



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

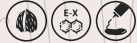
**GENERAL MANAGER**  
Carlyne Leffondre

**HEAD CHEF**  
Mario Martínez

## GREEN STARTERS

### THREE CAULIFLOWERS

With spiced almond cream



### LEÑA CAESAR SALAD

Smoked cecina and grilled corn



### GRILLED AVOCADO

Avocado from Málaga, coriander pesto and feta cheese salpicon



### CHARCOAL GRILLED LEEK

Gribiche sauce and hazelnuts

Maybe some black truffle with it?



### A BEAUTIFUL TOMATO SALAD

Green olive juice and mint



### BABA GANOUSH LEÑA STYLE

Pine nuts and grilled pita bread



### LOCAL MAITAKE MUSHROOM

Beef chorizo and Béarnaise sauce



## ROBATA YAKI

2 per order

### CHICKEN BREAST YAKITORI

Marinated in koji green pesto



### CHICKEN THIGH YAKITORI

Green yuzu kosho



### MEATBALL YAKITORI

Glazed with tare



### CHICKEN WINGS YAKITORI

Red yuzu kosho



### CHILEAN SEABASS YAKI

Marinated in miso, negui and lime



### AUBERGINE YAKI

Marinated in miso and negui



## STARTERS

### THE FOIE THAT WANTED TO BE AN APPLE

Foie gras micuit, green apple salad, caramelized walnuts with toasted bread



### ANDALUSIAN BLUEFIN TUNA TARTAR

Akami vs o'toro, olive oil and pickles



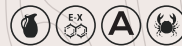
### PORTERHOUSE TUNA CARPACCIO

Tuna carpaccio akami, chutoro and o'toro with olive oil



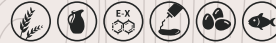
### CHARCOAL GRILLED SPANISH CARABINERO

Dried tomato beurre blanc



### BEEF T-BONE CARPACCIO & TARTAR

Salt cured sirloin carpaccio, black truffle and traditional tenderloin steak tartar



### ANDALUSIAN CROQUETTES

Beef and chicken croquettes in tempura batter



### CANNELLONI, BARCELONA STYLE

Roasted truffled chicken cannelloni



## JEWELS FROM THE SEA

### GRILLED SEABASS

Canary island coast caught seabass



### GRILLED LOBSTER

650gr. lobster with sherry beurre blanc and shoestring fries

Maybe 10gr caviar with it?



### CHARCOAL GRILLED TUNA STEAK

Andalusian tuna cooked over charcoal

(2 people)



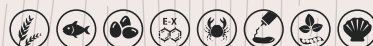
### GRILLED TURBOT

Whole turbot Basque Country style



### GRILLED KING CRAB

King crab and spicy mayo



## FIRE GRILLED STEAKS

### THE ICONIC DANI'S BURGER

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



### PICAÑA STEAK

300gr. Australian Angus grain fed  
+200 days

### ANGUS BEEF TENDERLOIN

200gr. Australian Angus grain fed  
+200 days

### FREE-RANGE CHICKEN

Smashed charcoal grilled half chicken



### FRENCH QUAIL

Charcoal grilled quail

## SHARING LEÑA

### WIENER SCHNITZEL

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



### ANGUS RIBEYE

600gr. of Australian stockyard gold level

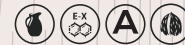
### MILK-FED LAMB SHOULDER

500gr. lamb from Burgos with herbs butter



### DUCK FEAST

Roasted duck breast and thigh with  
frisee salad, grilled corn, spinach and  
pine nuts



### ROASTED FREE-RANGE CHICKEN

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

### KIWAMI PORTERHOUSE

1kg. Australian Wagyu 9+  
grain fed +400 days  
Ribeye den miso & tenderloin, aged  
soy sauce and fresh wasabi



### KIWAMI TOMAHAWK

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

## SIDES

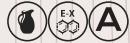
### MASHED POTATO

Honoring Chef Joël Robuchon



### TRUFFLED ONION AU GRATIN

With Gruyère cheese (Dani's favourite)



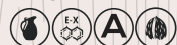
### GRILLED BROCCOLINI

With Romesco sauce and hazelnuts



### ENDIVES SALAD

Red and yellow endives, pear and  
Gorgonzola



### FRENCH FRIES

With fried rosemary

## SAUCES

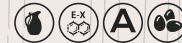
### GREEN PEPPER SAUCE



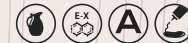
### CHIMICHURRI SAUCE



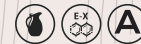
### FOYOT SAUCE



### FRENCH MUSTARD SAUCE



### PORTOBELLO MUSHROOM SAUCE



### BÉARNAISE SAUCE



## THE SWEET MOMENT

### SAVARIN IN HONOUR OF CHEF ALAIN DUCASSE

Plain



With rum



With Armagnac



### CHARCOAL GRILLED PINEAPPLE

Slowgrilled pineapple, passion fruit yogurt and refreshing candy



### THE CRÈME CARAMEL

Crème caramel, yuzu, clove crumble and basil



### HAZELNUT SOUFFLÉ (15 minutes)

Leña-style hazelnut soufflé and yuzu ice cream



### MILLE-FEUILLE

With vanilla cream  
(for 2 people)



### HOMEMADE APPLE TART

Golden apple tart with almond and cinnamon ice cream



### TORTA DI ROSE

Torta di rose de la mia mamma with brown butter ice  
(for 2 people)



## ALLERGENS



GLUTEN



CRUSTACEANS



EGGS



FISH



CELLERY



MUSTARD



SESAME



ALCOHOL



PEANUTS



SOY



DAIRY



NUTS



SULPHITES



MOLLUSCS



LUPIN



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www.grupodanigarcia.com

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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