

Leynia

A stylized tree logo with a central vertical stem and several horizontal branches, each ending in a small leaf. The logo is positioned above the letter 'i' in the word '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.

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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, 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 LEÑADOR

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

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 apostoles argentinian gin, grapefruit soda, yerba-mate syrup

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

DINNER

SNACK

CHOCLO EMPANADA 14
corn, poblano chiles, avocado

POLLO EMPANADA 14
chipotle braised chicken

CARNE EMPANADA 15
cantimpalo sausage, pickled apple

BAKED CRAB

HAND ROLL 10

snow crab, soy paper, dynamite sauce

AVOCADO

TOAST 14

smoked corn, goat cheese, honey

CHORIZO 14

fennel, chimichurri sauce

BRUSSELS SPROUTS 14
sweet & sour, crispy bacon

HAMACHI

TIRADITO* 20

aji amarillo, shiso

TUNA PIZZA* 25

tuna sashimi, truffle essence

SHISHITO PEPPERS 12

bonito flakes, yuzu soy

EGGPLANT

ESCABECHE 13

pesto, garlic aioli

HALF DOZEN

OYSTERS* 19

japanese mignonette

SMALL

LITTLE GEM

LETTUCE 15

anchovies provenzal, rustic crouton

BEEF SALAD 15

red & golden beets, dill yogurt

QUESO & TOMATE 17

local stracciatella, yuzu marmalade

SAM'S CHOPPED

SALAD 15

lemon mayer vinaigrette

FLORIDA SHRIMP 19

yuzu cocktail sauce

SWEET CHILE

PRAWNS 24

fresh cilantro, charred lemon

CEVICHE* 19

leche de tigre, fresno chile

SPICY TUNA ROLL* 16

cucumber, seaweed

RAINBOW ROLL* 19

chef's sashimi selection

LOBSTER ROLL* 25

yuzu kosho aioli

DELANO ROLL* 26

spicy tuna sashimi, caviar

MEDIUM

KABOCHA SALAD 19
goat cheese, baby arugula

LAMB PAPPARDELLE 19

braised lamb, ricotta

SHORT RIB RAVIOLI 20

truffle essence, basil

MUSHROOM TORTELETTI 22

green peas, wild mushrooms

BRAISED SHORT RIBS 29

salsa criolla

LAMB ROULADE 29

truffle potatoes, calabaza

GRILLED OCTOPUS 25
harissa aioli, garlic chips

SEA BASS* 33

miso marinade, uvas verdes

CRISPY SALMON 25

salsa criolla, parsnip puree

WHOLE BRONZINO 35

smoked paprika, celery root

PROVOLETA 23

pickled asian pear, oregano

PARRILLA

FILET MIGNON*
12 oz 69

NY STEAK*
8 oz 34 / 16 oz 66
provencale

RIB EYE*
10 oz 43
chimichurri

BONE-IN GAUCHO STEAK*
32 oz 96

CHURRASCO*
8 oz 24 / 16 oz 46

SAM RIBEYE* 245
to share 45min to cook

PATAGONIAN LAMB* 40
salsa griega

GRILLED CHICKEN
Half 28 / Whole 44
romesco sauce

SIDES/VEGETABLES

ROASTED CAULIFLOWER 14
olive oil, cauliflower puree

FLORIDA MUSHROOMS 13
fresh herbs

JUMBO ASPARAGUS 14
romesco sauce, lemon zest

BABY BATATA 13
honey goat cheese

PAPAS A LA PROVENZAL 13
garlic, parsley, lemon aioli

TRUFFLE FRIES 15
pecorino, chopped herbs

YUCA FRIES 13
sage, mojo chimichurri

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.