

En

NOCHE VIEJA

¡QUE SALTEN CHISPAS!

LEÑA

— LAS BRASAS X DANI GARCÍA —

MADRID

NEW YEAR I

Mille-feuille of foie gras, apple and caramelised goat's cheese
Carpaccio of cured old beef and black truffle
Cream of pumpkin, sour cream and ibérico pork dewlap
Chicken risotto with parmesan
Chargrilled ribeye and winter mushrooms taco

DESSERT

Chocolate tart with vanilla Chanitlly cream

WINE CELLAR

Welcome cocktail
Louis Roederer A.O.C Champagne
Menade Verdejo D.O. Rueda
Marqués de Murrieta Reserva D.O.Ca Rioja
Cruz Vieja PX D.O. Jerez-Xérès-Sherry

280€ PER PERSON

10% VAT INCLUDED

Includes grapes and cotillion

LEÑA

— LAS BRASAS X DANI GARCÍA —

MADRID

NEW YEAR II

Mille-feuille of foie gras, apple and caramelised goat's cheese
Carpaccio of cured old beef and black truffle
Caesar salad-style chargrilled bimi with copa of old beef
Cream of pumpkin, sour cream and ibérico pork dewlap
Chicken risotto with white truffle
Chargrilled ribeye and winter mushrooms

DESSERT

Tarta di Rose

WINE CELLAR

Welcome cocktail
Louis Roederer A.O.C Champagne
Menade Verdejo D.O. Rueda
Marqués de Murrieta Reserva D.O.Ca Rioja
Cruz Vieja PX D.O. Jerez-Xérès-Sherry

350€ PER PERSON

10% VAT INCLUDED

Includes grapes and cotillion

LEÑA

— LAS BRASAS X DANI GARCÍA —

MADRID

NEW YEAR III

Mille-feuille of foie gras, apple and caramelised goat's cheese
Old beef T-bone steak and caviar
Carpaccio of cured old beef and black truffle
Caesar salad-style chargrilled bimi with copa of old beef
Cream of pumpkin, sour cream and ibérico pork dewlap
Chicken risotto with white truffle
Chargrilled ribeye and winter mushrooms

DESSERT

Tarta di Rose

WINE CELLAR

Cocktail de bienvenida
Louis Roederer A.O.C Champagne
Valdesil sobre Iías D.O. Valdeorras
Roda 1 Reserva D.O.Ca Rioja
Cuvee 79 A.O.C Sauternes

400€ PER PERSON

10% VAT INCLUDED

Includes grapes and cotillion

LEÑA

— LAS BRASAS X DANI GARCÍA —

MADRID

CHILDRENS

Roast chicken croquettes
Burger Bull Dani García
Beef tenderloin with french fries
Nutella to die

DRINKS

Water y soft drinks

50€ PER PERSON

10% VAT INCLUDED

Includes grapes and cotillion

*Available until 12 years old

LEÑA

— LAS BRASAS X DANI GARCÍA —

MADRID

LEÑA & HYATT

Mille-feuille of foie gras, apple and caramelised goat's cheese
Carpaccio of cured old beef and black truffle
Cream of pumpkin, sour cream and ibérico pork dewlap
Chicken risotto with parmesan
Chargrilled ribeye and winter mushrooms taco

DESSERT

Chocolate tart with vanilla Chanitlly cream

WINE CELLAR

Welcome cocktail
Louis Roederer A.O.C Champagne
Menade Verdejo D.O. Rueda
Marqués de Murrieta Reserva D.O.Ca Rioja
Cruz Vieja PX D.O. Jerez-Xérès-Sherry

490€ PER PERSON

10% VAT INCLUDED

Includes grapes and cotillion

INCLUDES MENU AND HOTEL NIGHT FOR 1 PERSON

LEÑA

— LAS BRASAS X DANI GARCÍA —

MADRID

LEÑA & HYATT

Mille-feuille of foie gras, apple and caramelised goat's cheese
Carpaccio of cured old beef and black truffle
Cream of pumpkin, sour cream and ibérico pork dewlap
Chicken risotto with parmesan
Chargrilled ribeye and winter mushrooms taco

