



APPETIZER Peppered sausage

STARTERS

Charcoal-grilled Málaga avocado Smoked burrata and roasted peppers salad Meatball Yakipincho Chicken turnover

MAIN

Dry aged beef ribeye steak French fries Fresh lettuce leaves Chimichurri sauce

Mustard sauce

DESSERT

Sweet chamanmushi Apple tart

WINE CELLAR

Valdesil Modelo Sobre Lias 2023 Marqués de Murrieta Reserva 2019 Cocktail Water, beer, soft drinks, coffee or tea

75€ Per person

*10% VAT included *Includes bread and butter service *Menu subject to change



----- LAS BRASAS X DANI GARCÍA -----

APPETIZER

Peppered sausage

STARTERS

Charcoal-grilled Málaga avocado Roasted chicken croquettes Chicken turnover Foie micuit with dressed tender garlic The burger that made it all make sense

MAIN

Beef porterhouse steak Onion au gratin with truffle French fries Chimichurri sauce

<u>Green pepper sauce</u>

DESSERT

Roasted sliced pineapple Torta di rose

WINE CELLAR

Valdesil Modelo Sobre Lias 2023 Marqués de Murrieta Reserva 2019 Cocktail Water, beer, soft drinks, coffee or tea

80€ Per person

*10% VAT included *Includes bread and butter service *Menu subject to change



------ LAS BRASAS X DANI GARCÍA -----

APPETIZER

Peppered sausage

STARTERS

Charcoal-grilled Málaga avocado Cured dry aged beef carpaccio Chicken turnover Foie micuit with dressed tender garlic The burger that made it all make sense

MAIN

Beef tomahawk Onion au gratin with truffle French fries Chimichurri sauce

Green pepper sauce

DESSERT

Chocolate cake Torta di rose

WINE CELLAR

Valdesil Modelo Sobre Lias 2023 Marqués de Murrieta Reserva 2019 Cocktail Water, beer, soft drinks, coffee or tea

85€ Per person

*10% VAT included *Includes bread and butter service *Menu subject to change



----- LAS BRASAS X DANI GARCÍA -----

CONDITIONS

TIMETABLES

From Monday to Sunday the morning events will have our space available from 13:00h and the evening events from 20:00h.

If your booking is between 20.00h-21.00h you could enjoy the table maximum 2.30h.

These conditions will be valid between the 1st of December 2024 and the 5th of January 2025 and can be modified, especially regarding the exclusive use of the premises and the timetable.

BOOKING CONDITIONS

Full-table menu: the group has to choose a single menu for all diners, there is no option to choose different menus.

The main course must be chosen in advance of the reservation.

Menus valid for bookings of 8. To confirm the booking the customer must provide their debit/credit card details.

If the chosen menu has a main course to choose from, the group must indicate their choice at least 5 days before the booked date; otherwise, the restaurant reserves the right to serve the number of each option according to product availability.

The menus can only be modified in case of allergies and intolerances.

FORM OF PAYMENT

The total payment for services can be paid by bank transfer before the event date or by direct payment at the restaurant. *Payments are accepted in cash or card.

CANCELLATION POLICY

The reservation can be canceled 72 hours before the event date would pose without any additional cost. If canceled later, we will charge 25 euros per person to the card provided. If the number of dinners is modified during the last 24 hours, the price of the full menu will be charged.

FURTHER INFORMATION

For further information, please direct your inquiries to reservas@grupodanigarcia.com Telephone: 930 475 990 Working hours: Monday to Sunday 11:00h - 22:00h To learn more about Leña, please visit our website at <u>www.grupodanigarcia.com</u>

* The main course must be chosen in advance of the booking.





grupodanigarcia.com

reservas@grupodanigarcia.com

RESERVAS

LAS BRASAS X DANI GARCÍA -----



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