



LEÑA was born in Marbella in 2020 with a clear ambition: to redefine the steakhouse through fire, produce and contemporary design. Fire is at the heart of LEÑA, present in every dish and transformed into a form of culinary expression. Different types of charcoal, embers and cooking techniques enhance the pure flavours of each ingredient. Meat takes centre stage, carefully selected for its quality and cooked over the grill to bring out its full character, texture and flavour, accompanied by fish and vegetables that also find their best expression through fire.

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

At LEÑA, everything whispers of smoke.

MARBELLA
MADRID
DUBAI
BARCELONA
MALLORCA
IBIZA

COMING SOON
MIAMI

STARTERS

GRILLED AVOCADO	90
Avocado from Málaga, coriander pesto and feta	
BABA GANOUSH LEÑA STYLE	70
Pine nuts and grilled pita bread	
SMOKED BURRATA	110
Tomato tartare, semi-dried tomato and basil	
BEEF CECINA CROQUETTES	80
Creamy beef cecina croquettes	
LEÑA CAESAR SALAD	95
Smoked beef cecina and grilled corn	
A BEAUTIFUL TOMATO SALAD	85
Green Olive juice and mint	

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”	

FLAMES & SKEWERS

2 per order

BEEF YAKINIKU
Apple miso glaze
110

MEATBALL YAKITORI
Glazed with Tare
60

CHICKEN THIGH YAKITORI
Green yuzu kosho
60

AUBERGINE YAKITORI
Glazed with miso
60



MAINS BEYOND THE MEAT

GRILLED LOBSTER	250
Sherry beurre blanc	
GRILLED SEA BASS	190
Grilled sea bass, seasonal vegetables and citrus vinaigrette	
OCTOPUS ON THE GRILL	120
Spanish octopus with Galician hummus	
RISOTTO AL PESTO	105
Pesto risotto, smoked mozzarella	

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

PREMIUM LEÑA STEAKS

KIWAMI BEEF
TENDERLOIN

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

320

KIWAMI
PORTERHOUSE

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

990

KIWAMI
TOMAHAWK

1.3kg. Wagyu 9+ grain
fed +400 days

1150

WOOD-FIRED GRILL

PICAÑA STEAK

300gr. Australian Angus with roasted pepper jus

160

ANGUS BEEF TENDERLOIN

200gr. Australian Angus, grilled cabbage and honey

270

ANGUS RIBEYE

600gr. Stockyard Gold label

525

GRILLED FREE RANGE CHICKEN

Candied lemon and clarified butter

110

LAMB CHOPS

400gr. lamb, shiso chimichurri and roasted eggplant

220

SIDES

50 each

MASHED POTATO

GLAZED TRUFFLED ONION

FRENCH FRIES

GREEN BEANS, LEMON THYME
BUTTER AND ALMONDS

SAUCES

30 each

GREEN PEPPER

CHIMICHURRI

PORTOBELLO MUSHROOM