SMALL PLATES

LEÑA SOURDOUGH FOCACCIA (V)
tomato spread, housemade olive mix 9

YUCA FRIES (V)
sherry aïoli 13

SHISHITO PEPPERS
chili dust, romesco sauce 14

GRILLED MUSHROOM SKEWER (V)
truffle aïoli, roasted garlic, red onion salsa

LALA'S SPICY FRIED 'BRAVAS' POTATOES (V)
paprika, spiced tomato aïoli 13

CARVED JAMÓN
spanish serrano ham, aged 24 months 25

PAN DE MIGA
ham & provolone grilled cheese, soft white bread, spinach, green olive relish, pickled jardinière 19

SUSANA'S GAUCHO EMPANADAS
beef, egg, olives, chiminasty sauce, two pieces 15

APPETIZERS

BROKEN AVOCADO SALAD (VG)
green beans, kohlrabi, clementine, cucumber, toasted pumpkin seeds, sherry vinaigrette 18
add chicken +12 add trout +19

LEÑA PULLED STRACCIATELLA (V)
porcini mushrooms, tamarack farms orange marmalade, sourdough crust 21

BEEF TARTARE
oyster mayonnaise, green olives, vegetable ash 19

SEAFOOD

CHARRED SHRIMP
guindilla peppers, red onion salsa, smoked paprika 28

BRANZINO TARTARE
sweet green tomato, lime, milk mayonnaise, nasty sauce 24

ENTRÉES

BEEF CHUCK BURGER
hazelnut & red pepper spread, cremoso cheese, charred cucumber, fries 25

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

SPAGHETTI (V)
tomato sauce, basil, green olives, creamed burrata cheese 22

8OZ BEEF COULOTTE STEAK
roasted mushrooms, jus, chimichurri, fries 36

CHARCOAL-GRILLED GAUCHO RIB EYE CHOP (SERVES TWO)
herb-roasted potatoes, seasonal vegetables, chimichurri, asparagus, fino sherry jus 120

LEÑA CLASSIC AURORA CHICKEN
braised lemon chicken, egg, saffron, mushrooms, potato purée 29

PIRI PIRI OCTOPUS
tomato rice, charred scallion, leek confit 48

DESSERT

CHURROS (V)
warm spiced chocolate sauce 14

ALFAJORES (V)
shortbread cookies, dulce de leche, coconut 6

BURNT CHEESECAKE (V)
blueberry compote, earl grey 13

FEATURE DRINKS

MARMALICIOUS (1.5oz)
roku gin, triple sec, orange marmalade, fever-tree tonic, lemon juice 13

HUSTLE PUNCH (1.5oz)
maker's mark bourbon, tío pepe, lemon juice, del monte fruit punch, raspberries 13

GINZERO (non-alcoholic)
hp juniper classic gin (0.5% abv), orange marmalade, fever-tree tonic, lemon juice 10

LOST CRAFT 'COASTAL WAVE' IPA (16oz) 8

LOST CRAFT 'REVIVALE' LAGERED ALE (16oz) 8

FEATURE WINES (5oz/8oz/btl)

HENRY OF PELHAM, SAUVIGNON BLANC
13/19/57

HENRY OF PELHAM, ROSÉ
13/19/57

LUIGI BOSCA, 'LA LINDA' MALBEC
15/21/61

SCAN AND ENTER TO WIN A $1000 O&B GIFT CARD!

(V) vegetarian (VG) vegan

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

SUMMERLICIOUS℠

AUGUST 12-28, 2022

Produced by Toronto

$55 THREE-COURSE DINNER

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

VEGETABLE ESCABECHE (VG)
tomato, cucumber, eggplant, charred red onion, vegan aïoli, citrus vinaigrette

POTATO TORTILLA
cheese fondue, jamón crumb, shaved jamón, crispy pancetta, chives

ECUADORIAN POTATO SOUP (V)
fresh cheese, yuca, grilled corn, scallion, lime

ALBACORE TUNA & COLDWATER SHRIMP CEVICHE
avocado, cucumber, red onion, lime, tortilla chips

CREAMED ARTICHOKE & MANCHEGO DIP (V)
crostini, herbs

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PIRI PIRI HALF CHICKEN
crispy potato, habanero gravy, garlic aïoli

SEARED ANCHO-GLAZED PORK SHOULDER
feijoada, grilled broccolini, chiminasty

CAULIFLOWER STEAK A LA PLANCHA (VG)
mojo rojo, tofu, black beans, charred corn, preserved tomato, cilantro

GRILLED BEEF TENDERLOIN PINTXO SKEWERS
two pieces, onion petals, piquillo peppers, green olive relish, laura's potato salad

SEARED MAHI MAHI FILLET
heirloom tomato salad, basil arugula, smashed fingerling potato

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PEACHES & CREAM (VG)
marsala, vegan vanilla ice cream, oat crumble

MILK CHOCOLATE TRES LECHES CAKE (V)
dulce de leche

COCONUT CAKE (V)
vanilla sponge, coconut cream, toasted coconut