

WEEKDAY LUNCH

140AED PER PERSON
2 STARTERS + 1 MAIN

STARTERS TO CHOOSE 2

Grilled Avocado, feta cheese and coriander pesto

Heirloom Tomato with watermelon and diced red tuna

Andalusian Croquettes

Beef Carpaccio, sun dried tomato, parmesan cheese and rocket

Leña Caesar Salad "The traditional one"

A Beautiful Tomato Salad, green olive juice and mint oil

Butternut Squash Cream, croutons and pumpkin seeds

Marbella's Soft Fried Chicken and mustard sauce

Babaganoush a la Leña and grilled pita bread

Smoked Beef Pretzel with tartare sauce and pickles

Aubergine Yakitori

Chicken Wings Yakitori with yuzu kosho

Meatball Yakitori glazed with tare

Spiced Chicken Empanada

ADD SOMETHING TO SHARE

Andalusian Bluefin Tuna Tartare,
Akami vs o'toro, olive oil and pickles

+160AED

Porterhouse Tuna Carpaccio,
Chutoro and o'toro with olive oil

+185AED

The Foie that wanted to be an Apple
Foie gras minuit, green apple salad,
caramelized walnuts with toasted bread

+95AED

Chilean Seabass Yaki,
Marinated in miso, negui and lime

+97AED

MAINS TO CHOOSE 1

Pesto and Smoked Stracciatella Risotto

Truffled Chicken Cannelloni

Grilled Picaña Steak, roasted Italian red pepper and its jus

Grilled Free Range Chicken, green pepper sauce and fries

Dani's Iconic Burger, bull sauce, a lot of fries

Grilled Sea Bream, seasonal vegetable salad and citrus vinaigrette

ADD SOMETHING SWEET TO YOUR MENU

FOR **+40AED**

**Caramelised
Rice Pudding**

Cream Caramel
and whipped cream

Chocolate Mousse,
coffee and vanilla

Grilled Pineapple, passion fruit
yoghurt and fresh candies