



LEÑA was born in the heart of Marbella, the very place where Chef Dani Garcia earned his three Michelin stars in 2019. This concept brings his vision of making world-class culinary experiences more accessible. LEÑA celebrates the art of cooking over different charcoals, where the dance of flames enhances the pure flavors of every ingredient. Here, vegetables, seafood, fish, and meats are transformed by the grill, infused with deep, smoky aromas.

Where there's fire, there are always ashes left behind.

At LEÑA, everything whispers of smoke.

MARBELLA
MADRID
DUBAI
BARCELONA

COMING SOON
MIAMI
MALLORCA
IBIZA

VEGETABLE STARTERS

SMOKED BURRATA AND ROASTED PEPPERS SALAD	22
Smoked burrata with Málaga style charcoal-roasted peppers salad	
CHARGRILLED LEEK	22
Charcoal-grilled leek, iberian pork and truffle mortadella, gribiche sauce and hazelnuts	
ORIGINAL CAESAR SALAD WITH AGED BEEF	22
Romaine lettuce leaves, Caesar dressing made tableside, slices of aged beef and smoked oil	
CHARCOAL-GRILLED MÁLAGA AVOCADO	19
Charcoal-grilled Málaga avocado, cilantro pesto and pipirrana salad with feta cheese	
A BEAUTIFUL TOMATO SALAD	17
Green olive and mint juice	
CHARCOAL-GRILLED EDAMAME	9
Charcoal-roasted soy beans with salt or spicy lemon sauce	
BABA GANOUSH	12
Charcoal-grilled mashed aubergine with EVOO and pitta bread	

YAKIPINCHOS 2 units

MEATBALL YAKIPINCHO	15
Chicken thigh meatball charcoal-grilled with a tare sauce glaze	
A5 WAGYU YAKIPINCHO	39
2 units, 25g each	
SKEWER OF LEMON CHICKEN WINGS YAKIPINCHO	13
CHICKEN THIGH YAKIPINCHO	13
CHICKEN BREAST YAKIPINCHO	11
With green pesto sauce	

GRILLED STARTERS

STEAK TARTAR MADE AT THE TABLE	28
Hand minced beef sirloin, pickles and melted dry aged beef fat	
ROASTED CHICKEN CANNELLONI AU GRATIN	21
Roasted chicken cannelloni, dry herbs bechamel and gruyère cheese	
ROASTED CHICKEN CROQUETTES	12
A roasted chicken in croquette form	
LEÑA SHAWARMA	12
Chicken thighs with Ras el Hanout, rolled up as a kebab, with fresh tomato, cheese in brine and yogurt sauce	
FOIE MICUIT WITH DRESSED TENDER GARLIC	20
Like an apple stuffed with foie, with young garlic and a lemon dressing	
VEAL SWEETBREAD	21
Lightly chargrilled slices of veal sweetbread with lemon, like my father used to make	
SMOKED BEEF PRETZEL	9
Slow-smoked beef, tartare sauce, cornichons and pickled onion	
CHICKEN EMPANADA	8,5
Leña-style spiced butter chicken empanada with cheddar cheese	
LAMB KEBAB	18
Charcoal-grilled Turkish lamb kebab, yogurt sauce and pita bread	
CURED DRY AGED BEEF CARPACCIO	25
Slices of cured dry aged beef loin, black truffle sauce and parmesan cheese	
DRY AGED BEEF MEATBALLS	18
Dry aged sirloin meatballs, homemade tomato sauce and sherry wine	

SOME CHARGRILLED FISH

CHARCOAL-GRILLED LOBSTER	68
Palo Cortado beurre blanc	
+10gr caviar	95
GRILLED TUNA SIRLOIN	34
CHARCOAL-GRILLED SALMON LOIN	20
CHARCOAL-GRILLED SEA BASS	32
Whole sea bass, lemon rind confit and EVOO	



ICONIC BURGER BULL®

2 baby sliders with Bull sauce, a tribute to the iconic 3* Michelin burger from 2019
22 - 2 units

IT'S NOT ALL ABOUT CHARCOAL

MADE IN USA SMOKED BEEF SPARE-RIB

Spare-rib, old beef sausages, coleslaw and home-made bbq sauce
(Recommended for 2 people)
70

PAN-FRIED BREADED VEAL CUTLET

Wiener schnitzel. Veal loin pan-fried milanese-style
32

LAMB CHOPS

Pan-fried milk-fed lamb chops, served with a side of potatoes, garlic, and onion
35

PREMIUM LEÑA CUTS

from TXOGITXU

SPECIAL DG STEAK

1kg. 45 day aged ribeye

150

BEEF TOMAHAWK

1.3kg. veal tomahawk

100

BEEF PORTERHOUSE STEAK

1kg. veal T-bone, miso-coated loin and tenderloin

80

BLACK ANGUS RIBEYE

600g. american black angus ribeye

120

DRY AGED BEEF RIBEYE STEAK

600g. boneless ribeye

58

WOOD-FIRE GRILL

A5 WAGYU BEEF SIRLOIN

150g. Kagoshima Wagyu ribeye
74

MILK-FED LAMB FROM BURGOS

Wood-fired oven-roasted leg of lamb
42

BEEF TENDERLOIN

With caramelized piquillo peppers and french fries
42

TOP LOIN OF IBERIAN PORK

200g. 100% Iberian pluma, marinated in koji and grilled
32

SIDES

GRATINATED AND TRUFFLED ONION

10

ROASTED BROCCOLINI,

Romesco sauce and hazelnuts

8

GREEN ASPARAGUS au gratin

9

PURÉE POTATOES In honor of Robuchon

6

ENDIVE SALAD

6

FRIED POTATOES

6

CARAMELIZED PIQUILLO PEPPERS

6

SAUCES

FOYOT

7

BÉARNAISE

6

CHIMICHURRI

6

GREEN PEPPER

6

MUSHROOMS a la creme

6

MUSTARD

6

GIFT LEÑA

Choose from our specially curated gift experiences.



GROUPS & PRIVATE EVENTS

Enhance your event with our thoughtfully designed spaces, tailored to create unforgettable experiences for any occasion.

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