

Lunch

www.dlenadc.com / @dlenadc
EXECUTIVE CHEF: CARLOS CAMACHO

DLEÑA

GUACAMOLES

TRADITIONAL GUACAMOLE ^{G,VG}	15
avocado - tomato - onion - cilantro - lime	
TUNA GUACAMOLE* ^{G,S}	21
sushi-grade tuna - chile de árbol salsa jicama salad - chipotle aioli - charred tostada	
MARYLAND CRAB GUACAMOLE ^{G,S}	22
smoked jumbo crab - sun-dried chili salsa old bay aioli - scallion - pickled chili - crispy tlayudas	

PARA LA MESA

QUESO FUNDIDO ^D	19
melted cheese - tomatillo salsa cruda - habanero caramelized onion - corn tortillas choice of: cecina, chorizo, or mushroom ^G	
CORN EMPANADAS ^{D,G,V}	16
yellow sweet corn - ají amarillo manchego cheese - chimichurri	
CEVICHE AMARILLO* ^S	19
hamachi - yellow aguachile - ají amarillo mango - orange	

ENSALADAS Y SOPAS

ENHANCE YOUR SALAD:	
GRILLED U-15 SHRIMP ^S +14 ADOBO GRILLED CHICKEN +12 SALMON ZARANDEADO* ^{G,S} +14 4OZ ADOBO SKIRT STEAK* +15	
ENSALADA DE KALE ^{D,N,V}	16
baby kale - grilled apple - tangerine - pomegranate agave almonds - smoked blue cheese orange balsamic vinaigrette	
GRILLED CAESAR SALAD ^{D,G}	15
romaine lettuce - tomato - pickled vegetables spicy pepita - cotija cheese - crispy corn tlayuda charred caesar dressing	
LOBSTER TORTILLA SOUP ^{D,G,S}	12
roasted corn - crema fresca foam dried chili garlic tostada	

TACOS

SERVED BY 3 PIECES	
BIRRIA BARBACOA ^{G,N}	18
braised beef - chile de árbol peanut sauce salsa verde cruda	
LA BAJA FISH TACOS ^{D,G,S}	18
ají amarillo slaw - salsa verde cruda pickled chili - flour tortillas	
BIRRIA DE HONGOS ^{D,G,V}	17
grilled truffle manchego cheese braised guajillo mushroom bean purée - cilantro - pickled onion	
TACOS CAMPECHANO	17
suadero beef - pork chorizo - charred salsa pickled onion - cilantro	

D'LEÑA WOOD-BURNING GRILL & ESPECIALIDADES

DLEÑA BURGER* ^{D,G,S}	20
7oz prime ground beef - bacon jam - chimichurri chipotle aioli - caramelized onion - pretzel bun arugula - fries	
AL PASTOR CHICKEN SANDWICH ^{D,G,S}	18
adobo chicken - melted chihuahua cheese grilled pineapple - habanero aioli - fries	
14OZ 30-DAY DRY-AGED RIBEYE* ^D	59
herb garlic butter - chimichurri charred lemon - shishito pepper	
MEDIO POLLO AL CARBÓN ^{G,S}	30
grilled half chicken - guajillo-marinated achiote criolla sauce - grilled broccolini	
SALMON ZARANDEADO* ^{G,S}	31
roasted corn esquites - chipotle aioli - cotija cheese cuzco sauce - charred lemon	
SKIRT STEAK A LA PIEDRA* ^D	39
fajita peppers - molcajete sauce - crema fresca guacamole - chimichurri - tortillas	
SEAFOOD ENCHILADAS ^{D,G,S}	29
shrimp - maryland blue crab - creamy guajillo sauce crema fresca - greens	

MÁS

ZANAHORIAS AL CARBON ^{N,VG}	11
roasted heirloom carrot - pistu chimichurri cashew tofu aioli - pepita	
BROCCOLINI ^{VG}	10
grilled - smoked chili - olive oil - sea salt	

POSTRES

CARAJILLO CRÈME BRÛLÉE ^{D,V}	13
licor 43 - espresso - tableside	
CRISPY CHURROS ^{D,G,V}	14
cinnamon - vanilla gelato - salted caramel - sauce	
SORBETS & GELATOS ^{D,V}	9
seasonal flavors	

