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 18

PANAMERICANA
yea-tea-inlaxed grey goose, vodka, passion fruit, agave, lime, orange blossom, rose water

TOmando con BEIRA
lemonade vodka, sake, jasmine, ginger, lime

QUEEN VICTORIANA PUNCH
bouquet sapphire gin, allspice, orange blossom, dark rum, darjeeling tea, lemon

WASHINGTON FASHION
makers mark bourbon, apple pie, allspice syrup, peychaud bitters

ANAíNA ALASADOíR
patios blanco tequila, se buca mescal, smoked pineapple, halloweenincture

EL GUACO
tequila blanco, stroo amaretto, lemon, yerba-mate syrup, apple

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

THE TRAVELER
ballet bouvron, fernce brana, carcassonne amaretto, cumin, chocolate liquor

EL LÉNARóD
lemon-infused smoke, infused acai rum, maple syrup, bacon bitters

PEPPINO ELIXIR
milk vodka, st germain, cucumber, ginger

I'AM IN MIAMI BEACH
coconut milk, coconut water, pineapple, rum, tamarind

CHILDHOOD MEMORIES
brazill rum, tinctura, guava, coconut, drenched rose

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

FLY AWAY
blovado vodka, passion fruit, red bull tropical

GINÈBRA Y TORO
príncipe de los arquitectos, argentinian gin, grapefruit soda, yerba-mate syrup

CHOCOLATE EMANATE
coconut milk, coconut water, pineapple, rum, tamarind

DINNER

BY THE GLASS

SPARKLING
Rosé Brut 'Trampé' 'Extra Brut', Monéo, AR, 17
Prosecco 'Giglione', Veneto, IT, 15
Franciscan Gold Label, Lomontoula, AR, 23
Rosé Domaine Chandon Brut, California, US, 16
Champagne Veuve 'Yellow Label', Champagne, FR, 32
Champagne Moët & Chandon 'Grand Brut', Champagne, FR, 25
Rosé Mort 'Chandon', Champagne, FR, 35

SAUSAGES

WHITE
Pinot Gris 'Massa Canal', Trentino, IT 15
Torrontes Terres De Los Andes, Salta, AR, 14
Altamira 'Los Perdidos', Mendoza, AR, 17
Roero Arneis Bruno Giacosa, Piedmont, IT, 16
Builing Shochu Ibanogori 'Goldstick', Shinkansen, Fukuoka, JP, 18

SIDES/VEGETABLES

RED
Pinot Noir Pan & Hall, Sonoma, US, 23
Carmoneto Ermitante, Acriea, Calabria, CL, 15
Málaga Terrasas De Los Andes 'Las Compartidas', Mendoza, AR, 25
Málaga Acharal Fino, Mendoza, AR, 16
Baros Garavas Ruus, Patras, Greece, IT, 25
Super Tuscan Brunata, Tuscany, IT, 18

ROSE
Grenache Bande Hampson Water, Languedoc-Roussillon, FR, 22
Grenache Bande Chatteris 'I.Elayn' 'Whispering Angel', Corse De Provence, FR, 18
Grenache Bande, Lys Cote de Provence, FR, 17

BEERS 9

DUVEL PERONI
DUVEL PERONI
HEINEKEN LIGHT
DOMINUS
BUDD LIGHT
OMMEGANG CONOBO
SAINT MALO
STella ARTOIS
MICHELIN ULTRA CONCRETE BEACH
BALLAST POINT GOSNO BEER
NON-ALCOHOLIC

EYAN 11
BADOSH 11
RED BULL 9
original, sugar-free, orange, tropical
RECOVER B10 9
lemon, blood orange
HEINEKEN 0 9

SNACK

CHOCLLO EMANATE 16
corn, poblano chiles, arroca
POLIO EMANATE 14
chipotle heatd chicken
CARNE EMANATE 16
chimichurri sausage, pickled apple
BAKED CRAB
HAND ROLL 16
smo crab, soy paper, dynamite sauce
AVOCADO TOAST 14
smoked corn, goat cheese, honey
CHORIZO 14
fennel, chimmichurri sauce

SMALL

LITTLE LEM LETTUCE 16
andoistev precision, rustic cruston
BEEF SALAD 16
red & golden beet, dill yogurt
QUESO & TOMATE 17
local ricatti, yuzu marmalade
SAM'S CHOPPED SALAD 55
lemon marj carvacro	

FLORIDA SHRIMP 19
yon's coconut sauce

SWEET CHILE

CHICKEN PRAWNS 24
fresh clams, charred lemon
CIVICIHE 19
chili de tigre, fresno chile
SPICY TUNA ROLL 16
cucumber, wasabi
RAINBOW ROLL 17
chili yuzu aioli sauce selection
LOBSTER ROLL 27
yuzu kohsho aioli
DELANO ROLL 26
spicy yuzu soy-salts, citrus

MEDIUM

KAROCHA SALAD 19
goat cheese, baby arugula
LAMB PAPPARDELLE 16
braised lamb, ricotta
SHORT RIB ROLL 20
truffle essence, basil
MUSHROOM TARTELINA 21
green pea, wild mushroom
BRASSED SHORT RIBS 20
sala criolla, puri puri sauce
LAMB ROULADE 29
truffle potatoes, calabaza

PARRILLA

FILET MIGNON* 32 oz 69
NY STEAK* 8 oz 34 / 16 oz 66
HAMBURGER* 10 oz 43
BONE IN GAUCHO STEAK* 32 oz 96
SHRIMP KEBAB* 8 oz 24 / 16 oz 66
BONE IN GAUCHO STEAK* 32 oz 96
BONE IN PORK CHOP* 20 oz 48
GRILLED OCTOPUS 25
k温室y ashi, garlic chips
SEA BASS* 15
miso marinated, war verdes
CRISPY SALMON 25
sala criolla, puri puri sauce
WHOLE BRONZINO 35
smoked paprika, cali root
PROVOLONE 21
pickled asian pear, orange

JUMBO ASPARAGUS 14
tomato sauce, lemon zest
BABY BAXA 13
lemon gherkin cheese

PAPAS A LA PROVENZAL 15
garlic, parsley, lemon ashi
TRUFFLE FRIES 15
c棵树s, chopped herbs

YUKA FRIES 13
sage, mojito chimmichurri

LIGHT SIDE 0.5
ROASTED CAULIFLOWER 14
olive oil, caillouette puree
FLORIDA MUSHROOMS 13
fresh herbs

GRILLED CHICKEN
Half 20 / Whole 44

For your convenience, a 18% suggested gratuity will be added on all checks. *The consumption of raw or undercooked means, 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 tyamato, and should eat eggs fully cooked. If unsure of your risk, consult a physician.

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