

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-crusted, 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