RESTAURANT WEEK

THREE COURSES 35.00 CHOICE PER COURSE	
ENHANCE YOUR APPETIZER COURSE BY ADDING ONE OF OUR SIGNATURE GUACAMOLES	
TRADITIONAL GUACAMOLE ^{G,VG} +15 avocado - tomato - onion - cilantro - lime	
TUNA GUACAMOLE* ^{G,S} +15 sushi-grade tuna - chile de árbol salsa jicama salad - chipotle aioli - charred tostada	
MARYLAND CRAB GUACAMOLE ^{G,S} +15 smoked jumbo crab - sun-dried chili salsa old bay aioli - scallion - pickled chili crispy tlayudas	
1 ^S T C O U R S E	
CORN EMPANADAS ^{D,G,V} yellow sweet corn - ají amarillo manchego cheese - chimichurri	
CEVICHE AMARILLO* ^S hamachi - yellow aguachile - ají amarillo mango - orange	
CHIPOTLE CHICKEN EMPANADAS ^{D,G} chihuahua cheese - salsa verde cruda	
PORK BELLY ^{G,N} chipotle-glazed - peanut red pipían watercress - pickled vegetables	
QUESO FUNDIDO ^D melted cheese - tomatillo salsa cruda - habanero caramelized onion - corn tortilla	
ENSALADA DE KALE ^{D,N,V} baby kale - grilled apple - tangerine - pomegranate agave almond - smoked blue cheese orange balsamic vinaigrette	
LOBSTER TORTILLA SOUP ^{D,G,S} roasted corn - crema fresca foam dried chili garlic tostada	
2 ^N D C O U R S E	
BIRRIA BARBACOA TACOS ^{G,N} braised beef - chile de árbol peanut sauce salsa verde cruda	
MEDIO POLLO AL CARBÓN ^{G,S} grilled chicken - guajillo-marinated achiote criolla sauce - grilled broccolini	
TACOS CAMPECHANO suadero beef - pork chorizo - charred salsa pickled onion - cilantro	
SALMON ZARANDEADO* ^{G,S} roasted corn esquites - chipotle aioli - cotija cheese cusco sauce - charred lemon	
DLEÑA BURGER ^{D,G,S} 7oz prime ground beef - bacon jam - chimichurri chipotle aioli - caramelized onion - pretzel bun arugula - fries	
LA BAJA FISH TACOS ^{D,G,S} ají amarillo slaw - salsa verde cruda pickled chili - flour tortillas	
GRILLED CAESAR SALAD ^{D,G} romaine lettuce - tomato - pickled vegetables spicy pepita - cotija cheese - crispy corn tlayuda charred caesar dressing	
ENHANCE YOUR SALAD grilled U-15 shrimp ^S +12 adobo grilled chicken +11 salmon zarandeado* ^{G,S} +12 4oz adobo skirt steak* +12	
3 ^R D C O U R S E	
PASTEL DE ELOTE ^{D,V} creamy corn cake - hibiscus mezcal glaze - berries	
CRISPY CHURROS ^{D,G,V} cinnamon - vanilla gelato - salted caramel - sauce	
SORBETS & GELATOS ^{D,V} seasonal flavors	

D CONTAINS DAIRY | G CONTAINS GLUTEN | N CONTAINS NUTS | S CONTAINS SHELLFISH | VG VEGAN | V VEGETARIAN

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.a service charge of 20% will be added to parties of six or more.



FLIGHTS

HORIZONTAL
three tequilas produced by the same family
blanco 21 / reposado 24 / añejo 27

VERTICAL
three different tequilas produced by
different distilling families
milagro 22 / casa maestri 25 / patrón 27

MAESTRO 33
three different tequilas of different processes
& aging produced by the same family
maestro dobel blanco
maestro dobel diamante reposado / maestro dobel añejo

MEZCAL 28
three mezcals produced by different distilling families
del maguey puebla espadín / fidencio clásico
mezcal de leyendas oaxaca espadín



MARGARITAS

CASA 15
blanco tequila / agave / lime
add strawberry / mango / passion fruit / guava +2
upgrade to a del maguey puebla mezcal margarita +3

TAMARINDO 16
el jimador reposado tequila / tamarind
agave / lime / tajín

MERCADO 17
serrano-infused blanco tequila / passion fruit
agave / lime / hibiscus rosemary foam

