

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 mozarella

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 LEИA 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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