

LENA

— LAS BRASAS X DANI GARCÍA —

— GROUP MENUS —

LUMBRE MENU

— 65€ PP —

TO SHARE

BABA GANOUSH

Charcoal-grilled mashed aubergine with EVOO and pitta bread

CHARCOAL GRILLED MÁLAGA AVOCADO

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

CURED DRY AGED BEEF CARPACCIO

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

ROASTED CHICKEN CROQUETTES

A roasted chicken in croquette form

FOIE MICUIT WITH DRESSED TENDER GARLIC

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

SMOKED BEEF PRETZEL

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

JUST FOR YOU

DRY AGED BEEF RIBEYE STEAK

Boneless ribeye

GARNISHES

Fried potatoes

Endive salad

Gratinated and truffled onion

Chimichurri sauce

Béarnaise sauce

DESSERTS

ROASTED SLICED PINEAPPLE

Passion fruit and refreshing candy

CHOCOLATE CAKE

Creamy chocolate cake and roasted hazelnuts

LLAMA MENU

— 75€ PP —

TO SHARE

CHARCOAL GRILLED MÁLAGA AVOCADO

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

CURED DRY AGED BEEF CARPACCIO

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

ORIGINAL CAESAR SALAD WITH AGED BEEF

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

ROASTED CHICKEN CROQUETTES

A roasted chicken in croquette form

ICONIC BURGER BULL®

Bull sauce®, pretzel bread & havarty

CHICKEN EMPANADA

Leña-style spiced butter chicken empanada with cheddar cheese

JUST FOR YOU

DRY AGED BEEF RIBEYE STEAK

Boneless ribeye

GARNISHES

Fried potatoes

Green asparagus au gratin

Gratinated and truffled onion

Chimichurri sauce

Green pepper sauce

DESSERTS

THE CRÈME CARAMEL ASPIRATIONS

Yuzu, clove biscuit and basil

TORTA DI ROSE

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

BRASA MENU

— 85€ PP —

TO SHARE

BABA GANOUSH

Charcoal-grilled mashed aubergine with EVOO and pitta bread

CHARCOAL GRILLED MÁLAGA AVOCADO

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

SMOKED BURRATA

Smoked burrata with Málaga style charcoal-roasted peppers salad

CURED DRY AGED BEEF CARPACCIO

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

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
Roasted broccolini, romesco sauce and hazelnuts
Gratinated and truffled onion
Chimichurri sauce
Mushrooms a la creme

DESSERTS

ROASTED SLICED PINEAPPLE

Passion fruit and refreshing candy

TORTA DI ROSE

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

BOOKING CONDITIONS

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 1 st 2025 to December 2025, and can be modified.

BOOKING CONDITIONS

TIMETABLE

Mondays to Sundays, groups can enjoy their reservation for lunch service from 1pm; dinner service from 7:30pm.

If your reservation is between 7:30pm and 8:30pm it will have a maximum duration of 2:30h.

These conditions exposed here, come into effect from January 1 st 2025 to December 31st 2025, 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

Telephone: +34 952 764 252

Business hours: Monday to Sunday 11am - 10pm

To learn more about Leña visit our website:
lenarestaurants.com

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Hotel Puente Romano
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