



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

SIGNATURE COCKTAILS

Something to tease your tastebuds

22 (each)

MADAGASCAR

Roku Gin in homemade grapefruit and baobab soda with summer fruit paint

CHIPOTLE CRUSH

Haku vodka with a touch of chipotle, strawberry and grapefruit

PÊCHE MIRAGE BY GUERLAIN

(inspired by Guerlain fragrance)

Roku Gin, peach tea, vetiver and vanilla cordial



VEGETABLE STARTERS

SMOKED BURRATA AND ROASTED PEPPERS SALAD

24

Smoked burrata with Málaga style charcoal-roasted peppers salad

CHARGRILLED LEEK

24

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

ORIGINAL CAESAR SALAD WITH AGED BEEF

24

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

CHARCOAL-GRILLED MÁLAGA AVOCADO

22

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

A BEAUTIFUL TOMATO SALAD

19

Green olive and mint juice

CHARCOAL-GRILLED EDAMAME

10

Charcoal-roasted soy beans with salt or spicy lemon sauce

BABA GANOUSH

13

Charcoal-grilled mashed aubergine with EVOO and pitta bread

YAKIPINCHOS

2 units

MEATBALL YAKIPINCHO

16

Chicken thigh meatball charcoal-grilled with a tare sauce glaze

A5 WAGYU YAKIPINCHO

40

2 units, 25g each

SKEWER OF LEMON CHICKEN WINGS YAKIPINCHO

14

CHICKEN THIGH YAKIPINCHO

14

CHICKEN BREAST YAKIPINCHO

12

With green pesto sauce

GRILLED STARTERS

STEAK TARTAR MADE AT THE TABLE

29

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

ROASTED CHICKEN CANNELLONI AU GRATIN

22

Roasted chicken cannelloni, dry herbs bechamel and gruyère cheese

ROASTED CHICKEN CROQUETTES

14

A roasted chicken in croquette form

LEÑA SHAWARMA

14

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

22

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

VEAL SWEETBREAD

22

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

9

Leña-style spiced butter chicken empanada with cheddar cheese

LAMB KEBAB

20

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

CURED DRY AGED BEEF CARPACCIO

26

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

DRY AGED BEEF MEATBALLS

20

Dry aged sirloin meatballs, homemade tomato sauce and sherry wine

CHARGRILLED FISH

CHARCOAL-GRILLED LOBSTER

72

Palo Cortado beurre blanc

+10gr caviar

99

GRILLED TUNA SIRLOIN

36

CHARCOAL-GRILLED SALMON LOIN

22

CHARCOAL-GRILLED SEA BASS

34

Whole sea bass, lemon rind confit, EVOO

TABLE SERVICE 5€ PER PERSON

PRICES IN € / VAT INCLUDED

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



ICONIC BURGER BULL®

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

23 - 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)

74

PAN-FRIED BREADED VEAL CUTLET

Wiener schnitzel. Veal loin
pan-fried milanese-style

34

LAMB CHOPS

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

36

PREMIUM LEÑA CUTS

SPECIAL DG STEAK

1kg. 45 day aged ribeye

155

BEEF TOMAHAWK

1.3kg. veal tomahawk

110

BEEF PORTERHOUSE STEAK

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

84

BLACK ANGUS RIBEYE

600g. american black angus ribeye

125

DRY AGED BEEF RIBEYE STEAK

600g. boneless ribeye

62

WOOD-FIRE GRILL

A5 WAGYU BEEF SIRLOIN

150g. Kagoshima
Wagyu ribeye

78

MILK-FED LAMB FROM BURGOS

Wood-fired oven-
roasted leg of lamb

44

BEEF TENDERLOIN

With caramelized
piquillo peppers and
french fries

44

TOP LOIN OF IBERIAN PORK

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

34

SIDES

GRATINATED AND TRUFFLED ONION

10

ROASTED BROCCOLINI,

Romesco sauce and hazelnuts

9

GREEN ASPARAGUS au gratin

9

PURÉE POTATOES In honor of Robuchon

7

ENDIVE SALAD

7

FRIED POTATOES

7

CARAMELIZED PIQUILLO PEPPERS

7

SAUCES

FOYOT

8

BÉARNAISE

7

CHIMICHURRI

7

GREEN PEPPER

7

MUSHROOMS a la creme

7

MUSTARD

7

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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