

LEÑA



MENU 1

STARTERS TO SHARE

Charcoal-grilled Málaga avocado
Smoked burrata and grilled peppers salad
Meatball yakipincho
Chicken empanada

MAIN COURSE

Dry aged ribeye steak
French fries
Fresh lettuce leaves
Chimichurri sauce
Mustard sauce

DESSERT

The crème caramel aspirations

WINE CELLAR

Sparkling Pineapple and Passion Fruit Cocktail
Valdesil Godello Lias 2024
Viña Sastre Crianza 2022
Water, beer, soft drinks, coffee or tea

90€ PER PERSON

**10% VAT included*

**Includes bread and butter service*

**Menu subject to change*



MENU 2

STARTERS TO SHARE

Charcoal-grilled Málaga avocado
Roast chicken croquettes
Chicken empanada
Foie micuit with dressed tender garlic
Iconic burger bull

MAIN COURSE

Beef porterhouse steak
Gratinated and truffled onion
French fries
Chimichurri sauce
Green pepper sauce

DESSERT

Tarta di rose

WINE CELLAR

Welcome glass - Juve & Camps Essential Xarel-lo
Sparkling Pineapple and Passion Fruit Cocktail
Valdesil Godello Lias 2024
Viña Sastre Crianza 2022
Water, beer, soft drinks, coffee or tea

95€ PER PERSON

**10% VAT included*
**Includes bread and butter service*
**Menu subject to change*
**+10€ Ruinart R instead of Cava*



MENU 3

STARTERS TO SHARE

Charcoal-grilled Málaga avocado
Smoked burrata and grilled peppers salad
Cured dry aged beef carpaccio
Foie micuit with dressed tender garlic
Iconic burger bull

MAIN COURSE

Special DG aged steak
Gratinated and truffled onion
French fries
Chimichurri sauce
Green pepper sauce

DESSERT

Tarta di rose

WINE CELLAR

Welcome glass - Juve & Camps Essential Xarel-lo
Sparkling Pineapple and Passion Fruit Cocktail
Valdesil Godello Lias 2024
Viña Sastre Crianza 2022
Menade Sauvignon Blanc Dulce 2023
Water, beer, soft drinks, coffee or tea

100€ PER PERSON

**10% VAT included*

**Includes bread and butter service*

**Menu subject to change*

**+10€ Ruinart R instead of Cava*



OPENING HOURS

From Monday to Sunday, events held at lunchtime will have access to the space from 1:00 p.m., and evening events will have access from 7:00 p.m. If your reservation is between 7:00 p.m. and 9:00 p.m., it will have a maximum duration of 2.5 hours. These conditions will apply from November 15th, 2025 to January 5th, 2026, and may be subject to change, especially regarding venue exclusivity and schedules.

BOOKING CONDITIONS

Set menu for the entire table: All guests must choose the same menu; individual menu selection is not allowed. Menus are available for groups of 8 or more people. To confirm your booking, a valid credit or debit card is required. All dishes are served to share. Menus can only be adjusted in the case of allergies or food intolerances, provided they are communicated in advance.

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PAYMENT METHODS

For events of 20 guests or more, full payment must be made via bank transfer. For events with fewer than 20 guests, a credit card is required and payment may be settled at the restaurant.

Payments in cash or by card are accepted.

CANCELLATION POLICY

Reservations may be cancelled up to 72 hours before the event without any additional charge. If cancelled after that, a charge of €50 per person will be made to the card provided. If the number of guests changes within the last 24 hours, the full menu price will be charged.

MORE INFORMATION

For any further information, please contact:

reservas@grupodanigarcia.com

Phone: 952 764 252

Opening hours: Monday to Sunday, from 11:00 a.m. to 10:00 p.m.

To learn more about Leña: www.grupodanigarcia.com

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BOOKINGS
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