

BREAKFAST

FACTURAS

PASTRIES

ALFAJORES
*shortbread, coconut,
dulce de leche* 3

PASTELITOS
*puff pastry, quince,
poppy seeds* 3.25

MEDIALUNA
*artisan croissant,
rock sugar* 3.25

SUSTANCIA

A LITTLE BIT MORE

JAMÓN
ibérico, aged 24 months 18

MIXED BERRY PARFAIT
*vanilla yoghurt, coconut granola,
macadamia nuts, mint* 11

BUTTERMILK PANCAKES
*maple syrup, dulce de leche,
caramelized apple* 14

LALA'S TORTILLA
*yukon gold potatoes, egg,
spanish onion, bay leaf* 6

ROASTED MUSHROOM
OMELETTE
*sautéed greens, shoestring potatoes,
provolone, tomato jam* 15

AVOCADO TOASTS
*chickpea spread, smoked paprika,
oven-dried tomato, olive oil* 14
add poached eggs +4

SAUSAGE & EGGS
*herb fried eggs, griddled potatoes,
onion flatbread* 15

BEVERAGES

Leña is proud to serve custom blended and roasted coffees and loose leaf teas from our friends at Propeller Coffee Co. and The Honest Leaf.

FRESHLY PRESSED JUICE 6

ESPRESSO 2.5

LATTE 3.5

CAPPUCCINO 3.25

LOOSE LEAF TEA
*ginger yerba mate, serene,
"sangria" red rooibos, earl grey,
english breakfast, sencha* 3

LEÑA GREEN JUICE 7

PABLO PALMER
citrus-infused tereré, honey, mint 5

MARACUYÁ
passion fruit, sugar cane, lime 7.5

PERA CRUSH
*cactus pear, apple,
xocolatl mole bitters* 7.5

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.