

## SNACKS

### CHIPAS

warm cheese buns, parmigiano-reggiano,  
olives, pickled jardinière 9

### QUAIL EGGS

spicy aioli, celery salt, jalapeño 10

### LEÑA BREAD

housemade miche, salted butter 5

### BLISTERED SHISHITO PEPPERS

parmigiano-reggiano 13

### SUSANA'S GAUCHO EMPANADAS

beef, egg, olives, chiminasty sauce 16

### SMOKED JAMÓN CROQUETAS

sherry aioli 14

### SALT COD FRITTERS

caper & dill crema 13

### LALA'S SPICY FRIED POTATOES

milk mayonnaise, tomato 10

### CARVED JAMÓN

ibérico ham, aged 24 months 22

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

EXECUTIVE CHEF · JULIE MARTELEIRA  
CORPORATE EXECUTIVE CHEF · ANTHONY WALSH

## APPETIZERS

### WATERCRESS SOUP

vegetable purée, leeks,  
broad beans 12

### SEA BREAM CEVICHE

guajillo pepper aguachile, jicama,  
coriander, purple yam chips 16

### BROKEN AVOCADO SALAD

kohlrabi, toasted pepitas, smoked  
paprika & orange vinaigrette 18

### STRACCIATELLA CHEESE

house-pulled mozzarella,  
fava beans, cornbread crumble,  
seville orange marmalade 18

### 12 VEGETABLE SALAD

milk mayonnaise,  
charred & raw vegetables,  
tomatillo & coriander  
dressing 15

### ROMAINE SALAD

charred rapini, anchovies,  
jamón, caesar vinaigrette 16

### SPRING SALAD

pea shoots, red onion, lollo rossa  
lettuce, green apple, crème fraîche  
& herb vinaigrette 14

### CHARRED BEEF TARTARE

oyster mayonnaise, green olives,  
fennel bizcochos crackers 19

## SÁNDWICHES

### BRISKET BURGER

hazelnut & red pepper spread,  
cremoso cheese, charred cucumber,  
endive 21

### BLT

pork shoulder bacon,  
heirloom tomatoes, escarole lettuce,  
mustard mayonnaise 16

### LEÑA GRILLED CHEESE

country ham, provolone,  
green olive pesto,  
pickled jardinière 16

## ENTRÉES

### RIGATONCINI PASTA

tamarack farms lamb ragoût, chickpeas,  
toasted cumin 22

### SOPRESINI PASTA

fresh hand-folded noodles, chorizo, tomato,  
lemon breadcrumbs, parmigiano-reggiano 19

### BRAISED ORGANIC CHICKEN

laurel, lemon & saffron braise,  
mushrooms, potato purée 26

### B.C. SHRIMP OMELETTE

lightly scrambled eggs, chickpeas, potato tortilla 21

### BUTLER'S STEAK & FRITES

grass-fed beef steak, fried quail eggs,  
sherry aioli, chimichurri 29

### FRESH PAPPARDELLE NOODLES

pesto genovese, zucchini, parmigiano-reggiano 18

### FRESH TAGLIOLINI NOODLES

tomato sauce, basil, olives,  
creamed burrata cheese 19

### ATLANTIC SALMON

potato-crusting, roasted piquillo & poblano peppers,  
lemon emulsion 27

### SEARED CALAMARI

saffron & potato rice, prosciutto,  
artichokes, scallion oil 25

### RICOTTA CANNELLONI

stuffed crêpes, nutmeg, green pepper tomato sauce,  
idiazabal cheese 22

## POR FAVOR!

IT WOULD BE RUDE NOT TO...

### MARIA CASANOVAS BY LEÑA

CAVA (5oz) 12.5

### CAN XÁ CAVA ROSÉ (5oz) 15

### TORREÓN (4oz)

vino blanco, havana club 3 year old rum,  
cocchi americano, cactus pear,  
ginger beer 14

### SIN CORBATA (2oz)

beefeater gin, thyme syrup,  
rinquinquin à la pêche liqueur,  
fever-tree tonic 14

### LEÑA CAESAR (1.5oz)

dill-infused absolut vodka,  
fernet-branca, nasty sauce,  
walter caesar mix, jamón ibérico 14