle

## PREMIUM LEÑA STEAKS

### KIWAMI BEEF TENDERLOIN

Australian Wagyu  
Grain fed +400 days

320

### KIWAMI PORTERHOUSE

1kg. Australian Wagyu 9+  
Grain fed +400 days  
Ribeye den miso & tenderloin, aged  
soy sauce and fresh wasabi

1400

### KIWAMI TOMAHAWK

1,3kg. Australian Wagyu 9+  
Grain fed +400 days

1150

## SIDES 40 each

### MASHED POTATO

Honoring Chef Joël Robuchon

### TRUFFLED ONION AU GRATIN Ⓐ

With Gruyère cheese (Dani's favourite)

### GRILLED BROCOLLINI

With Romesco sauce and hazelnuts

### ENDIVES SALAD Ⓐ

Red and yellow endives, pear and  
Gorgonzola

### FRENCH FRIES

With fried rosemary

## SAUCES 20 each

### GREEN PEPPER SAUCE Ⓐ

### CHIMICHURRI SAUCE

### FOYOT SAUCE Ⓐ

### FRENCH MUSTARD SAUCE Ⓐ

### PORTOBELLO MUSHROOM SAUCE Ⓐ

## THE SWEET MOMENT

### GUANAJA CHOCOLATE MOUSSE

Black coffee and vanilla chantilly

90

### CHARCOAL GRILLED PINEAPPLE

Slowgrilled pineapple, passion fruit yogurt and refreshing candy

45

### MILLE-FEUILLE

With vanilla cream  
(for 2 people)

80

### HOMEMADE APPLE TART

Golden apple tart with almond and cinnamon ice cream

48

### TORTA DI ROSE **LIMITED EDITION**

Torta di rose de la mia mamma with brown butter ice  
(for 2 people)

90





Contains alcohol

At Leña, we take food allergies seriously and want everyone to have a safe dining experience. If you or someone in your group has a food allergy, please inform our staff before placing your order. We have an allergy menu available upon request to ensure a safe and enjoyable meal for all.

لينا، نأخذ الحساسية الغذائية على محمل الجد ونريد أن يتمتع الجميع بتجربة تناول طعام آمنة. إذا كنت أنت أو أي شخص في مجموعتك تعاني من حساسية تجاه الطعام، فيرجى إبلاغ موظفينا قبل تقديم طلبك. لدينا قائمة حساسية متاحة عند الطلب لضمان وجبة آمنة وممتعة للجميع.