

WINTERLICIOUS DRINKS

MANZANA (1oz)
*sloe gin, fresh apple, angostura bitters,
lemon, compressed aperol apple* 10

GRANADA SMASH (1oz)
*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,
candied pineapple* 7.5

PERA CRUSH (non-alc)
*cactus pear, watermelon chili,
xocolatl mole bitters* 7.5

PLATOS PEQUEÑOS

SMALL PLATES

CHIPAS
*parmigiano-reggiano buns, olives,
pickled jardinière* 9

PAN
housemade bread, salted butter 5

BLISTERED PADRÓN PEPPERS
reggianito, ají 10

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

SMOKED JAMÓN CROQUETAS
sherry aioli 12

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

BROKEN AVOCADO SALAD
*kohlrabi, toasted pepitas, smoked paprika
& orange vinaigrette* 16

ROMAINE
*charred rapini, anchovies,
jamón, caesar vinaigrette* 16

WILD SALMON CEVICHE
*green tomato, mint, lemon,
toasted almonds* 17

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

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

SÁNDWICHES

BRISKET BURGER
*hazelnut romesco, cremoso cheese,
charred cucumber, endive* 19

PAN DE MIGA
*ham, provolone, green olive pesto,
pickled jardinière* 16

PLATOS PRINCIPALES

ENTRÉES

CALDOSO
*canestri pasta, baby squid, coriander,
red pepper sauce* 26

WELLINGTON COUNTY BUTLER'S STEAK
*grass-fed beef, fried quail eggs,
sherry aioli, chimichurri, yucca fries* 28

RIGATONCINI CACIO E PEPE
pecorino, black pepper, cauliflower 19

KING CRAB REVUELTO
scrambled eggs, chickpeas, tortilla 23

RICOTTA CANNELLONI
*nutmeg, green pepper tomato sauce,
idiazabal cheese* 21

WILD KETA SALMON
*garlic baked potato, rapini,
preserved tomato* 28

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

 **ypdine** PRESENTS

WINTERLICIOUS^{OM}
JANUARY 27-FEBRUARY 9, 2017 Produced by  **TORONTO**

\$28 THREE-COURSE LUNCH

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

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

DORADE CEVICHE
milk aioli, lime, nasty sauce, shoestring potatoes

ENSALADA DE REPOLLO
*shredded cabbage & kohlrabi salad, sunflower seeds,
hearts of palm, bravas dressing*

VITEL TONÉ
*charred & cooked veal carpaccio,
preserved tuna mayonnaise, jardinière pickles*

—
MACKEREL À LA PLANCHA
tomato & piquillo pepper ragoût, potato, guindilla & herb gremolata

PORK BONDIOLA
braised pork shoulder & white beans, guajillo pepper marmalade

CHITARRA À LA AMATRICIANA CLASSICO
egg noodles, guanciale, chili tomato sauce, reggianito

HUEVOS Y MALBEC
*red wine poached eggs, northern woods mushroom
& chickpea stew, green olives*

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

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

CHEESE & QUINCE
spanish & italian selection

WIN A \$100 GIFT CARD 

Follow us @lenarestaurante and post your Winterlicious photos
with #lenalicious for a chance to win.

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