

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.



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-saccharum, darjeeling tea, lemon

WASHINGTON FASHION

maker's mark bourbon, appleplaya, 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 demitierrablanca 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, gingersyrup, 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

BY THE GLASS

SPARKLING

Rosé Rutini 'Trumpeter' Extra Brut, Mendoza, AR 17

Prosecco Giuliana, Veneto, IT 15

Franciacorta Ca'del Bosco, Lombardia, IT 23

Rosé Domaine Chandon Brut, California, USA 16

Champagne Veuve 'Yellow Label', Champagne, FR 32

Champagne Mumm 'Grand Cordon', Champagne, FR 25

Rosé Moët & Chandon, Champagne, FR 35

WHITE

Pinot Grigio Maso Canali, Trentino, IT 15

Torrentes Terrazas De Los Andes, Salta, AR 14

Albarino Las Perdices, Mendoza, AR 17

Roero Arneis Bruno Giacosa, Piedmont, IT 16

Riesling Schloss Johannisberg 'Gelblack', Rheingau, DE 18

Sauvignon Blanc Cape Mentelle, Margaret River, AU 19

Chardonnay Seguinot Bordet, Chablis, FR 20

Chardonnay Smoke Tree, Sonoma, USA 18

RED

Pinot Noir Patz & Hall, Sonoma, USA 23

Carmenere Errazuriz, Reserva, Aconcagua, CL 15

Malbec Terrazas De Los Andes 'Las Compuertas', Mendoza, AR 25

Malbec Achaval Ferrer, Mendoza, AR 16

Barolo Giovanni Rosso, Piemonte, IT 25

Super Tuscan Brancaia, 'Tre', Tuscany, IT 18

Brunello Di Montalcino Fattoria Le Lecciaia 'Manapetra', Tuscany, IT 26

Amarone Della Valpolicella Corte Lenguin, Veneto, IT 27

Cabernet Sauvignon Daou, Paso Robles, USA 19

Grenache Blend Orin Swift 'Abstract', Napa Valley, US 26

Cabernet Sauvignon Duckhorn, Napa Valley, USA 28

ROSÉ

Grenache Blend Hampton Water, Languedoc-Roussillon, FR 22

Grenache Blend Chateau D'Esclans 'Whispering Angel', Cote De Provence, FR 18

Grenache Blend, LVE Cotes de Provence, FR 17

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 15

corn, poblano chiles, avocado

POLLO EMPANADA 15

chipotle braised chicken

CARNE EMPANADA 15

cantimpalo sausage, pickled apple

BAKED CRAB

HAND ROLL 12

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* 26

tuna sashimi, truffle essence

SHISHITO PEPPERS 12

bonito flakes, yuzu soy

HALF DOZEN

OYSTERS* 20

japanese mignonette

MEDIUM

KABOCHA SALAD 19

goat cheese, baby arugula

LAMB PAPPARDELLE 19

braised lamb, ricotta

SHORT RIB RAVIOLI 20

truffle essence, basil

MUSHROOM TORTELINI 22

green peas, wild mushrooms

BRAISED SHORT RIBS 30

salsa criolla

LAMB ROULADE 29

truffle potatoes, calabaza

GRILLED OCTOPUS 27

harissa aioli, garlic chips

SEA BASS* 35

miso marinade, uvas verdes

CRISPY SALMON 27

salsa criolla, parsnip puree

WHOLE BRONZINO 36

smoked paprika, celery root

PROVOLETA 24

pickled asian pear, oregano

PARRILLA

FILET MIGNON*

12 oz 69

NY STEAK*

8 oz 35 / 16 oz 66

provencale

RIB EYE*

10 oz 44

chimichurri

BONE-IN GAUCHO STEAK*

32 oz 105

CHURRASCO*

8 oz 26 / 16 oz 46

SAM RIBEYE*

64 oz 245

to share 30 min to cook

PATAGONIAN LAMB* 43

salsa griega

GRILLED CHICKEN

Half 29 / Whole 46

romesco sauce

SMALL

LITTLE GEM

LETTUCE 16

anchovies provenzal, rustic crouton

BEET SALAD 16

red & golden beets, dill yogurt

QUESO & TOMATE 16

local stracciatella, yuzu marmalade

SAM'S CHOPPED

SALAD 16

mayer lemon vinaigrette

FLORIDA SHRIMP 20

yuzu cocktail sauce

SWEET CHILE

PRAWNS 26

fresh cilantro, charred lemon

CEVICHE* 20

leche de tigre, fresno chile

SPICY TUNA ROLL* 18

cucumber, seaweed

RAINBOW ROLL* 21

chef's sashimi selection

LOBSTER ROLL* 26

yuzu kosho aioli

DELANO ROLL* 28

spicy tuna sashimi, caviar

SIDES/VEGETABLES

ROASTED CAULIFLOWER 14

olive oil, cauliflower puree

FLORIDA MUSHROOMS 14

fresh herbs

JUMBO ASPARAGUS 14

romesco sauce, lemon zest

BABY BATATA 14

honey goat cheese

PAPAS A LA PROVENZAL 14

garlic, parsley, lemon aioli

TRUFFLE FRIES 15

pecorino, chopped herbs

YUCA FRIES 14

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, 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.