DESSERT

Chocolate tart with vanilla Chanitlly cream

WINE CELLAR

Welcome cocktail
Louis Roederer A.O.C Champagne
Menade Verdejo D.O. Rueda
Marqués de Murrieta Reserva D.O.Ca Rioja
Cruz Vieja PX D.O. Jerez-Xérès-Sherry

870€ PER PERSON

10% VAT INCLUDED

Includes grapes and cotillion

INCLUDES MENU AND HOTEL NIGHT FOR 2 PEOPLE

LEÑA

— LAS BRASAS X DANI GARCÍA —

MADRID

TERMS & CONDITIONS

TIMES

The dinner event will be held on the evening of 31 December 2021. Bookings will be made for between 8pm and 9pm.

BOOKING CONDITIONS

To confirm the booking, the customer must enter their debit or credit card details to purchase the menu chosen. The menus are not modifiable. They can only be modified in case of allergies and intolerances. Menus subject to change due to seasonality of the product. Children's menu available until 12 years old.

If you would like a hotel night for more than two people, please contact the team to arrange the reservation and payment.

METHODS OF PAYMENT

All services must be paid in full via the link by entering the debit or credit card details within 24 hours of confirmation of the reservation.

CANCELLATION POLICIES

Reservations can be cancelled or modified 72 hours in advance of the event date for a full refund of the amount paid. For any cancellations or modifications made after this time, we will charge 50% of the menu price, and any cancellations made in the last 24 hours will be charged at 100% of the price paid.

MORE INFORMATION

If you have any queries, please email:

reservas@grupodanigarcia.com

Telephone: +34 911 085 566

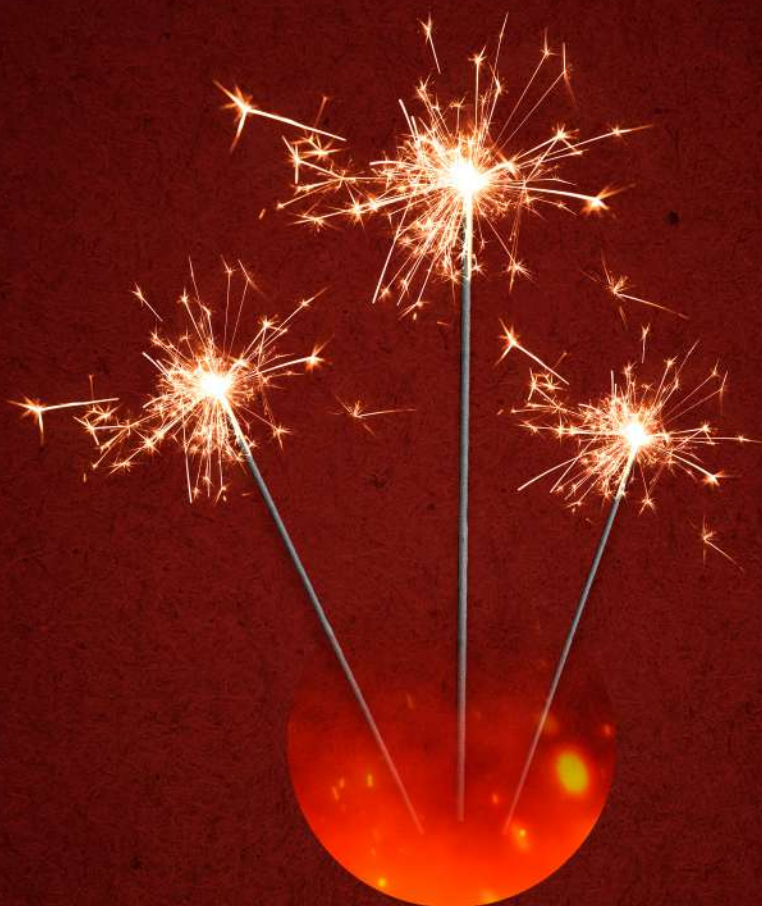
Customer service: Monday to Sunday, 10am to 11pm.

To find out more about Leña Madrid: www.grupodanigarcia.com

LEÑA

— LAS BRASAS X DANI GARCÍA —

MADRID



LEÑA

— LAS BRASAS X DANI GARCÍA —

MADRID

RESERVAS

reservas@grupodanigarcia.com

grupodanigarcia.com