



Esta
NOCHEVIEJA
enciende tu
FUEGO

LEÑA

— LAS BRASAS X DANI GARCÍA —

NEW YEAR I

Cinco Jotas acorn-fed 100% ibérico ham
Foie apple with tender garlic
Carpaccio of cured old beef and black truffle
Cream of pumpkin, sour cream herring and tiger prawns
Chicken risotto with parmesan
Chargrilled ribeye and winter mushrooms taco

DESSERT

Chocolate tart with vanilla Chanitlly cream

WINE CELLAR

Juvé & Camps Rosé NV
Valdesil Sobre Lias 2022
Viña Sastre Crianza 2020
FAP Cuvee 79
Water, beer, soft drinks and coffee or tea

300€ PER PERSON

10% VAT INCLUDED

Includes grapes and cotillion

LEÑA

— LAS BRASAS X DANI GARCÍA —

NEW YEAR II

Cinco Jotas acorn-fed 100% ibérico ham
Foie apple with tender garlic
Carpaccio of cured old beef and black truffle
Cream of pumpkin, sour cream herring and tiger prawns
Parmesan risotto with white truffle
Chargrilled wagyu and winter mushrooms

DESSERT

Tarta di Rose

WINE CELLAR

Juvé & Camps Rosé NV
Valdesil Sobre Lias 2022
Viña Sastre Crianza 2020
FAP Cuvee 79

Water, beer, soft drinks and coffee or tea

360€ PER PERSON

10% VAT INCLUDED

Includes grapes and cotillion

LEÑA

— LAS BRASAS X DANI GARCÍA —

NEW YEAR III

Cinco Jotas acorn-fed 100% ibérico ham
Foie apple with tender garlic
Old beef T-bone steak and caviar
Carpaccio of cured old beef and black truffle
Cream of pumpkin, sour cream herring and tiger prawns
Parmesan risotto with white truffle
Chargrilled wagyu and winter mushrooms

DESSERT

Tarta di Rose

WINE CELLAR

Ruinart Rosé NV
Pazo Barrantes Flor d Eira 2021
Marqués de Murrieta Reserva 2018
FAP Cuvee 79
Water, beer, soft drinks and coffee or tea

420€ PER PERSON

10% VAT INCLUDED

Includes grapes and cotillion

LEÑA

— LAS BRASAS X DANI GARCÍA —

CHILDRENS

Roast chicken croquettes
Burger Bull Dani García
Beef tenderloin with french fries
Nutella to die

DRINKS

Water y soft drinks

70€ PER PERSON

10% VAT INCLUDED

Includes grapes and cotillion

*Available until 12 years old

LEÑA

— LAS BRASAS X DANI GARCÍA —

TERMS & CONDITIONS

TIMES

The dinner event will be held on the evening of 31 December 2023.
Bookings will be made for between 8pm and 9pm.

BOOKING CONDITIONS

To confirm the booking, the customer must enter their debit or credit card details to purchase the menu chosen. The menus are not modifiable. They can only be modified in case of allergies and intolerances. Menus subject to change due to seasonality of the product. Children's menu available until 12 years old.

METHODS OF PAYMENT

All services must be paid in full via the link by entering the debit or credit card details within 24 hours of confirmation of the reservation.

CANCELLATION POLICIES

Reservations can be cancelled or modified 72 hours in advance of the event date for a full refund of the amount paid. For any cancellations or modifications made after this time, we will charge 50% of the menu price, and any cancellations made in the last 24 hours will be charged at 100% of the price paid.

MORE INFORMATION

If you have any queries, please email:

reservas@grupodanigarcia.com

Telephone: +34 911 085 566

Customer service: Monday to Sunday, 11am to 22pm.

To find out more about Leña Madrid: www.grupodanigarcia.com

LEÑA

— LAS BRASAS X DANI GARCÍA —



Esta
NOCHEVIEJA
enciende tu
FUEGO

LEÑA

— LAS BRASAS X DANI GARCÍA —

RESERVAS

reservas@grupodanigarcia.com

grupodanigarcia.com