

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^{OM}
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