

Una
NAVIDAD



a toda
CALOR

LEÑA

— LAS BRASAS X DANI GARCÍA —

MENU I

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

The crème caramel aspirations
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

LENA

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MENU II

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

Green pepper sauce

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

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MENU III

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

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CONDITION

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 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: 952 764 252

Working hours: Monday to Sunday 11:00h - 22:00h

To learn more about Leña, please visit our website at www.grupodanigarcia.com

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RESERVAS

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