

N



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



DAIRY



NUTS



CELERY



MUSTARD



SESAME



SULFUR
DIOXIDE AND
SULFITES



MOLLUSK



LUPIN

VEGETABLE STARTERS

SMOKED BURRATA AND ROASTED PEPPERS SALAD

Smoked burrata with Málaga style charcoal-roasted peppers salad



CHARGRILLED LEEK

Charcoal-grilled leek, iberian pork and truffle mortadella, gribiche sauce and hazelnuts



ORIGINAL CAESAR SALAD WITH AGED BEEF

Romaine lettuce leaves, Caesar dressing made tableside, slices of aged beef and smoked oil



CHARCOAL-GRILLED MÁLAGA AVOCADO

Charcoal-grilled Málaga avocado, cilantro pesto and pipirrana salad with feta cheese



A BEAUTIFUL TOMATO SALAD

Green olive and mint juice



CHARCOAL-GRILLED EDAMAME

Charcoal-roasted soy beans with salt or spicy lemon sauce



BABA GANOUSH

Charcoal-grilled mashed aubergine with EVOO and pitta bread



YAKIPINCHOS 2 units

MEATBALL YAKIPINCHO

Chicken thigh meatball charcoal-grilled with a tare sauce glaze



SKEWER OF LEMON CHICKEN WINGS YAKIPINCHO



CHICKEN THIGH YAKIPINCHO



CHICKEN BREAST YAKIPINCHO

With green pesto sauce



A5 WAGYU YAKIPINCHO

2 units, 25g each



GRILLED STARTERS

STEAK TARTAR MADE AT THE TABLE

Hand minced beef sirloin, pickles and melted dry aged beef fat



ROASTED CHICKEN CANNELLONI AU GRATIN

Roasted chicken cannelloni, dry herbs bechamel and gruyère cheese



ROASTED CHICKEN CROQUETTES

A roasted chicken in croquette form



LEÑA SHAWARMA

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

Like an apple stuffed with foie, with young garlic and a lemon dressing



VEAL SWEETBREAD

Lightly chargrilled slices of veal sweetbread with lemon, like my father used to make



SMOKED BEEF PRETZEL

Slow-smoked beef, tartare sauce, cornichons and pickled onion



CHICKEN TURNOVER

Leña-style spiced butter chicken turnover with cheddar cheese



LAMB KEBAB

Charcoal-grilled Turkish lamb kebab, yogurt sauce and pita bread



CURED DRY AGED BEEF CARPACCIO

Slices of cured dry aged beef loin, black truffle sauce and parmesan cheese



DRY AGED BEEF MEATBALLS

Dry aged sirloin meatballs, homemade tomato sauce and sherry wine



SOME CHARGRILLED FISH

CHARCOAL-GRILLED LOBSTER

Palo Cortado beurre blanc

+10gr caviar



GRILLED TUNA SIRLOIN



CHARCOAL-GRILLED SALMON LOIN



CHARCOAL-GRILLED SEA BASS

Whole sea bass, lemon rind confit and EVOO



TABLE SERVICE 4€ PER PERSON

PRICES IN € / VAT INCLUDED

The prices will be increased by 15% on the terrace.



THE BURGER THAT MADE IT ALL MAKE SENSE®

Two sliders, bull sauce, pretzel and havarti cheese. Inspired by the burger served at Dani García Restaurant, with three Michelin stars in 2019



NOT JUST GRILLED

PAN-FRIED BREADED VEAL CUTLET

Wiener schnitzel. Veal loin pan-fried milanese-style



LAMB CHOPS

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



MADE IN USA SMOKED BEEF SPARE-RIB

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



TODO AL ROJO

Brand created by DG and TXOGITXU exclusively for LEÑA Marbella, Madrid, Dubai & Barcelona

SPECIAL DG STEAK

1kg. of clandestine aged old cow rib chop, 45 days of maturation

BEEF TOMAHAWK

1.3kg. of young beef tomahawk

BEEF PORTERHOUSE STEAK

1kg. of young beef T-bone, miso-coated loin and tenderloin

DRY AGED BEEF RIBEYE STEAK

600g. of boneless rib-eye chop

BLACK ANGUS RIBEYE

600g. of american aged old cow rib chop

WOOD-FIRE GRILL

A5 WAGYU BEEF SIRLOIN

150g. of Kagoshima Wagyu rib-eye



MILK-FED LAMB FROM BURGOS

Wood-fired oven-roasted leg of lamb aux fine herbs




BEEF TENDERLOIN




200g. of beef tenderloin



TOP LOIN OF IBERIAN PORK


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

SIDES

GRATINATED AND TRUFFLED ONION  

ROASTED BIMBI, Romesco sauce and hazelnuts   

GREEN ASPARAGUS au gratin  




PURÉE POTATOES In honor of Robuchon 


ENDIVE SALAD   





FRIED POTATOES



SAUCES


FOYOT   

BÉARNAISE   

CHIMICHURRI 

GREEN PEPPER    

MUSHROOMS a la creme  

MUSTARD   

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.

grupos@grupodanigarcia.com

DESSERTS

SAVARIN IN HONOUR OF DUCASSE



BRUGAL 1888 RUM

ARMAGNAC VSOP

ROASTED SLICED PINEAPPLE

SLOW-ROASTED SLICED PINEAPPLE, PASSION FRUIT
AND REFRESHING CANDY



SWEET CHAWANMUSHI

SWEET CHAWANMUSHI, ROSEMARY FLOWERS AND YUZU



HAZELNUT SOUFFLÉ

LEÑA-STYLE HAZELNUT SOUFFLÉ WITH LIME AND GINGER ICE-CREAM



CHOCOLATE CAKE

CREAMY CHOCOLATE CAKE AND TOASTED HAZELNUTS



APPLE TART

APPLE TART WITH ALMOND AND CINNAMON ICE CREAM



TORTA DI ROSE

TORTA DI ROSE DE LA MIA MAMMA AND 2 SCOOPS OF TOASTED BUTTER ICE-CREAM
WE MAKE 50 EVERY DAY, BLINK AND YOU WILL MISS IT



COCKTAILS

MADAGASCAR

RUBI

CORNAMENTA

PINK MARI  

MULE MULE

VIEJO NEGRONI 

WHISKY SOUR DE CALABAZA 

DG MARTINI 

LEÑERO 

PREHISTÓRICO

OCASO 

FLOR EN ASCUAS

MEXICA

TIRAMISÚ DE BANANA 