



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 90
Smoked cecina and grilled corn

GRILLED AVOCADO 90
Avocado from Málaga, coriander pesto and feta cheese salpicon

CHARCOAL GRILLED LEEK 80
Cribiche sauce and hazelnuts
Maybe some black truffle with it? 160

A BEAUTIFUL TOMATO SALAD 80
Green olive juice and mint

BABA GANOUSH LEÑA STYLE 70
Pine nuts and grilled pita bread

LOCAL MAITAKE MUSHROOM 90
Beef chorizo and Bénaise sauce

ROBATA YAKI 2 per order

CHICKEN BREAST YAKITORI 60
Marinated in koji green pesto

CHICKEN THIGH YAKITORI 60
Green yuzu kosho

MEATBALL YAKITORI 60
Glazed with tare

CHICKEN WINGS YAKITORI 60
Red yuzu kosho

CHILEAN SEABASS YAKI 97
Marinated in miso, negui and lime

AUBERGINE YAKI 40
Marinated in miso and negui

STARTERS

THE FOIE THAT WANTED TO BE AN APPLE ^A 95
Foie gras micuit, green apple salad, caramelized walnuts with toasted bread

ANDALUSIAN BLUEFIN TUNA TARTAR 160
Akami vs o'toro, olive oil and pickles

PORTERHOUSE TUNA CARPACCIO 185
Tuna carpaccio akami, chutoro and o'toro with olive oil

BEEF T-BONE CARPACCIO & TARTAR 110
Salt cured sirloin carpaccio, black truffle and parmesan cheese & traditional tenderloin steak tartar

ANDALUSIAN CROQUETTES 80
Beef and chicken croquettes in tempura batter

CANNELLONI, BARCELONA STYLE ^A 110
Roasted truffled chicken cannelloni

JEWELS FROM THE SEA

CHARCOAL GRILLED SPANISH CARABINERO ^A Market Price
Dried tomato beurre blanc

GRILLED SEABASS 170
Canary island coast caught seabass

GRILLED LOBSTER ^A 300
650gr. lobster with sherry beurre blanc and shoestring fries
Maybe 10gr caviar with it? 370

GRILLED KING CRAB 499
King crab and spicy mayo

FIRE GRILLED STEAKS

THE ICONIC DANI'S BURGER 140

Burger Bull® Slider served in Dani Garcia's 3 Michelin Star Restaurant
2 pieces

PICAÑA STEAK 160

300gr. Australian Angus grain fed
+200 days

ANGUS BEEF TENDERLOIN 270

200gr. Australian Angus grain fed
+200 days

FREE-RANGE CHICKEN 110

Smashed charcoal grilled half chicken

SHARING LEÑA 2-3 people

WIENER SCHNITZEL 295

Panko breaded premium white veal
Maybe some smoked straciatella and
black truffle with it? 395

ANGUS RIBEYE 450

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

990

KIWAMI TOMAHAWK

1,3kg. Australian Wagyu 9+
Grain fed +400 days

1150

SIDES 50 each

MASHED POTATO

Honoring Chef Joël Robuchon

TRUFFLED ONION AU GRATIN Ⓐ

With Gruyère cheese (Dani's favourite)

GRILLED BROCCOLINI

With Romesco sauce and hazelnuts

ENDIVES SALAD Ⓐ

Red and yellow endives, pear and
Gorgonzola

FRENCH FRIES

With fried rosemary

SAUCES 30 each

GREEN PEPPER SAUCE Ⓐ

CHIMICHURRI SAUCE

BEARNAISE SAUCE Ⓐ

FRENCH MUSTARD SAUCE Ⓐ

PORTOBELLO MUSHROOM SAUCE Ⓐ



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Contains alcohol

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.



@lenadubai.dg