



# Leynfa

## SNACKS

<b>CHOCLO EMPANADA</b> poblano chiles, avocado	7	<b>HAMACHI TIRADITO</b> aji amarillo, fresh shiso leaf	19
<b>POLLO EMPANADA</b> chipotle braised chicken	7	<b>KUMAMOTO OYSTERS</b> japanese mignonette	18
<b>CARNE EMPANADA</b> cantimpalo sausage, pickled apple	8	<b>TUNA PIZZETTA</b> tuna sashimi, truffle essence	24
<b>BAKED CRAB HAND ROLL</b> snow crab, soy paper, dynamite sauce	9	<b>SPICY TUNA ROLL</b> cucumber, seaweed	15
<b>AVOCADO TOAST</b> smoked corn	13	<b>RAINBOW ROLL</b> chef selection sashimi	18
<b>CHORIZO</b> fennel salad	13	<b>LOBSTER ROLL</b> yuzu kosho aioli	24
<b>BRUSSELS</b> sweet & sour, crispy bacon	13	<b>DELANO ROLL</b> spicy tuna sashimi, caviar	25

## SMALL

<b>KALE CAESAR SALAD</b> kale, crispy croutons	14	<b>SHISHITO</b> yuzu soy, bonito flakes	11
<b>GOLDEN BEET SALAD</b> yogurt, white balsamic	14	<b>EGGPLANT ESCABECHE</b> country bread, garlic pesto	12
<b>CHOPPED SALAD</b> grilled vegetables, meyer lemon vinaigrette	14	<b>GYOZA SALTENA</b> candy pear, yogurt cumin sauce	16
<b>FETA CHEESE SALAD</b> grilled pepper, oregano vinaigrette	16	<b>CEVICHE</b> leche de tigre, micro cilantro	18
<b>FLORIDA POACH SHRIMP</b> yuzu cocktail sauce	18	<b>TUNA POKE</b> green tomatoes, tortilla	18

## MEDIUM

<b>KABOCHA SALAD</b> goat cheese, baby arugula	18	<b>PROVOLETA</b> melted aged provolone cheese, picked baby pear	24
<b>LAMB PAPPARDELLE</b> braised lamb, ricotta	18	<b>GRILLED OCTOPUS</b> harissa aioli, smoked paprika	24
<b>SWEETBREADS</b> pickled vegetables, almond salsa criolla	18	<b>BRAISED SHORT RIBS</b> salsa criolla	28
<b>SHORT RIB RAVIOLI</b> truffle essence, fresh basil	19	<b>SEABASS</b> miso marinade, uvas verdes	32
<b>SALMON CASSEROLE</b> braised fennel	24	<b>BRANZINO AL DISCO</b> potatoes, caramelized onion	34

## PARRILLA

**NY STEAK**  
8oz 34 / 16oz 64  
provencale

**PATAGONIAN LAMB 39**  
salsa griega

**RIB EYE**  
10oz 42  
chimichurri

**BONE-IN-GAUCHO STEAK**  
32oz 95

**CHURRASCO**  
8oz 24 / 16oz 45

**GRILLED CHICKEN**  
HALF 27 / WHOLE 42  
romesco sauce

**EL PAMPEANO BONE-IN SHORT RIB**  
58

**MAINE LOBSTER**  
MP

## VEGETABLES

<b>EGGPLANT</b> golden raisins, scallions	9	<b>ASPARAGUS</b> parmesan, lemon zest	11	<b>CHOCLO SALTEADO</b> fresno chili	12
<b>CAULIFLOWER</b> roasted cauliflower	10	<b>BABY BATATA</b> honey, goat cheese	12	<b>TRUFFLE FRIES</b> fresh parmesan parsley, truffle	14
<b>FLORIDA MUSHROOMS</b> fresh herb	11	<b>PAPAS A LA PROVENZAL</b> garlic, parsley, lemon aioli	12		



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



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## SIGNATURE COCKTAILS 18

### PANAMERICANA

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

### TOMANDO CON MIRTA

ketel one vodka, lejay cassis, berries shrub, grand marnier

### QUEEN VICTORIA'S PUNCH

bombay sapphire gin, allspice dram, oleo-saccharum, darjeeling tea, lemon

### WASHINGTON FASHION

maker's mark, 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, 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 ELYXR

stoli vodka, st. germain, cucumber, ginger syrup

### I'M IN MIAMI, BEACH

casamigos blanco tequila, se busca mezcal, ancho reyes, watermelon  
ginger syrup, serrano

### CHILDHOOD MEMORIES

bacardi rum, tuaca, guava, rose water, fever tree tonic water

### MEET ME IN THE MIDDLE

don julio blanco tequila, grapefruit, pamplemousse, lime, joto yuzu

### FLY AWAY

belvedere vodka, passion fruit, red bull tropical

### ERNEST TWIST

bayou rum, maraschino, fresh grapefruit and lime juice

### GINEBRA Y TORO 19

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

## BEER 9

DUVEL Golden Ale, BE

PERONI Pale Lager, Nastro Azzuro, IT

HEINEKEN Lager, NL

HEINEKEN LIGHT Lager, NL

DOS EQUIS Lager, MX

BUD LIGHT Lager, US

OMMEGANG Pale Sour Cooperstown, NY, US

CORONA Pale Lager, MX

SAMUEL ADAMS Lager, US

STELLA ARTOIS Lager, Leuven, BE

MICHELOB ULTRA Lager, Missouri, US

CONCRETE BEACH Havana Lager Wynwood, Florida, US

IAGUNITAS IPA Pataluma, CA, US

BALLAST POINT Sculpin IPA, San Diego, CA, US

## WINE BY THE GLASS

### SPARKLING

ROSE Rutini 'Trumpeter' Extra Brut, Mendoza, AR 17

PROSECCO Giuliana, Veneto, IT 15

FRANCIACORTA Ca'del Bosco, Lombardia, IT 23

ROSE Domaine Chandon Brut, California, US 16

CHAMPAGNE Veuve 'Yellow Label', Champagne, FR 32

CHAMPAGNE Mumm 'Grand Cordon', Champagne, FR 25

ROSE 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, US 18

### RED

PINOT NOIR Patz & Hall, Sonoma, US 23

CARMENERE Errazuriz, 'Max' Reserva, Aconcagua, CL 15

MALBEC Terrazas de Los Andes 'Las Compuertas', Mendoza, AR 25

MALBEC Achaval Ferrer, Mendoza, AR 16

BAROLO Damilano 'Lacinevigne', Piedmont, 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, US 19

GRENACHE BLEND Orin Swift 'Abstract', Napa Valley, US 26

CABERNET SAUVIGNON Duckhorn, Napa Valley, US 28

### ROSE

GRENACHE BLEND Hampton Water, Languedoc-Roussillon, FR 22

GRENACHE BLEND Chateau D' Esclans 'Whispering Angel', Cote de Provence, FR 18

## NON ALCOHOLIC

EVIAN 11

BADOIT 11

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

RECOVER 180 citrus, blood orange 9

HEINEKEN 0.0 NL 9



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