

LENA

— FIRE X DANI GARCÍA —

E V E N T B R O C H U R E



ABOUT LEÑA

Leña, one of Grupo Dani García's most ambitious projects was first born in Marbella, Spain in 2020.

Recognised as the "Most Beautiful Restaurant in the World 2021" in the Restaurant & Bar Design Awards, it expanded to Madrid the following year, highlighting internationally acclaimed chef Dani García's approach of bringing his unique style of cooking around the world.

The culinary fusion reflects a daring concept of a steakhouse inspired by García's international travels and complemented by a touch of Andalusian flair and his respect for quality products.

ABOUT DANI GARCÍA

Born and raised in Andalusia, internationally acclaimed Chef Dani García is the creative force behind Leña.

In November of 2018, Dani García was awarded 3 Michelin Stars. Just three weeks later, he announced to the world that he would close his 3 Michelin Star restaurant to focus on a new and bigger dream: the casualisation of Spanish food around the world.

Since then, García has made an incredible mark on the culinary landscape, captivating palates and garnering acclaim at every turn. With a passion for local thinking and global cooking, his mission is to combine traditional products from his hometown with techniques inspired by his global influences.





LEÑA DUBAI

Nestled in the luxurious destination of St. Regis Gardens, Leña combines innovation, tradition, and quality products to offer a culinary approach best described as a 2.0 steakhouse.

With a focus on charcoal, smoke, and embers, the gastronomic menu is inspired by world-renowned Andalusian chef Dani García's unique concepts.

Complemented by a selection of exquisite cocktails, a flame-inspired interior design, and a decadent dining space that creates a distinctive and unrepeatable experience.

THE CUISINE

Leña's culinary approach is a translation of Dani García's ambition to democratise his culinary artistry, focusing on the art of cooking over different kinds of charcoal.

Drawing inspiration from the essence of premium ingredients, the à la carte menu brings together up to five different cuts of meat, grilled vegetables and internationally inspired dishes including the iconic Dani's Burgers once served in García's 3 Michelin Star Restaurant.



THE SPACES

Leña has three distinct spaces, the main dining restaurant, a lounge bar and a stunning outdoor terrace with surrounding views of St. Regis Gardens and Palm Jumeirah.



THE RESTAURANT

Leña offers a mesmerising setting with a stunning dining space exuding luxury with its striking flame-inspired design.

The interiors are enveloped in rich hues and natural earthy textures and accentuated with subtle lighting. An expansive open kitchen invites guests to step into the fiery realm of Dani García's mastery as Leña's chefs work their magic.

THE LOUNGE BAR

Step into Leña's Lounge Bar, where sophistication meets a harmonious blend of tantalising cocktails, delectable bites, and pulsating beats.

Indulge in our expertly crafted cocktails, ranging from signature creations to timeless classics, skillfully prepared by Leña's mixologists.

Accompanying these libations are Dani García's most renowned dishes that set the stage for memorable moments. Meanwhile, the Resident DJ creates a buzzing atmosphere with a selection of electric music that extends into the early hours.





THE TERRACE

Discover the largest terrace in St. Regis Gardens with panoramic views of Palm Jumeirah.

The terrace promises an escape from the bustling city life into a serene haven of luxury matched with a culinary experience curated by the one and only Chef Dani García.

SAMPLE MENU

SHARING STARTERS

THE FOIE THAT WANTED TO BE AN APPLE

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

BABA GANOUSH, LEÑA STYLE

Pine nuts and grilled pita bread

CHICKEN WINGS YAKITORI

Red yuzu kosho

THE ICONIC DANI'S BURGER

Burger Bull© Slider served in Dani Garcia's 3 Michelin Star Restaurant

CHOICE OF MAIN

ANGUS RIBEYE

600 gr. of Australian Stockyard gold level

GRILLED SEABASS

Canary island coast caught seabass

WHOLE ROASTED FREE-RANGE CHICKEN

Our signature chicken filled with foie gras and truffle,
ratte potatoes and chicken thigh sautee
with papardelle

WITH SIDES

FRENCH FRIES

With fried rosemary

GRILLED BROCOLLINI

With romesco sauce and hazelnuts

YOUR CHOICE OF SAUCE

GREEN PEPPER SAUCE

CHIMICHURRI SAUCE

FRENCH MUSTARD SAUCE

PORTOBELLO MUSHROOM SAUCE

DESSERT

THE CRÈME CAMEL

Crème caramel, yuzu, clove crumble and basil

FACT SHEET

Operating Hours

Daily 6pm - 2am

Parking

Dedicated Valet Parking Available at Nakheel Mall Bay 7 or St. Regis Hotel

Dress Code

Smart Elegant

CONTACT US

Location

St. Regis Gardens, Nakheel Mall - Palm Jumeirah - Dubai

Social

@lenadubai.dg

Special Events Team

For more information on customized event packages, contact our dedicated events team at **kristine@addmind.com** or **reservations@lenadubai.com**.

MORE DETAILS

We are able to accommodate with the removal of furniture if necessary. Special decorations such as balloons and flowers are permitted exclusively during full hire. Please note that furniture removal for the terrace must adhere strict policies appointed by Nakheel. Kindly speak with our dedicated events team to inquire for specific details.

Audio visuals

Live music, performances and DJ can all be arranged upon request. Additionally, our venue features an inbuilt sound system which you are able to play music through. A screen and additional lighting can also be arranged upon request.

Food Allergen Disclaimer

Please inform us of any allergies or intolerances. As we offer a sharing menu concept, we are unable to guarantee the total absence of allergens. Detailed information regarding ingredients is available upon request.