

The image features a background of a light gray wood grain pattern with white, wavy lines representing the grain. The pattern is consistent across both panels.

**LEÑA
BRAVA**

STARTER COURSE

OYSTERS

Shucked to order, served with spicy citrus shaved ice, smoky-spicy salsa negra, herby green-chile adobo

UNI, PAN DE CAMPO, ROMESCO

Baja sea urchin, Hawaiian albacore, rustic ember-baked flatbread (enriched with Baja olive oil), red-chile romesco (cascabel & chipotle chiles, toasted almonds, roasted tomoato), avocado

FIRST COURSE

CEVICHE MAKI ROLL

Sashimi grade yellow fin tuna, soy infused with lime and morita chile, chipotle mayo, avocado, cucumber, toasted sesame seeds, crispy onions

BAJA COCTEL

Grilled sepia & shrimp, baby octopus, habanero salsa macha (pistachio, cardamom, Baja olive oil), winter citrus

PINEAPPLE, GOAT CHEESE, SALSA MACHA AGUACHILE

Grill-roasted pineapple, orange lime broth, Prairie Fruits Farm goat cheese, spicy hazelnut salsa macha, knob onion tops

SECOND COURSE

SCALLOPS, DIABLA SAUCE, WHITE SWEET POTATO

Fire-seared Hudson Canyon sea scallops, spicy red chile sauce (guajillo, Tamazula Mexican hot sauce, butter), ember-roasted camote, creamy sikil pak (pumpkin seeds, roasted tomato, garlic, sour orange)

BRAISED SHORT RIB, OAXACAN PASILLA SALSA

Braised Creekstone short rib, cauliflower mash, smoky-spicy Oaxacan pasilla salsa

TAMAL, "HUEVONA" SALSA, CHARRED BRUSSELS SPROUTS

Shishito stuffed, wood grilled fresh-masa tamal, salsa huevona (roasted tomato, charred jalapeño, grilled onion), homemade fresh panela cheese, charred brussels sprouts

THIRD COURSE

STRIPED BASS

Butterflied Baja Pacifico striped bass, grilled with regional Mexican flavors, served with roasted tomatillo salsa, warm homemade tortillas, and frisée-red onion salad

Yucatecan-style tikin xik

(achiote, roasted garlic, spices) with pickled red onions and habanero

Leña-style

herby green chile glaze

CHICKEN A LA LEÑA

Wood oven-roasted chicken with roasted garlic-agave glaze, grilled knob onions, creamy jalapeño-garlic salsa

BROCCOLI RABE

Wood oven-roasted broccoli rabe, slow-cooked garlic mojo infused with soy sauce, red chile flakes, sesame

BUTTER-ROASTED PLANTAINS

Ripe plantains roasted in the wood oven with butter, thick cream, homemade fresh cheese

FOURTH COURSE

FREE-FORM WOOD OVEN TART

Roasted plantains, blackberries & pears, goats milk caramel, Mexican vanilla bean-Oaxacan sugar cane rum ice cream, walnut streusel

SPICED MOUSSE CAKE

Creamy mousse cake of piloncillo (Mexican raw sugar) and spice, sweet pear butter with Das Bueno dopplebock, oat crisp, chipotle-infused pears & cranberries, toasted meringue