

LUNCH MENU

— 29€ PP —
2 TAPAS + 1 MAIN

Our €29 menu is not just a price; it's the key to a personal culinary journey. Explore and combine traditional Andalusian and Catalan flavors, creating your own dining experience. Each choice reflects our dedication to offering the best, allowing you to savor the richness of Leña Barcelona.

GLASS OF WINE

Sommelier selection

7€

APERITIF

DG Gazpacho

¿A TREAT TO SHARE?

Foie for spreading

Like an apple stuffed with foie, young garlic and chargrilled toasts

18€

Steak tartar with foie

Traditional sirloin steak tartar with grated foie grass

26€

Chargrilled baby squid

Squid gently grilled over coals, with basil and Iberian ham

18€

TAPAS CHOOSE 2

A beautiful Andalusian tomato salad, citric juice

Deer and pork country pâté with pistachios

Salmorejo from Córdoba, Iberian acorn-fed ham, and hard-boiled egg

Chargrilled leek with romesco sauce

Charcoal-grilled Málaga avocado, cilantro pesto and feta cheese salpicon

Butifarra de perol croquette vs **roasted chicken** croquette

Grilled aubergine baba ganoush

Scambled seasonal mushroom an egg yolk

2 yakis: chicken wing and meatball

Roasted pumpkin cream, pumpkin seeds and croutons

MAIN CHOOSE 1

Stewed lentils with foie and curry prawns

Beef meatballs with pine nuts and tomato sauce

Aged picanha in josper, vegetables and romesco sauce +6

Sea bass, julienne vegetables and black olive

Roasted salmon, piquillo peppers and tapenade

Marinated grilled chicken thigh with french fries or salad

Dani García's Burger Bull with french fries

Catalan-style **cannelloni**

Iberian pork pluma, chimichurri, french fries +6

ADD A DESSERT TO SHARE FOR 9€

Chocolate
cake

Roasted sliced
pineapple

Apple
tart

The crème caramel
aspirations



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