TO SHARE

QUAIL EGGS
spicy aioli, celery salt, jalapeño 10

LEÑA BREAD
housemade miche, salted butter 6

LALA'S SPICY FRIED POTATOES
milk mayonnaise, tomato 11

YUCA FRIES
sherry aioli 10

BLISTERED SHISHITO PEPPERS
parmesan-reggiano 11

GRILLED MUSHROOM SKEWER
truffle aioli, roasted garlic, red onion salsa 16

SUSANA'S GAUCHO EMpanadas
beef, egg, olives, chiminato sauce 18

CHARRED CALAMARI
garlic, chilies, leña spice 16

CARVED JAMÓN
spanish serrano ham, aged 24 months 24

CHIPAS
warm cheese buns, olives, parmesan-reggiano, pickled jardinière 20

APPETIZERS

ROAST CHICKEN SOUP
pulled chicken, pasta, white beans, celery root, mint 13

LEÑA CAESAR
baby romaine, kale croutons, spanish bacon, parmesan-reggiano, anchovy vinaigrette 16

STRACCIATELLA BURRATA
house-pulled mozzarella, cherry gastrique, pickled treviso, grilled bread 18

12 VEGETABLE SALAD
milk mayonnaise, charred & raw vegetables, tomatillo & coriander dressing 16

CHARRED BEEF TARTARE
oyster mayonnaise, green olives, fennel bizcocho crackers 19

BRANZINO TARTARE
sweet green tomato, lime, nasty sauce, potato 17

AVOCADO SALAD
escarole, kohlrabi, clementine, toasted pepitas 16

steak frites
with roasted mushrooms, jas, chimichurri & fries
7oz GRASS-FED BUTLER'S STEAK 32
10oz BEEF RIB EYE STEAK 49

ENTRÉES

ATLANTIC SALMON
roasted celery root, braised escarole, garlic cream, fennel 32

GARLIC SHRIMP
collard greens, olive oil potatoes, smoked paprika 31

BRISKET BURGER
hazelnut & red pepper spread, cremoso cheese, charred cucumber, endive, fries 22

TAGLIATELLE PASTA PUTTANESCA
capers, olive & anchovy tomato sauce, chilies, clams, shrimp, baby squid 30

ROAST LAMB SIRLOIN
roasted sunchookes, oregano, taleggio cream 36

BRAISED BEEF SHORT RIBS
tomato braise, candied orange & coriander seed gastrique, polenta 34

VEAL MILANESA
grilled veal paillard, duck egg, white anchovies, chimichurri, yuca fries 33

PIRI PIRI GRILLED OCTOPUS
stewed chickpeas, rapini, lemon, fresh herbs, cornbread 38

SPOAGHETTI
tomato sauce, basil, olives, creamed burrata cheese 22

RICOTTA CANNELONI
stuffed crêpes, nutmeg, green pepper tomato sauce, idiazabal cheese 25

ROASTED COD
wild herb pesto, artichoke & white bean stew, dandelion greens 33

BRAISED ORGANIC CHICKEN
egg, lemon & saffron braise, mushrooms, potato purée 28

EXECUTIVE CHEF · JULIE MARTELEIRA
CORPORATE EXECUTIVE CHEF · ANTHONY WALSH

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