



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 ^(A) Market Price
Dried tomato beurre blanc

CANNELLONI, BARCELONA STYLE ^(A) 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 ^(A) 250
650gr. lobster with sherry beurre blanc and shoestring fries
370
Maybe 10gr caviar with it?

GRILLED TURBOT Market Price
Whole turbot Basque Country style

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 Ⓐ



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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 يتمكن 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.



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