

*En*

# NOCHE VIEJA

¡QUE SALTEN CHISPAS!

LEÑA

— LAS BRASAS X DANI GARCÍA —

MARBELLA



# 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

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# 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

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# 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

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# 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

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## 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.

### 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](mailto:reservas@grupodanigarcia.com)

Telephone: +34 952 764 252

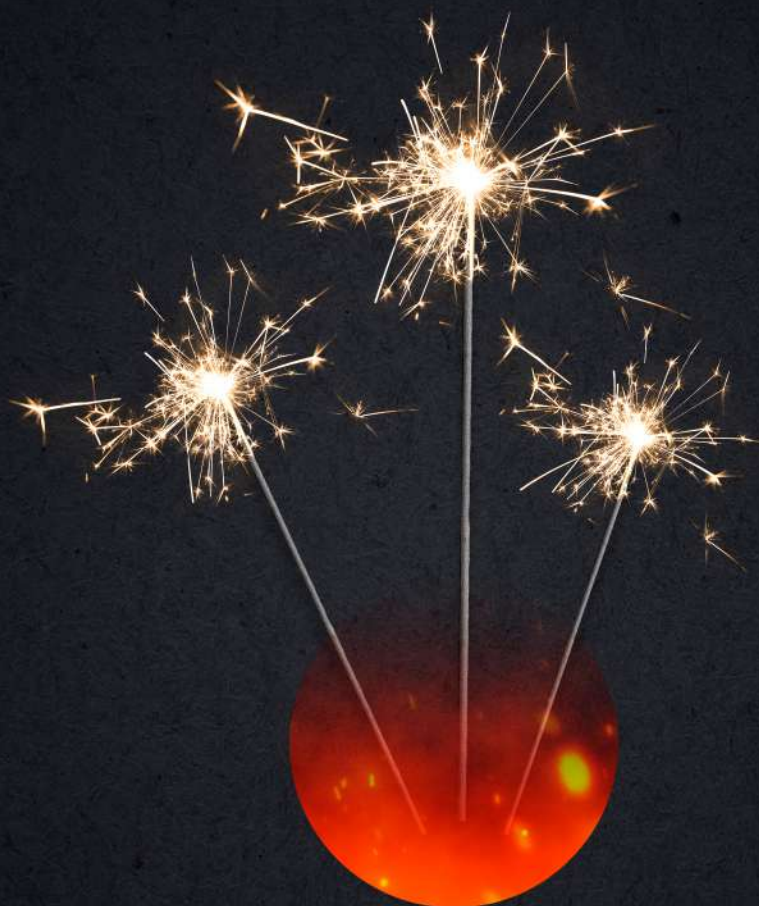
Customer service: Monday to Sunday, 10am to 11pm.

To find out more about Leña Marbella: [www.grupodanigarcia.com](http://www.grupodanigarcia.com)

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MARBELLA



LEÑA

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MARBELLA

**RESERVAS**

[reservas@grupodanigarcia.com](mailto:reservas@grupodanigarcia.com)

[grupodanigarcia.com](http://grupodanigarcia.com)