PRICKLY PEAR 18
código 1530 blanco tequila / prickly pear
black peppercorn / lemon

BEBIDAS



GREENWOOD 18
mal bien zacate limón / honeydew melon / lemon
agave / green chartreuse



MEXICAN OLD FASHIONED 19
abasolo mexican whiskey / angostura bitters
corn agave / cherry wood smoke



GUAVA ME PLEASE?! 19
el mayor reposado / guava / brown sugar-honey
lemon / tajín



IMPERFECTO 18
amaras verde / clarified lime / sugar
coconut orange foam / luxardo maraschino



CARAJILLO ESPECIAL 20
d’leña/roja herradura double barrel reposado
espresso / vanilla / orange

BEBIDAS FRESCAS

AGUA FRESCA 12
hibiscus or watermelon

HORCHATA ^{D,N} 12
rice / peanut / cinnamon / vanilla / milk

JUGO VERDE 12
celery / pineapple / orange / spinach / agave / apple

CERVEZAS

PACÍFICO 8
pilsner / mexico (4.5%)

CORONA EXTRA 8
lager / mexico (4.6%)

DOS EQUIS 8
amber / mexico (4.8%)

NEGRA MODELO 8
dunkel-style lager / mexico (5.4%)

SOUL MEGA METROPOLIS 8
ipa / washington, dc (6%)

VINO ESPUMOSO

GRAN BUQUE CAVA 13 45
catalonia, spain n/v

EL BAJIO BRUT 13 50
querétaro, mexico n/v
glass bottle

FERRARI BRUT SPUMANTE 15 70
italy n/v

LAURENT-PERRIER LA CUVÉE BRUT 110
champagne, france n/v

LEGRAS & HAAS BRUT INTUITION 120
champagne, france n/v

VEUVE CLICQUOT BRUT 130
champagne, france n/v

G.TRIBAUT GRAND CUVÉE 1ER CRU BRUT 190
champagne, france n/v

LAURENT-PERRIER LA CUVÉE ROSÉ/PINOT NOIR 200
champagne, france n/v

VINO BLANCO

MAISON LISPAUL SAUVIGNON BLANC 16 60
val de loire, france 2022

ESSENCIA DIVIÑA ALBARIÑO 15 65
galicia, spain 2024

PIGHIN FRIULI PINOT GRIGIO 14 50
friuli, italy 2024

LINGUA FRANCA CHARDONNAY 17 65
willamette valley, oregon 2023

TRIMBACH WHITE PINOT 14 50
alsace, france 2024

TRASIEGO BLANCA WHITE BLEND 56
valle de guadalupe, mexico 2022

GRANBAZÁN ALBARIÑO ‘ÁMBAR’ 80
rías baixas, spain 2023

GRANBAZÁN ALBARIÑO ‘LIMOUSIN’ 130
rías baixas, spain 2021

LA LOMITA SAUVIGNON BLANC 86
valle de guadalupe, mexico 2024

VINO TINTO

WILLAMETTE VALLEY PINOT NOIR 16 60
oregon, usa 2023

FINCA LA MATA TINTA DE PAÍS 16 60
castilla y león, spain 2023

BODEGAS SANTO TOMÁS CABERNET SAUVIGNON 13 46
valle de guadalupe, mexico 2022

PRUNICE SUPER TUSCAN 16 60
tuscany, italy 2023

MONTES ALPHA CABERNET SAUVIGNON 15 60
valle central, chile 2022

BODEGA VIZCARRA RAMOS TEMPRANILLO 84
castilla y león, spain 2018

LA CARRODILLA CANTA DEL LUNA RED BLEND 70
valle de guadalupe, mexico 2023

MONTES PURPLE ANGEL CARMÉNÈRE 190
colchagua, chile 2021

BORGOGNO BAROLO CLASSICO D.O.C.G. 180
barolo, italy 2017

VINISTERRA PEDREGAL SYRAH/MOURVÈDRE 92
valle de guadalupe, mexico 2017

ADOBE GUADALUPE GABRIEL 160
baja california, mexico 2018

CAYMUS VINEYARDS CABERNET SAUVIGNON 230
napa valley, california 2022

OPUS ONE BORDEAUX BLEND 699
napa valley, california 2021

OVERTURE BY OPUS ONE 300
oakville, california 2021

**vintages are subject to change based on availability

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