



ALLERGENS



GLUTEN



CRUSTACEANS



EGGS



FISH



CELLERY



MUSTARD



SESAME



PEANUTS



SOY



DAIRY



NUTS



SULPHITES



MOLLUSCS



LUPIN

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، يرجى إبلاغ موظفينا قبل تقديم طلبك. لدينا قائمة حساسية متاحة عند الطلب لضمان وجبة آمنة وممتعة للجميع.

STARTERS - FIRST SPARKS

GRILLED AVOCADO

Avocado from Málaga, coriander pesto and feta

BABA GANOUSH LEÑA STYLE

Pine nuts and grilled pita bread

A BEAUTIFUL TOMATO SALAD

Spanish tomatoes, green herb pesto and mint

SMOKED BURRATA

Tomato tartare, semi-dried tomato and basil

LEÑA CAESAR SALAD

Smoked beef cecina and grilled corn

BEEF CECINA CROQUETTES

Creamy beef cecina croquettes

TRUFFLED-GARLIC BREAD

Black truffle and roasted garlic butter, parmesan cheese and yuzu

THE FOIE THAT WANTED TO BE AN APPLE

Foie gras micuit, green apple salad, toasted bread

TRUFFLE STEAK TARTARE

Beef tartare with black truffle sauce and stracciatella

MARBELLA FRIED CHICKEN (MFC)

Fried chicken karaage style, mustard sauce

TUNA TARTARE

Diced tuna "Mediterranean waters", baby green asparagus salad and "leche de tigre"

RED PRAWN CARPACCIO

Wild red shrimp with mango and mint

TUNA TRILOGY CARPACCIO

Akami, chutoro and o-toro cuts

FLAMES & SKEWERS 2 per order

OCTOPUS

Mojo verde and ratte potatoes

RUSTIC CHICKEN THIGH

Green yuzu kosho

MEATBALL YAKITORI

Glazed with Tare

CHICKEN WINGS

Red yuzu kosho

CHILEAN SEA BASS

Marinated in miso, negi and lime

TIGER PRAWN HARISSA

Harissa marinade and citrus zest

GRILLED SEA BASS

Grilled sea bass, seasonal vegetables and citrus vinaigrette

GRILLED SQUID XL

Andalusian-style grilled squid with onions and sofrito

OCTOPUS ON THE GRILL

Spanish octopus with Galician hummus

GRILLED CARABINERO

Scarlet prawn, dry tomato beurre blanc

RISOTTO AL PESTO

Pesto risotto, smoked mozzarella

BUCATINI BOLOGNESE

Wagyu bolognesa and grilled vegetables

MEZZE MANICHE

Butter sauce and caviar



KATSU BURGER BULL

Katsu sando burger with yuzu and shiso



ICONIC BURGER BULL

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



MEDINA FRIED CHICKEN BURGER

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



IT'S NOT ALL ABOUT CHARCOAL

SILKY ESCALOPE

200gr. Wagyu flat iron, ratte potatoes



WAGYU CHEEK

Slow-cooked with soft polenta and parmesan



GLAZED CHICKEN

Stuffed chicken with creamy morels



WOOD-FIRED GRILL

PICAÑA STEAK

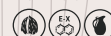
300gr. Australian Angus with roasted pepper jus

ANGUS BEEF TENDERLOIN

200gr. Australian Angus, grilled cabbage and honey

SPANISH LAMB KEBAB

Labneh with figs and caramelized walnuts



VEAL CHOP COWBOY

300gr. veal chop with herb butter



ANGUS RIBEYE

600gr. Stockyard Gold label

LAMB CHOPS

400gr. lamb, shiso chimichurri and roasted eggplant



PREMIUM LEÑA STEAKS

KIWAMI BEEF TENDERLOIN

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

KIWAMI PORTERHOUSE

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



KIWAMI TOMAHAWK

1.3kg. Wagyu 9+ grain fed +400 days

DANI'S CUTS

DUCK & WAFLES TO SHARE

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



KIWAMI RIBEYE

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

SIDES

MASHED POTATO

GLAZED TRUFFLED ONION

FRENCH FRIES

CHARCOAL GRILLED LEEK

GREEN BEANS, LEMON THYME BUTTER AND ALMONDS

SAUCES

GREEN PEPPER

CHIMICHURRI

BERNAISE

PORTOBELLO MUSHROOM

BLUE CHEESE

THE SWEET MOMENT

SCHARCOAL GRILLED PINEAPPLE

Slow-grilled pineapple, passion fruit yogurt and refreshing candy



GUANAJA CHOCOLATE MOUSSE



MILLE-FEUILLE

With vanilla cream
(for 2 people)



TORTA DI ROSE

Torta di rose de la mia mamma with brown butter ice cream
(for 2 people)



TRUFFLED TIRAMISU



PISTACHIO COULANT

Milk chocolate ice cream and caramelized kataifi



RASPBERRY CLAFOUTIS

Crumble and yogurt ice cream



