



“Welcome home, fire lover”

## LET ME TELL YOU.

We have already welcomed you, now let us tell you how Santa Leña came to be

All started on a trip to Argentina in 2006 with a friend, we wanted to cross the pond and live new experiences, but not exactly gastronomic ones. When we arrived, the closeness and warmth of the locals amazed us and soon we were the hosts of many houses, where they invited us to barbecues and Fernet. Furthermore I began to be interested in how Argentinians prepared their barbecues and increasingly participated in the event.

The story did not stay in Argentina, when I returned, I started calling my family to have barbecues in Famara, El Bosquecillo and other locations. I realized that more than a hobby, it was my passion, my talent. Subsequently I spent a lot of time reading about fire and learning more techniques to create my own version.

I culminated my learning with the trip to the Basque Country where I took a long grill route, I connected with many places and again, I learned different processes, so I was able to link all the learnings until I created my own style, the Santa Leña style.

This restaurant is an explosion of love for all the preparations, it is family and warmth. I ask for patience with the cooking times since good things take a long time to wait.

Without further delay, welcome to Santa Leña.



## STARTER

Grilled Chorizo <i>with handmade chimichurri</i>	4€/unit.
Wagyu cecina (dried meat) <i>An authentic delicacy</i>	35
Cow chorizo	18
Anchovies from Santoña <i>The most appreciated on the market, captured in the Cantabrian Sea</i>	18
Provolone Cheese at Santa Leña Style <i>Filled with tomato and fresh basil</i>	15

## TEMPORARY SPECIALTIES

Our Burger "La Pesadilla del Cardiólogo" <i>With 100% madurad meat. Only on <b>Wednesday</b>, <b>previus reserved</b></i>	24
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## FRESH SALADS

Clasic <i>Lettuce, tomato and onion all from Lanzarote</i>	12
Burrata <i>Canaria Burrata Cheese, arugula from Lanzarote and fresh pear</i>	14,5
Tricolor <i>Canarian smoked burrata Cheese, arugula from Lanzarote and roasted tomato</i>	16

Price in Euros | IGIC included



## MEATS

	Origin	
Skirt steak Angus Selection	From the country	23
Secreto Filetes of Pork	Salamanca	32
Ribeye Black Angus	Uruguay	26
Steak Selection S/D	Ask our personall/ Price according the weight	

\*All Our dishes, with the exception of our Steak, come accompanied by sweet potato chips and roasted seasonal vegetables, chosen by our chef.

## ACCOMPANIMENTS

Roasted Peppers	7,5
Roasted leek <i>cooking time aprox 25'</i>	12
Pickled eggplant	6
Sweet potatoes chips	3,5

## HOMEMADE DESSERTS

Lanzarote goat cheese cake	7
Chocolate mousse	5,5

Price in Euros | IGIC included



## OUR SPECIALTIES UNDER RESERVATION

Suckling lamb on the cross

Canary black suckling pig on the cross

Roast beef ribs

Free range chicken at low temperatura

\* Minimum one week in advance, for 6-7 guests.

\*You can consult advice on allergens with our staff

Price in Euros | IGIC included

