

## SMALL PLATES

LEÑA SOURDOUGH FOCACCIA  
tomato spread, housemade olive mix 8

CHORIZO & BLOOD SAUSAGE  
housemade argentinian blood sausage,  
portuguese pork sausage, chimichurri,  
tomato jam 18

YUCA FRIES  
sherry aioli 13

SHISHITO PEPPERS  
chili dust, romesco sauce 14

GRILLED MUSHROOM SKEWER  
truffle aioli, roasted garlic,  
red onion salsa 16

LALA'S SPICY FRIED 'BRAVAS'  
POTATOES  
paprika, spiced tomato aioli 13

PAN DE MIGA  
ham & provolone grilled cheese,  
soft white bread, spinach, green olive  
relish, pickled jardinière 17

CARVED JAMÓN  
spanish serrano ham, aged 24 months 24

SUSANA'S GAUCHO EMPANADAS  
beef, egg, olives, chimichurri sauce 19

## APPETIZERS

ROASTED MUSHROOM  
& CHICKEN SOUP  
chicken broth, beluga lentils,  
swiss chard 12

ENDIVE & BABY GEM SALAD  
caesar vinaigrette, anchovy, jamón,  
parmigiano-reggiano 17

TAPEO  
house-cured sardines,  
coppa salami, brown butter leeks,  
sourdough, pickles 23

STRACCIATELLA BURRATA SALAD  
lemon verbena emulsion, radishes,  
sourdough crust 20

BROKEN AVOCADO SALAD  
green beans, kohlrabi, clementine,  
cucumber, toasted pumpkin seeds,  
sherry vinaigrette 18  
add chicken or trout +10

BEEF TARTARE  
oyster mayonnaise, green olives,  
vegetable ash 19

## SEAFOOD

B.C. CLAMS  
albariño wine, garlic, cilantro,  
sourdough 23

CHARRED CALAMARI  
garlic, jalapeño, leña spice 19

EAST COAST OYSTERS  
grapefruit mignonette, nasty sauce  
six oysters 21  
twelve oysters 39

BRANZINO TARTARE  
sweet green tomato, lime, nasty sauce 24

SHRIMP CEVICHE  
sidestripe prawns, kohlrabi, marcona  
almond crema, tomatillo sauce, cilantro 21

## ENTRÉES

BEEF CHUCK BURGER  
hazelnut & red pepper spread, cremoso  
cheese, charred cucumber, fries 24

MONKFISH & SHRIMP RICE  
carnaroli rice, red pepper, cilantro,  
roasted tomato broth 37

SPAGHETTI  
tomato sauce, basil, green olives,  
creamed burrata cheese 22

VEAL MILANESA  
grilled veal paillard, duck egg, white  
anchovies, chimichurri, yuca fries 34

7oz GRASS-FED BUTLER'S STEAK  
roasted mushrooms, jus,  
chimichurri, fries 36

CHARCOAL GRILLED  
GAUCHO RIBEYE CHOP  
herb roasted potatoes, seasonal  
vegetables, chimichurri, squash,  
fino sherry jus 110  
(serves two)

GUAJILLO LAMB SIRLOIN  
poached quince,  
grilled mustard greens, jus 37

LEÑA CLASSIC AURORA CHICKEN  
braised lemon chicken, egg, saffron,  
mushrooms, potato purée 28

SEA BREAM  
piquillo peppers, baby potatoes,  
red onion salsa 34

GRILLED TROUT  
shiitake mushrooms, caramelized sunchokes,  
borlotti beans, sweet wine emulsion 30

## DESSERT

CHURROS  
warm spiced chocolate sauce 14

ALFAJORES  
shortbread cookies, dulce de leche, coconut 5

BURNT CHEESECAKE  
passion fruit custard 13

RUM PINEAPPLE  
lime zest, mint 13

Most items are available for takeout.

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