

LEÑA BRAVA

LIVE FIRE BAJA KITCHEN

MON-FRI 11:30 TO 3:00

TO START

GUACAMOLE / mashed avocados roasted tomatillo, serrano, salsa macha / 16 ■

* **CHILLED OYSTERS** (6pc) hot sauce and lime / 18

WOOD OVEN EMPANADAS / cochinita pibil, habanero crema / 14

* **SALSA MACHA CEVICHE** / sea bass, cucumber, avocado, orange, sesame / 18 ■

* **TUNA CRUDO** / truffle ponzu, avocado mash, crispy noodles, sesame, cilantro micro greens / 22

GRILLED OCTOPUS avocado tzatziki, fingerling potatoes, Baja olive oil, capers / 28 ■

SALADS

SMOKED BEETS goat cheese mousse, salsa macha, tlayudas / 18 ■

SALAD BOWL / roasted chickpeas, cherry tomatoes, sikil-pak, cucumber, arugula, avocado, watermelon / 14
add salmon +9, chicken +8 ■

CAESAR SALAD / classic Tijuana style / 14
add salmon +9, chicken +8 ■

MAINS

* **STEAK & FRITES** / skirt steak, baja chimichurri, chipotle aioli / 48 ■

* **LAMB CHOPS** charred lemon, olive oil, citrus chile dressing / 26 ■

STRIPED BASS & FRITES / wood-grilled, green mojo, chipotle aioli / 36 ■

ENCHILADAS / poblano mole, crushed peanuts, pinto beans / 21 ■
choice of chicken or mushrooms

COAL-FIRED SANDWICHES

hand-formed pan de campo,
choice of fries or caesar salad

PORK CARNITAS

Chihuahua cheese, habanero pickled onions, salsa verde mayo, cabbage, avocado / 19

MUSHROOM

goat cheese, roasted eggplant, cucumber, chimichurri, arugula / 18

* RIBEYE STEAK

Chihuahua cheese, poblano and güero pepper, habanero pickled onions / 24

* LEÑA BURGER

grilled beef patties, caramelized onions, swiss cheese, salsa macha aioli, brioche bun / 18

■ Gluten free options available

* These items are cooked to order. Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed.