



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 flavours 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
MALLORCA
IBIZA
BODRUM

COMING SOON
MIAMI

SIGNATURE COCKTAILS

Something to tease your tastebuds

CHIPOTLE CRUSH

Belvedere vodka with chipotle, strawberry and grapefruit punch

LEÑA LOVER CLUB D

Le Tribute Gin, white cacao and raspberry, served fully carbonated

PREHISTÓRICO 0'0

Shiso, yuzu and lemon juice



VEGETABLE STARTERS



SMOKED BURRATA AND TRAMPÓ D-G-N 22
with grilled bread and fresh basil

CHARGRILLED LEEK D-N 22
Charcoal-grilled leek, Iberian pork and truffle mortadella, gribiche sauce and hazelnuts

ORIGINAL CAESAR SALAD WITH AGED BEEF D-G-N-F 24
Romaine lettuce leaves, Caesar dressing prepared tableside, slices of aged beef and smoked oil



CHARCOAL-GRILLED MÁLAGA AVOCADO D-G-N-F 22
Charcoal-grilled Málaga avocado, cilantro pesto and pipirrana salad with feta cheese

LOBELLO CHERRY TOMATO SALAD F 17
Lobello cherry tomatoes, grilled raspberry and chilli-basil emulsion



BABAGANOUSH D-G-N 12
Charcoal-grilled mashed aubergine with EVOO and pita bread

VEGETABLE COCA G 12
in tumbet style



TRUFFLED GARLIC BREAD D-G 14
Black truffle and roasted garlic butter, parmesan cheese and yuzu

YAKIPINCHOS 2 units

MEATBALL YAKIPINCHO G 15
Chicken thigh meatball charcoal-grilled with tare glaze

A5 WAGYU YAKIPINCHO 39
25g each

SKEWER OF LEMON CHICKEN WINGS YAKIPINCHO 13

CHICKEN THIGH YAKIPINCHO 13



SHIITAKE YAKIPINCHO D-N 9
with green pesto

BEFORE THE FIRE

STEAK TARTAR MADE AT THE TABLE G-N-F 29
Hand minced beef sirloin, pickles and melted dry aged beef fat

ALMADRABA RED TUNA CEVICHE D-G-N 27
with yellow chili and roasted avocado

TUNA SIRLOIN CARPACCIO F 30
with Mediterranean vinaigrette

FOIE MICUIT WITH DRESSED TENDER GARLIC D-G-N-E 21
Like an apple stuffed with foie, with young garlic and a lemon dressing

MALLORCAN SOBRASADA WITH HONEY AND GRILLED BREAD G-N 14
Warm charcoal-grilled sobrasada with honey and xeixa bread

CHICKEN EMPANADA (2 units) D-G-N-E 14
Leña-style spiced butter chicken empanada with cheddar cheese

IBERICO HAM CROQUETTES D-G-E 16

FRIED CHICKEN WITH CAVIAR D-G-F 95
Crispy chicken with 30g of caviar and sour cream

ICONIC BURGER BULL®

D-G-F

Two baby sliders with iconic Bull® sauce, pretzel bun and Havarti cheese.

Inspired by the burger served at Dani García Restaurant (3 Michelin Stars) in 2019.

28
(2 units)



VEGETARIAN



VEGAN



VEGAN OPTION AVAILABLE

ALL PRICES ARE DISPLAYED IN EUROS (€) AND ARE INCLUSIVE OF ALL APPLICABLE TAXES.
PLEASE NOTIFY A MANDARIN ORIENTAL COLLEAGUE REGARDING ANY DIETARY REQUIREMENTS OR RESTRICTIONS

MEDITERRANEAN SEAFOOD

GRILLED BLUEFIN TUNA

Tuna tenderloin with red pepper & citrus sauce and green beans

D-F

39

XXL GRILLED SCARLET PRAWN

with Mallorcan sobrasada

C

26 / 100gr

GRILLED OCTOPUS

Hummus and ham vinaigrette pepper, sundried tomato and

mint

D-G-C

22

CHARCOAL-GRILLED SEA BASS

Whole grilled sea bass with candied lemon peel and olive oil, served with fresh lettuce

F

41

PREMIUM LEÑA CUTS

SPECIAL SELECTION STEAK

1kg 45-day-aged bone-in ribeye

142

BEEF TOMAHAWK

1.3kg veal tomahawk

110

BEEF PORTERHOUSE STEAK

1kg veal T-bone, miso-coated

82

DRY AGED BEEF RIBEYE STEAK

Boneless ribeye steak

62

GRILLED MEAT & BEYOND

A5 WAGYU BEEF SIRLOIN

150g Kagoshima Wagyu ribeye

76

MILK-FED LAMB FROM BURGOS

Wood-fired oven-roasted leg of lamb

D

39

BEEF TENDERLOIN

with caramelised piquillo peppers and French fries

D

42

GALICIAN BLONDE BEEF CORDON BLEU

Brie, mashed potatoes and sherry jus. Recommended for two people.

D-G

79

TOP LOIN OF IBERIAN PORK

200g 100% Iberian pluma, marinated in koji and grilled

31

SIDES

GRATINATED AND TRUFFLED ONION D 9

GRILLED ASPARAGUS D-N-F 8
with bagna cauda and fresh herbs



PURÉE POTATOES in honor of Robuchon D 6



FRIED POTATOES 6



CARAMELIZED PIQUILLO PEPPERS 6

ROASTED EGGPLANT D-N 7
with mustard vinaigrette and pine nuts

SAUCES

BEEF JUS D 6

BÉARNAISE D 5

CHIMICHURRI 5

GREEN PEPPER D-G-F-E 5

PORTOBELLO MUSHROOMS D-E 5

N



@lenadanigarcia