

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 LENADOR

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 water

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

principio de los apóstoles 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

LUNCH

SNACKS

AVOCADO TOAST 14

smoked corn, goat cheese, honey

CEVICHE* 19

leche de tigre, fresno chile, cilantro

HAMACHI TIRADITO* 20

aji amarillo, shiso

BRUSSELS SPROUTS 14

sweet & sour, crispy bacon

SHISHITO PEPERS 12

bonito flakes, yuzu soy

EGGPLANT ESCABECHE 13

pesto, garlic aioli

HALF DOZEN OYSTERS* 19

japanese mignonette

CHORIZO 14

yuzu soy, bonito flakes

FLORIDA SHRIMP 19

yuzu cocktail sauce

SMALL

CARNE 15

cantimpalo sausage, pickled apple

CHOCLO 14

corn, poblano chiles, avocado

POLLO 14

chipotle braised chicken, avocado

GRILLED OCTOPUS 25

harissa aioli, garlic chips

LITTLE GEM LETTUCE 15

anchovies provenzal, rustic crouton

BEET SALAD 15

red & golden beets, dill yogurt

SAM'S CHOPPED SALAD 15

lemon mayer vinaigrette

MEDIUM

LEYNIA BURGER* 21

white cheddar, smoked bacon

BLACKENED FISH* 19

pickled apple, lemon aioli

CHICKEN BLT 19

avocado, chipotle aioli

CHORIPAN 15

argentinian sausage sandwich, chimichurri

IMPOSSIBLE BURGER 18

caramelized onions, herb aioli

CHICKEN MILANESE 19

pickled red cabbage, country bread

CRISPY SALMON 25

salsa criolla, parsnip puree

WHOLE BRONZINO 35

smoked paprika chimichurri

PROVOLETA 23

aged provolone, pickled asian pear

LAMB PAPPARDELLE 19

braised lamb, ricotta

PARRILLA

FILET MIGNON*

12 oz 69

NY STEAK*

8 oz 34 / 16 oz 66

provencale

RIB EYE*

10 oz 43

chimichurri

CHURRASCO*

8 oz 24 / 16 oz 46

GRILLED CHICKEN

Half 28 / Whole 44

romesco sauce

VEGETABLES

ROASTED CAULIFLOWER 14

olive oil, cauliflower puree

JUMBO ASPARAGUS 14

romesco sauce, lemon zest

CRISPY FRIES 12

parmesan, parsley

YUCA FRIES 13

sage, mojo chimichurri

TRUFFLE FRIES 15

pecorino, chopped herbs

SOMETHING SWEET

DULCE DE LECHE 14

crispy pastry dough, mascarpone, dulce de leche cream, cajeta ice cream

FLAN & CHURROS 13

coconut flan, lime crema, pomegranate seeds

SORBET & GELATO 13

chefs daily selection of housemade ice creams

KIM'S PETIT FOURS 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.