

Leynia



Led by Chef Jose Icardi, Leynia is a new Argentinean grill inspired by flavors from Japan, melding the rustic allure of open flame cooking with the iconic, modern setting of the Delano Hotel in Miami's South Beach.



COCKTAILS 19

PANAMERICANA
yerba-mate infused grey goose vodka, passion fruit, agave, lime, orange blossom, rose water

TOMANDO CON MIRTA
ketel one vodka, lejay cassis, berry shrub, grand marnier

QUEEN VICTORIA'S PUNCH
bombay sapphire gin, allspice dram, oleo-saccarum, darjeeling tea, lemon

WASHINGTON FASHION
maker's mark bourbon, apple playa, allspice syrup, peychaud's bitters

ANANA AL ASADOR
patron blanco tequila, se busca mezcal, smoked pineapple, habanero tincture

EL GAUCHO
tincup whiskey, averna amaro, lemon, yerba-mate syrup, aquafaba

JASMINE'S MARGARITA
volcan de mi tierra blanco tequila, pomegranate, lime, lemon

THE TRAVELER
bulleit bourbon, fernet-branca, carpano antica formula, curacao, chocolate bitters

EL LENADOR
hickory-bacon smoke infused zacapa rum, maple syrup, bacon bitters

PEPINO ELIXIR
stoli vodka, st. germain, cucumber, ginger

I'M IN MIAMI, BEACH
casamigos blanco tequila, se busca mezcal, ancho reyes, watermelon, ginger syrup, serrano

CHILDHOOD MEMORIES
bacardi rum, tuaca, guava, coconut, fever tree tonic water

MEET ME IN THE MIDDLE
don julio blanco tequila, pamplemousse, lime, joto yuzu

FLY AWAY
belvedere vodka, passion fruit, red bull tropical

GINEBRA Y TORO
principe de los apóstoles argentinian gin, grapefruit soda, yerba-mate syrup

BY THE GLASS

SPARKLING
Rosé Rutini 'Trumpeter' Extra Brut, Mendoza, AR 17

Prosecco Giuliana, Veneto, IT 15

Franciacorta Ca'del Bosco, Lombardia, IT 23

Rosé Domaine Chandon Brut, California, USA 16

Champagne Veuve 'Yellow Label', Champagne, FR 32

Champagne Mumm 'Grand Cordon', Champagne, FR 25

Rosé Moet & Chandon, Champagne, FR 35

WHITE
Pinot Grigio Maso Canali, Trentino, IT 15

Torrontes Terrazas De Los Andes, Salta, AR 14

Albarino Las Perdices, Mendoza, AR 17

Roero Arneis Bruno Giacosa, Piedmont, IT 16

Riesling Schloss Johannisberg 'Gelblack', Rheingau, DE 18

Sauvignon Blanc Cape Mentelle, Margaret River, AU 19

Chardonnay Seguinot Bordet, Chablis, FR 20

Chardonnay Smoke Tree, Sonoma, USA 18

RED
Pinot Noir Patz & Hall, Sonoma, USA 23

Carmenere Errazuriz, Reserva, Aconcagua, CL 15

Malbec Terrazas De Los Andes 'Las Compuertas', Mendoza, AR 25

Malbec Achaval Ferrer, Mendoza, AR 16

Barolo Giovanni Rosso, Piemonte, IT 25

Super Tuscan Brancaia, 'Tre', Tuscany, IT 18

Brunello Di Montalcino Fattoria Le Lecciaia 'Manapetra', Tuscany, IT 26

Amarone Della Valpolicella Corte Lenguin, Veneto, IT 27

Cabernet Sauvignon Daou, Paso Robles, USA 19

Grenache Blend Orin Swift 'Abstract', Napa Valley, USA 26

Cabernet Sauvignon Duckhorn, Napa Valley, USA 28

ROSÉ
Grenache Blend Hampton Water, Languedoc-Roussillon, FR 22

Grenache Blend Chateau D' Esclans 'Whispering Angel', Cote De Provence, FR 18

Grenache Blend, Lve Cotes de Provence, FR 17

BEERS 9

DUVEL
PERONI
HEINEKEN
HEINEKEN LIGHT
DOS EQUIS
BUD LIGHT
OMMEGANG
CORONA
SAMUEL ADAMS
STELLA ARTOIS
MICHELOB ULTRA
CONCRETE BEACH
BALLAST POINT
GOOSE ISLAND

NON-ALCOHOLIC

EVIAN 11

BADOIT 11

RED BULL 9
original, sugar-free, orange, tropical

RECOVER 180 9
citrus, blood orange

HEINEKEN 0.0 9

LUNCH

SNACKS

AVOCADO TOAST 14
smoked corn, goat cheese, honey

CEVICHE* 20
lechedetigre, fresnochile, cilantro

HAMACHI TIRADITO* 20
aji amarillo, shiso

BRUSSELS SPROUTS 14
sweet & sour, crispy bacon

SHISHITO PEPPERS 12
bonito flakes, yuzu soy

HALF DOZEN OYSTERS* 20
japanese mignonette

CHORIZO 14
yuzu soy, bonito flakes

FLORIDA SHRIMP 20
yuzu cocktail sauce

SMALL

CARNE 15
cantimpalo sausage, pickled apple

CHOCLO 15
corn, poblano chiles, avocado

POLLO 15
chipotle braised chicken, avocado

GRILLED OCTOPUS 25
harissa aioli, garlic chips

LITTLE GEM LETTUCE 15
anchovies provenzal, rustic crouton

BEET SALAD 15
red & golden beets, dill yogurt

SAM'S CHOPPED SALAD 15
lemon mayer vinaigrette

QUESO & TOMATE 16
local stracciatella, yuzu marmalade

MEDIUM

LEYNIA BURGER* 22
white cheddar, smoked bacon

BLACKENED FISH* 20
pickled apple, lemon aioli

CHICKEN BLT 20
avocado, chipotle aioli

CHORIPAN 16
argentinian sausage sandwich, chimichurri

IMPOSSIBLE BURGER 20
caramelized onions, herb aioli

CHICKEN MILANESE 20
pickled red cabbage, country bread

CRISPY SALMON 27
salsa criolla, parsnip puree

WHOLE BRONZINO 36
smoked paprika chimichurri

PROVELETA 24
aged provolone, pickled asian pear

LAMB PAPPARDELLE 19
braised lamb, ricotta

PARRILLA

FILET MIGNON* 12 oz 69

NY STEAK* 8 oz 35 / 16 oz 66
provencale

RIB EYE* 10 oz 44
chimichurri

CHURRASCO* 8 oz 26 / 16 oz 46

GRILLED CHICKEN Half 29 / Whole 46
romesco sauce

VEGETABLES

ROASTED CAULIFLOWER 14
olive oil, cauliflower puree

YUCA FRIES 14
sage, mojo chimichurri

JUMBO ASPARAGUS 14
romesco sauce, lemon zest

TRUFFLE FRIES 15
pecorino, chopped herbs

CRISPY FRIES 12
parmesan, parsley

SOMETHING SWEET

DULCE DE LECHE 15
crispy pastry dough, mascarpone, dulce de leche cream, cajeta ice cream

FLAN & CHURROS 14
coconut flan, lime crema, pomegranate seeds

SORBET & GELATO 14
chefs daily selection of housemade ice creams

KIM'S PETIT FOURS 13

For your convenience, a 18% suggested gratuity will be added on all checks. *The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase the risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

