



is guided by the most magical and mysterious ingredient in the kitchen: fire. Leña brings together the best elements of Spain's favorite grill-focused restaurants, including the *asadores* and steakhouses of the Basque Country and Asturias.

Nearly everything on the menu is cooked over embers, including vegetables, meats, and seafoods, with a focus on larger grilled cuts of meat, like suckling pig and lamb. Leña also offers to-go options for many of its menu items including a full-service butcher case and ingredients to have your own Spanish-style *asador* at home.

LEÑA Seated Dinner Menu #1 \$95

PARA EMPEZAR (choose 3)

to start with...

Pan de cristal con tomate

Toasted slices of uniquely crisp and ethereal bread brushed with fresh tomato

Tortilla de patatas

Whole Spanish potato omelet

Puerros a la brasa con vinagreta de sus cenizas

Fire roasted leeks with leek-ash dressing

Gazpacho Algeciras

The famous gazpacho served like at home

Mejillones

Steamed mussels, white wine, bay leaf

Gamba roja

Head on red prawn

Navajas con ajo y perejil

Razor clam, garlic parsley

LAS CARNES A LA BRASA (choose 2)

Butifarra con pan con tomate

Catalan-style pork sausage, grilled pan de cristal, fresh tomato alioli

Chuletillas de cordero

Lamb chops alioli

Codorniz a la brasa

Whole quail with romesco

LA HUERTA (choose 2)

Pimientos de piquillo confitados

Confit piquillo peppers

Escalivada de verdura

Open fire roasted red peppers, eggplant, onions, sherry dressing

Alcachofas sin trabajo a la brasa con romesco

Artichokes with romesco sauce

Setas de temporada a la brasa

Roasted seasonal mushrooms with egg yolk

Ensalada de cogollos de lechuga, piparras

Roasted seasonal mushrooms with egg yolk

POSTRES desserts

Pan con Chocolate

Chocolate cream, toasted bread, and extra virgin olive oil

Queso y Miel

Caña de cabra goat cheese, Asturian honey, candied pecans, toasted bread

LEÑA Seated Dinner Menu #2 \$125

PARA EMPEZAR (choose 4)

to start with....

- Pan de cristal con tomate**
Toasted slices of uniquely crisp and ethereal bread brushed with fresh tomato
- Coca de sobrasada**
Uniquely crispy and ethereal bread with sobrasada pork sausage and tetilla cheese
- Puerros a la brasa con vinagreta de sus cenizas**
Fire roasted leeks with leek-ash dressing
- Gazpacho Algeciras**
The famous gazpacho served like at home
- Mejillones**
Steamed mussels, white wine, bay leaf
- Gamba roja**
Head on red prawn
- Navajas con ajo y perejil**
Razor clam, garlic parsley

LAS CARNES A LA BRASA (choose 2)

Wood-grilled meats

- Butifarra con pan con tomate**
Catalan-style pork sausage, grilled pan de cristal, fresh tomato alioli
- Chuletillas de cordero**
Lamb chops alioli
- Codorniz a la brasa**
Whole quail with romesco
- Add On \$65/lb.**
Chuletón, beef rib steak
Spanish style bone-in rib eye, oak-wood fired. Served with pimientos del piquillo confitados
"Vaca Vieja" 8-10 Year-Old Holstein

Mindful Meats, California

In the European tradition, a more mature animal with more pronounced flavor, hand selected eight-year-old working cows from Petaluma, CA

LA HUERTA (choose 3)

- Pimientos de piquillo confitados**
Confit piquillo peppers
- Escalivada de verdura**
Open fire roasted red peppers, eggplant, onions, sherry dressing
- Alcachofas sin trabajo a la brasa con romesco**
Artichokes with romesco sauce
- Setas de temporada a la brasa**
Roasted seasonal mushrooms with egg yolk
- Ensalada de cogollos de lechuga, piparras**
Roasted seasonal mushrooms with egg yolk

POSTRES desserts

Pan con Chocolate

Chocolate cream, toasted bread, and extra virgin olive oil

Queso y Miel

Caña de cabra goat cheese, Asturian honey, candied pecans, toasted bread

LEÑA Seated Dinner Menu #3 \$175

PARA EMPEZAR (choose 4)

to start with....

Pan de cristal con tomate

Toasted slices of uniquely crisp and ethereal bread brushed with fresh tomato

Puerros a la brasa con vinagreta de sus cenizas

Fire roasted leeks with leek-ash dressing

Gazpacho Algeciras

The famous gazpacho served like at home

Mejillones

Steamed mussels, white wine, bay leaf

Gamba roja

Head on red prawn

Navajas con ajo y perejil

Razor clam, garlic parsley

Bogavante a la brasa

Grilled lobster

LAS CARNES A LA BRASA (choose 2)

Wood-grilled meats

Butifarra con pan con tomate

Catalan-style pork sausage, grilled pan de cristal, fresh tomato alioli

Chuletillas de cordero

Lamb chops alioli

Codorniz a la brasa

Whole quail with romesco

Add On \$65/lb.

Chuletón, beef rib steak

Spanish style bone-in rib eye, oak-wood fired. Served with pimientos del piquillo confitados
"Vaca Vieja" 8-10 Year-Old Holstein

Mindful Meats, California

In the European tradition, a more mature animal with more pronounced flavor, hand selected eight-year-old working cows from Petaluma, CA

LA HUERTA (choose 3)

Pimientos de piquillo confitados

Confit piquillo peppers

Escalivada de verdura

Open fire roasted red peppers, eggplant, onions, sherry dressing

Alcachofas sin trabajo a la brasa con romesco

Artichokes with romesco sauce

Setas de temporada a la brasa

Roasted seasonal mushrooms with egg yolk

Ensalada de cogollos de lechuga, piparras

Roasted seasonal mushrooms with egg yolk

POSTRES desserts

Pan con Chocolate

Chocolate cream, toasted bread, and extra virgin olive oil

Queso y Miel

Caña de cabra goat cheese, Asturian honey, candied pecans, toasted bread