

# LENA

— LAS BRASAS X DANI GARCÍA —

— GROUP MENUS —

# LUMBRE MENU

— 80€ PP —

## TO SHARE

### CHARCOAL GRILLED MÁLAGA AVOCADO

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

### BABA GANOUSH

Charcoal-grilled mashed aubergine with EVOO and pitta bread

### LOBELLO CHERRY TOMATO SALAD

Tomato cherry Lobello, grilled raspberry and chilli-basil emulsion

### FOIE MICUIT WITH DRESSED TENDER GARLIC

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

### ROASTED CHICKEN CROQUETTES

A roasted chicken in croquette form

### ICONIC BURGER BULL®

Bull sauce®, pretzel bread & havarty

## JUST FOR YOU

### DRY AGED BEEF RIBEYE STEAK

Boneless ribeye

### GARNISHES

Fried potatoes  
Roasted eggplant  
Chimichurri sauce  
Béarnaise sauce

## DESSERTS

### ROASTED SLICED PINEAPPLE

Passion fruit and refreshing candy

### CHOCOLATE CAKE

Creamy chocolate cake and roasted hazelnuts

# LLAMA MENU

— 90€ PP —

## TO SHARE

### CHARCOAL GRILLED MÁLAGA AVOCADO

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

### ORIGINAL CAESAR SALAD WITH AGED BEEF

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

### GRILLED SOBRASADA

Grilled Ibiza sobrasada with honey

### ROASTED CHICKEN CROQUETTES

A roasted chicken in croquette form

### CHICKEN EMPANADA

Leña-style spiced butter chicken empanada with cheddar cheese

### ICONIC BURGER BULL®

Bull sauce®, pretzel bread & havarty

## JUST FOR YOU

### BEEF PORTERHOUSE STEAK

Veal T-bone, miso-coated loin and tenderloin

### GARNISHES

Fried potatoes  
Gratinated onion  
Chimichurri sauce  
Green pepper sauce

## DESSERTS

### CHOCOLATE CAKE

Creamy chocolate cake and roasted hazelnuts

### TORTA DI ROSE

Torta di rose de la mia mamma,  
toasted butter ice-cream

# BRASA MENU

— 100€ PP —

## TO SHARE

### CHARCOAL GRILLED MÁLAGA AVOCADO

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

### BABA GANOUSH

Charcoal-grilled mashed aubergine with EVOO and pitta bread

### SMOKED BURRATA

Smoked burrata with Málaga style charcoal-roasted peppers salad

### STEAK TARTARE PREPARED TABLESIDE

Hand-cut beef tenderloin with pickles and rendered aged beef fat

### ROASTED CHICKEN CROQUETTES

A roasted chicken in croquette form

### CHICKEN EMPANADA

Leña-style spiced butter chicken empanada with cheddar cheese

### ICONIC BURGER BULL®

Bull sauce®, pretzel bread & havarty

## JUST FOR YOU

### SPECIAL DG STEAK

45 day aged bone-in ribeye

### GARNISHES

Gratinated onion  
Fried potatoes  
Piquillo peppers  
Mushrooms a la creme  
Chimichurri sauce

## DESSERTS

### IBIZAN ENSAIMADA FILLED PASTRY

Almond and orange ice cream

### TORTA DI ROSE

Torta di rose de la mia mamma,  
toasted butter ice-cream

# BOOKING CONDITIONS

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## FOR GROUPS LOWER THAN 36 PAX:

### FORM OF PAYMENT

The total payment for services can be paid by bank transfer before the event date or directly payment at the restaurant. Payments are accepted in cash or card. A reservation and blocking of space requires 20% of the estimated total of the event. The total number of guests must be confirmed 5 days prior to the event.

### CANCELLATION POLICY

The reservation can be canceled up 72 hours in advance free of charge. If you cancel the booking within the last 72 hours, there will be a charge of 50€ per person. If the number of diners is reduced during the last 24 hours, the price of the full menu will be charged.

## FOR GROUPS ABOVE 36 PAX:

### FORM OF PAYMENT

Once the date of the event has been confirmed, the client must make a deposit of 20% of the total amount of event and sign a contract. 10 days before the event must be paid by the 80% of the total amount.

### CANCELLATION POLICY

10 days before the date of the event, the client must confirm the final number of attendees for the exclusivities. Unnotified cancellations will not be refunded.

\* These conditions, exposed here, come into effect from January 1st 2026 to December 2026, and can be modified.

# BOOKING CONDITIONS

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## TIMETABLE

Mondays to Sundays, groups can enjoy their reservation for lunch service from 1pm; dinner service from 8pm.

Due to our double sitting, reservations on first sitting at 1pm and 8pm will have a maximum duration of 2.30h service.

These conditions exposed here, come into effect from January 1st 2026 to December 31st 2026, and are subject to change.

Due to the temporary nature of some of our dishes, these may be subject to change. Should it be the case, you will be informed in advance.

Individual printed out menus are included.

## FURTHER INFORMATION

Please direct your enquiries to  
[grupos@grupodanigarcia.com](mailto:grupos@grupodanigarcia.com)

Telephone: +34 902 10 17 43  
Business hours: Monday to Sunday 11am - 10pm

To learn more about Leña visit our website:  
[lenarestaurants.com](http://lenarestaurants.com)

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