



LEÑA was born in the heart of Marbella, the very place where Chef Dani Garcia earned his three Michelin stars in 2019. This concept brings his vision of making world-class culinary experiences more accessible. LEÑA celebrates the art of cooking over different charcoals, where the dance of flames enhances the pure flavors of every ingredient. Here, vegetables, seafood, fish, and meats are transformed by the grill, infused with deep, smoky aromas.

Where there's fire, there are always ashes left behind.

At LEÑA, everything whispers of smoke.

MARBELLA
MADRID
DUBAI
BARCELONA

COMING SOON
MIAMI
MALLORCA
IBIZA

STARTERS - FIRST SPARKS

GRILLED AVOCADO	90
Avocado from Málaga, coriander pesto and feta	
BABA GANOUSH LEÑA STYLE	70
Pine nuts and grilled pita bread	
A BEAUTIFUL TOMATO SALAD	80
Spanish tomatoes, green herb pesto and mint	
SMOKED BURRATA	110
Tomato tartare, semi-dried tomato and basil	
LEÑA CAESAR SALAD	95
Smoked beef cecina and grilled corn	
BEEF CECINA CROQUETTES	80
Creamy beef cecina croquettes	
TRUFFLED-GARLIC BREAD	60
Black truffle and roasted garlic butter, parmesan cheese and yuzu	

THE FOIE THAT WANTED TO BE AN APPLE	120
Foie gras micuit, green apple salad, toasted bread	
TRUFFLE STEAK TARTARE	150
Beef tartare with black truffle sauce and stracciatella	
MARBELLA FRIED CHICKEN (MFC)	80
Fried chicken karaage style, mustard sauce	
TUNA TARTARE	140
Diced tuna "Mediterranean waters", baby green asparagus salad and "leche de tigre"	
RED PRAWN CARPACCIO	160
Wild red shrimp with mango and mint	
TUNA TRILOGY CARPACCIO	195
Akami, chutoro and o-toro cuts	

FLAMES & SKEWERS 2 per order

OCTOPUS	85
Mojo verde and ratte potatoes	
RUSTIC CHICKEN THIGH	60
Green yuzu kosho	
MEATBALL YAKITORI	60
Glazed with Tare	
CHICKEN WINGS	60
Red yuzu kosho	
CHILEAN SEA BASS	105
Marinated in miso, negi and lime	
TIGER PRAWN HARISSA	115
Harissa marinade and citrus zest	

MAINS BEYOND THE MEAT

GRILLED SEA BASS	190
Grilled sea bass, seasonal vegetables and citrus vinaigrette	
GRILLED SQUID XL	180
Andalusian-style grilled squid with onions and sofrito	
OCTOPUS ON THE GRILL	120
Spanish octopus with Galician hummus	
GRILLED CARABINERO	300
Scarlet prawn, dry tomato beurre blanc	
RISOTTO AL PESTO	105
Pesto risotto, smoked mozzarella	
BUCATINI BOLOGNESE	110
Wagyu bolognesa and grilled vegetables	
MEZZE MANICHE	295
Butter sauce and caviar	

ALL OUR PRICES ARE IN AED, INCLUSIVE OF 5% VAT AND SUBJECT TO 7% MUNICIPALITY FEES

جميع أسعارنا بالدرهم الإماراتي، شاملة 5% ضريبة القيمة المضافة وتخضع لـ 7% رسوم بلدية



KATSU BURGER BULL

Katsu sando burger with yuzu
and shiso

130

ICONIC BURGER BULL

2 baby sliders with Bull sauce, a
tribute to the iconic 3* Michelin
burger from 2019

140

MEDINA FRIED CHICKEN BURGER

Crispy chicken burger, ras el
hanout spice blend, and yogurt

110

IT'S NOT ALL ABOUT CHARCOAL

SILKY ESCALOPE

200gr. Wagyu flat iron,
ratte potatoes

190

WAGYU CHEEK

Slow-cooked with soft polenta
and parmesan

200

GLAZED CHICKEN

Stuffed chicken with
creamy morels

220

WOOD-FIRED GRILL

PICAÑA STEAK

300gr. Australian Angus
with roasted pepper jus

160

ANGUS BEEF TENDERLOIN

200gr. Australian Angus, grilled
cabbage and honey

270

SPANISH LAMB KEBAB

Labneh with figs and
caramelized walnuts

110

VEAL CHOP COWBOY

300gr. veal chop with herb
butter

190

ANGUS RIBEYE

600gr. Stockyard
Gold label

525

LAMB CHOPS

400gr. lamb, shiso chimichurri
and roasted eggplant

220

PREMIUM LEÑA STEAKS

KIWAMI BEEF TENDERLOIN

160gr. Wagyu grain fed
+400 days, gnocchi, truffle
and parmesan

320

KIWAMI PORTERHOUSE

1kg. Wagyu 9+, miso, aged
soy and wasabi

990

KIWAMI TOMAHAWK

1.3kg. Wagyu 9+ grain
fed +400 days

1150

DANI'S CUTS

DUCK & WAFLES TO SHARE

500gr. duck magret with
waffles, berries and orange zest

320

KIWAMI RIBEYE

300gr. Wagyu 9+ shio koji
glaze and crispy shitake

495

SIDES

50 each

MASHED POTATO

GLAZED TRUFFLED ONION

FRENCH FRIES

CHARCOAL GRILLED LEEK

GREEN BEANS, LEMON THYME
BUTTER AND ALMONDS

SAUCES

30 each

GREEN PEPPER

CHIMICHURRI

BEARNAISE

PORTOBELLO MUSHROOM

BLUE CHEESE

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At Leña, we take food allergies seriously and want everyone to have a safe dining experience. If you or someone in your group has a food allergy, please inform our staff before placing your order. We have an allergy menu available upon request to ensure a safe and enjoyable meal for all.

لينا، نأخذ الحساسية الغذائية على محمل الجد ونريد أن يتمتع الجميع بتجربة تناول طعام آمنة. إذا كنت أنت أو أي شخص في مجموعتك تعاني من حساسية تجاه الطعام، فيرجى إبلاغ موظفينا قبل تقديم طلبك. لدينا قائمة حساسية متاحة عند الطلب لضمان وجبة آمنة وممتعة للجميع.



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