

# BREAKFAST

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## PASTRIES

ALFAJORES  
*shortbread cookies, coconut,  
dulce de leche* 3.5

MEDIALUNA  
*artisanal croissant,  
rock sugar* 3.25

## A LITTLE BIT MORE

CARVED JAMÓN  
*ibérico ham, aged 24 months* 22

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

BUTTERMILK PANCAKES  
*maple syrup, dulce de leche,  
fresh berries* 14

LALA'S TORTILLA  
*spanish omelette layered  
with potatoes & sweet onion* 6

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

BACON & EGGS  
*pork shoulder bacon, herbed fried eggs,  
onion & parmesan flatbread,  
griddled potatoes* 15

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## 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.