

VEGETABLE STARTERS

BABA GANOUSH

Charcoal-grilled mashed aubergine with EVOO and pitta bread

CHARCOAL-GRILLED EDAMAME

Charcoal-roasted soy beans with salt or spicy lemon sauce

CHARGRILLED LEEK

Charcoal-grilled leek, iberian pork and truffle mortadella, gribiche sauce and hazelnuts

CHARCOAL-GRILLED MÁLAGA AVOCADO

Charcoal-grilled Málaga avocado, cilantro pesto and pipirrana salad with feta cheese

SMOKED BURRATA AND ROASTED PEPPERS SALAD

Smoked burrata with Málaga style charcoal-roasted peppers salad

A BEAUTIFUL TOMATO SALAD

Green olive and mint juice

ORIGINAL CAESAR SALAD WITH AGED BEEF

Romaine lettuce leaves, Caesar dressing made tableside, slices of aged beef and smoked oil

YAKIPINCHOS 2 units

CHICKEN THIGH YAKIPINCHO

CHICKEN BREAST YAKIPINCHO

With green pesto sauce

MEATBALL YAKIPINCHO

Chicken thigh meatball charcoal-grilled with a tare sauce glaze

SKEWER OF LEMON CHICKEN WINGS YAKIPINCHO

A5 WAGYU YAKIPINCHO

2 units, 25g each

GRILLED STARTERS

CHICKEN TURNOVER

Leña-style spiced butter chicken turnover with cheddar cheese

SMOKED BEEF PRETZEL

Slow-smoked beef, tartare sauce, cornichons and pickled onion

ROASTED CHICKEN CROQUETTES

A roasted chicken in croquette form

ROASTED CHICKEN CANNELLONI AU GRATIN

Roasted chicken cannelloni, dry herbs bechamel and gruyère cheese

LAMB KEBAB

Charcoal-grilled Turkish lamb kebab, yogurt sauce and pita bread

DRY AGED BEEF MEATBALLS

Dry aged sirloin meatballs, homemade tomato sauce and sherry wine

FOIE MICUIT WITH DRESSED TENDER GARLIC

Like an apple stuffed with foie, with young garlic and a lemon dressing

VEAL SWEETBREAD

Lightly chargrilled slices of veal sweetbread with lemon, like my father used to make

CURED DRY AGED BEEF CARPACCIO

Slices of cured dry aged beef loin, black truffle sauce and parmesan cheese

STEAK TARTAR MADE AT THE TABLE

Hand minced beef sirloin, pickles and melted dry aged beef fat

SOME CHARGRILLED FISH

CHARCOAL-GRILLED SALMON LOIN

CHARCOAL-GRILLED SEA BASS

Whole sea bass, lemon rind confit and EVOO

GRILLED TUNA SIRLOIN

LEÑA TO SHARE

CHALLANS DUCK

Roast duck breast and thighs, escarole salad, roasted corn, spinach and pine nuts

ROAST CHICKEN WITH FOIE GRAS AND TRUFFLE

Wood-fired roasted chicken stuffed with foie gras and truffle duxelle, ratte potatoes and pappardelle pasta

ALL THE WOOD IN THE FIRE

DRY AGED BEEF RIBEYE STEAK

600g charcoal-grilled ribeye steak

BEEF PORTERHOUSE STEAK

1kg charcoal-grilled young beef porterhouse steak

BEEF TOMAHAWK

1.3kg charcoal-grilled young beef tomahawk steak

THE BURGER THAT MADE IT ALL MAKE SENSE

Two baby burgers, bull sauce, pretzel and havarti cheese. Inspired by the burger served at Dani García Restaurant, with three Michelin stars

CHARCOAL-GRILLED TENDERLOIN

200g charcoal-grilled beef tenderloin

CHARCOAL-GRILLED TOP LOIN OF IBERIAN PORK

Charcoal-grilled top loin of iberian pork 100% marinated in koji

PAN-FRIED BREADED VEAL CUTLET

Wiener schnitzel
Veal loin pan-fried milanese-style in French butter

BURGOS LAMB

Wood-fired oven-roasted leg of lamb aux fine herbs

CHARCOAL-GRILLED LOBSTER

Palo Cortado beurre blanc and shoestring fries

+10gr RIOFRÍO organic caviar

TODO AL ROJO

Brand created by DG and **TXOGITU** exclusively for **LEÑA** Marbella, Madrid & Dubai

TXULETA

CHATEAUBRIAND STEAK 500gr

SPECIAL DG STEAK 1kg

- SAMPLE MENU

WAGYU VS NO KOBE

A5 WAGYU BEEF SIRLOIN 150gr

NO KOBE BEEF SIRLOIN 250gr

GARNISHES

ENDIVE SALAD

Red and yellow endive salad with pears and Gorgonzola

ROASTED BROCCOLINI

Romesco sauce and hazelnuts

GREEN ASPARAGUS AU GRATIN

Grilled green asparagus with a lemon and fresh dill béarnaise sauce

FRENCH FRIES

MASHED POTATO

In honor of Robuchon

ONION AU GRATIN WITH TRUFFLE

Creamy onion with tuber melanosporum black truffle, au gratin with gruyère cheese (Dani García's favourite)

SAUCES

BÉARNAISE

CHIMICHURRI

CREAMED PORTOBELLO MUSHROOMS

MUSTARD

GREEN PEPPER

FOYOT

