

## PLATOS PEQUEÑOS

SMALL PLATES

PAN  
housemade bread, salted butter 5

CHIPAS  
parmigiano-reggiano buns,  
olives, pickled jardinière 9

BLISTERED PADRÓN PEPPERS  
reggianito, ají 10

SMOKED JAMÓN CROQUETAS  
sherry aioli 12

SUSANA'S GAUCHO EMPANADAS  
beef, egg, olives,  
chiminsty sauce 13

SALT COD FRITTERS  
caper & dill crema 11

LALA'S PATATAS BRAVAS  
pil-pil, milk mayonnaise 8

JAMÓN  
ibérico, aged 24 months 18

## ENTRADAS

APPETIZERS

MUSHROOM & LENTIL SOUP  
roast chicken, swiss chard, lemon 12

ROMAINE  
charred rapini, anchovies, jamón,  
caesar vinaigrette 16

LEÑA STRACCIATELLA  
house-pulled fresh mozzarella,  
sweet potato, honeyed clementines 17

CHARRED BEEF TARTARE  
oyster mayonnaise, green olives, fennel bizcochos 19

## MARISCOS

SEAFOOD

ONTARIO SHRIMP & MORCILLA  
blood sausage, jalapeño, coriander 18

SARDINES  
cured & pickled, gremolata,  
stracciatella, crostini 12

DAILY OYSTERS  
nasty sauce, grapefruit mignonette mp

WILD SALMON TARTARE  
apple, mostarda 14

TUNA CRUDO  
golden raisins, toasted pine nuts,  
milk mayonnaise 16

## PLATOS PRINCIPALES

ENTRÉES

CHARCOAL BLUEFIN TUNA  
garlic baked potato, rapini, mojama,  
preserved tomato 38

VENTAGLI  
octopus, malbec, bone marrow,  
fava beans 29

RABBIT & SNAIL RICE  
artichokes, tomato,  
parmigiano-reggiano 34

BERETTA FARMS STRIP LOIN  
grass-fed beef, duck egg, chimichurri,  
yucca fries 44

RICOTTA CANNELLONI  
nutmeg, green pepper tomato sauce,  
idiazabal cheese 22

POLLO DOÑA AURORA  
organic chicken, laurel, lemon & saffron  
braise, mushrooms, potato purée 27

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



**WINTERLICIOUS**<sup>OM</sup>  
JANUARY 27-FEBRUARY 9, 2017 Produced by **TORONTO**

**\$48 THREE-COURSE DINNER**

CHOICE OF APP, MAIN & DESSERT · EXCLUDES TAX & GRATUITY

## APPS

CALDO VERDE  
kale & potato soup, chorizo,  
picual olive oil

DORADE CEVICHE  
milk aioli, lime, sepia dressing,  
escarole, shoestring potatoes

ENSALADA DE COL  
kohlrabi & palmito salad,  
shaved cabbage, sunflower seeds,  
bravas dressing

VITEL TONÉ  
charred & cooked veal carpaccio,  
preserved tuna mayonnaise,  
pickled & raw vegetables

## MAINS

CABALLA À LA PLANCHA  
seared mackerel, tomato,  
piquillo pepper & matane shrimp ragoût

BONDIOLA Y MORCILLA  
braised pork shoulder & white beans,  
guajillo pepper marmalade,  
leña black pudding

CHITARRINE À LA AMATRICIANA  
clams, egg noodles, guanciale,  
tomato sauce, reggianito, chili

EGGPLANT MILANESA  
northern woods mushroom  
& chickpea stew, green olives,  
red wine sauce

## DESSERTS

CIRUELAS BORRACHAS  
drunken prunes, brandy,  
saffron brittle, crème fraîche

CANDIED ORANGE & ALMOND CAKE  
marmalade syrup, sour cream ice cream

CHEESE & QUINCE  
spanish & italian selection

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## FEATURE DRINKS

MANZANA (10z)  
sloe gin, fresh apple,  
angostura bitters, lemon,  
compressed aperol apple 10

GRANADA SMASH (10z)  
havana club 3 year old rum, mint,  
demerara syrup, fresh pomegranate,  
soda, reynaud's orange bitters 10

MARACUYÁ (NON-ALC)  
passion fruit, sugar cane, lime,  
caded pineapple 7.5

PERA CRUSH (NON-ALC)  
cactus pear, watermelon chili,  
xocolatl mole bitters 7.5