

Una
NOCHEVIEJA

con mucha
CHISPA

LEÑA

— LAS BRASAS X DANI GARCÍA —

NEW YEAR'S EVE I

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

Cream of pumpkin cream, sour cream, tiger prawn and herring caviar

MAIN

Risotto with Parmesan and white truffle from Piedmont

SECOND

No Kobe beef sirloin with extra vegetables

DESSERT

Tarta di rose and creme anglaise with lots of vanilla

WINERY

Welcome drink-Juvé & Camps Essential Xarel-lo
Valdesil Sobre Lías 2023

Marqués de Murrieta Reserva 2019

Doña Felisa Moscatel Maestro 50CL

Juvé & Camps Essential Xarel-lo

Water, beer, soft drinks, coffee or tea

300€ POR PERSONA

*10% VAT included

*Includes bread and butter

*Includes grapes and party bag

*Menu subject to change

LEÑA

— LAS BRASAS X DANI GARCÍA —

NEW YEAR'S EVE II

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

Cream of pumpkin cream, sour cream, tiger prawn and herring caviar

Grilled scallop with essence of Iberian pork products.

MAIN

Risotto with Parmesan and white truffle from Piedmont

SECOND

A5 Japanese Wagyu from Kagoshima and roasted vegetables

DESSERT

Tarta di rose and creme anglaise with lots of vanilla

WINERY

Welcome drink-Juvé & Camps Essential Xarel-lo

Valdesil Sobre Lías 2023

Marqués de Murrieta Reserva 2019

Doña Felisa Moscatel Maestro 50CL

Juvé & Camps Essential Xarel-lo

Water, beer, soft drinks, coffee or tea

360€ PER PERSON

*10% VAT included

*Includes bread and butter

*Includes grapes and party bag

*Menu subject to change

LEÑA

— LAS BRASAS X DANI GARCÍA —

NEW YEAR'S EVE III

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

Chop tartar with caviar

Cream of pumpkin cream, sour cream, tiger prawn
and herring caviar

Grilled scallop with essence of Iberian pork products.

MAIN

Risotto with Parmesan and white truffle from Piedmont

SECOND

A5 Japanese Wagyu from Kagoshima and roasted vegetables

DESSERT

Tarta di rose and creme anglaise with lots of vanilla

WINERY

Welcome drink-R de Ruinart Brut
Valdesil Sobre Lías 2023

Marqués de Murrieta Reserva 2019

Doña Felisa Moscatel Maestro 50 CL

Juvé & Camps Essential Xarel·lo

Water, beer, soft drinks, coffee or tea

420€ POR PERSONA

*10% VAT included

*Includes bread and butter

*Includes grapes and party bag

*Menu subject to change

LEÑA

— LAS BRASAS X DANI GARCÍA —

KIDS

MENU

Roast chicken croquettes

Dani Garcia Burger Bull

Beef tenderloin with french fries

Nutella ice cream

DRINKS

Water and sodas

70€ PER PERSON

*10% VAT included

Includes grapes and cotillion

*Up to 12 years old

LEÑA

— LAS BRASAS X DANI GARCÍA —

CONDITIONS

TIMETABLE

The event will take place during the evening of December 31, 2024 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.

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: + +34 911 08 55 66

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

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

www.grupodanigarcia.com

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RESERVAS

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