

OLEÑA

PARTIES & EVENTS



OUR CONCEPT

Welcome to dLeña, a Wood-Fire Mexican Cocina & Mezcaleria by Chef Richard Sandoval, as featured in the 2022 Michelin Guide DC and named by DC Modern Luxury Magazine as the "Best Mexican Restaurant."

dLeña is derived from the Spanish word "leña," meaning firewood. The restaurant is centered around its wood-burning grill - a nod to the rustic open-fire cooking techniques of Mexico's past.



OUR CHEF

RICHARD SANDOVAL

Chef Richard Sandoval is a global pioneer in contemporary Latin cuisine. His career as a chef, restaurateur and entrepreneur also includes serving as a television personality, cookbook author, brand ambassador and philanthropist. He is internationally acclaimed for his innovative approach in combining Latin ingredients with modern culinary techniques to create award-winning flavors that span 50 locations and 4 continents.

A graduate of the Culinary Institute of America, Sandoval has earned many accolades over the course of his career including Mexico's "National Toque d'Oro," Bon Appétit's "Restaurateur of the Year," Cordon d'Or's "Restaurateur of the Year" and was a James Beard Semi-Finalist for "Outstanding Restaurateur." Chef Sandoval is commended for elevating Latin American dining in each market he has a presence, and nine of his restaurants have been voted best in their category with regular features in publications like The New York Times and People. Sandoval is also credited for introducing Latin cuisine to the UAE, Qatar and Serbia.



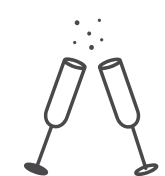
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KEY



SIZE OF VENUE



RECEPTION CAPACITY



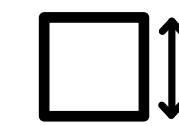
SEATED CAPACITY



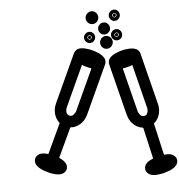


OUR RESTAURANT

Situated in the heart of Mount Vernon Triangle neighborhood, dLeña will offer diners over 250 seats in its 5,000 square-foot indoor and outdoor space. The restaurant is designed to blend old-world forms and refined modern design. Diners will feel the traditional, rustic woodburning cooking hearths of time past throughout the space.



5000 SQ FEET



30-100 RECEPTION CAPACITY



30-300 SEATED CAPACITY





THE PRIVATE DINING ROOM

The Private Dining Room is located on the main floor of the restaurant and is completely private with an entrance from the restaurant as well as a private entrance from the street. In addition is equipped with a built-in projector and drop-down screen that is perfect for meetings or slideshows.

 425 SQ FEET

 35-40 RECEPTION CAPACITY


 30 SEATED CAPACITY

F&B MINIMUM: 2,500 - 5,500



ROJA LOUNGE

The Roja Lounge is located on the lower level of dLeña and is the perfect private event space for a cocktail party of 75 guests or less. The space has a moody vibe with a private bar, low seating, and couches. There is also a private entrance and restrooms on the same level as this event space.

 900 SQ FEET


 75 RECEPTION CAPACITY

F&B MINIMUM: 7,000-16,000



FULL BUYOUT

Exclusive use of the restaurant with 120 seats on the main level or use both levels to accommodate up to 300 for a standing reception.

 5000 SQ FEET

 300 RECEPTION CAPACITY

 120 SEATED CAPACITY

F&B MINIMUM: 22,500 - 50,000

OUR MENU

The menu transports diners to Mexico through a multi-sensory experience in every bite of the signature smoked entrées, fresh ceviches, and unique sharing plates. The expansive bar features hand-crafted margaritas, Latin cocktails, cervezas and vino.

Lunch Menu

*LO MEJOR DE DLEÑA / 42pp
SABORES DE LA PARILLA / 37pp
SABORES AUTÉNTICO / 32pp*

Dinner Menu

*LO MEJOR DE DLEÑA / 100pp
SABORES DE LA PARILLA / 85pp
SABORES AUTÉNTICOS / 65pp*

Reception Menu

BOCADILLOS

Beverage Menu

*BEBIDAS EXCLUSIVAS
BEBIDAS CLÁSICAS*



LUNCH

SABORES AUTÉNTICOS

32.00 pp / served family style for each table

PACKAGE INCLUDES

1 PARA LA MESA

3 ESPECIALES DLEÑA

1 POSTRE

PARA LA MESA - Choose one

GUACAMOLE avocado / tomato / onion / cilantro / lime - g,s

HABANERO PEPITA SALSA pepita / charred tomato / habanero / tlayuda tortilla chip - g,s

QUESO FUNDIDO melted cheese / corn tortilla / tomatillo-salsa cruda / caramelized onion - d

Choose: beef cecina | hongos ala leña

ESPECIALES DLEÑA - Choose 3

ENSALADA DE KALE baby kale / pomegranate / cherry tomato / agave almond / manchego / orange balsamic vinaigrette - d,v,n

GRILLED CAESAR SALAD romaine / crouton / pickled veggies / spicy pepita / cotija - d,g

BIRRIA BARBACOA braised beef / chili de arbol peanut sauce / salsa verde cruda - n,g

CAMARÓN breaded prawn / jicama tortilla / chili powder / pickled onion - g,s

HONGOS A LA LEÑA grilled mushroom / roasted corn pico de gallo / black bean purée / queso fresco / salsa verde cruda - v,d

COLIFLOR A LA LEÑA charred cauliflower / chimichurri / red pipian - vg,n

POSTRES

SORBETS Y GELATO seasonal flavors - g,d

LUNCH

SABORES DE LA PARILLA

37.00 pp / served family style for each table

PACKAGE INCLUDES

2 PARA LA MESA

3 ESPECIALES DLEÑA

2 POSTRES

PARA LA MESA - Choose 2

GUACAMOLE avocado / tomato / onion / cilantro / lime - v,g

CORN EMPANADAS yellow sweet corn / ají amarillo / manchego cheese / chimichurri - v,d,g

HABANERO PEPITA SALSA pepita / charred tomato / habanero / tlayuda tortilla chip - g

QUESO FUNDIDO melted cheese / corn tortilla / tomatillo-salsa cruda / caramelized onion - d

Choose: beef cecina | hongos ala leña

ESPECIALES DLEÑA - Choose 3

ENSALADA DE KALE baby kale / pomegranate / cherry tomato / agave almond / manchego / orange balsamic vinaigrette - d,v,n

GRILLED CAESAR SALAD romaine / crouton / pickled veggies / spicy pepita / cotija - d,g

BIRRIA BARBACOA braised beef / chili de arbol peanut sauce / salsa verde cruda - n,g

CAMARÓN breaded prawn / jicama tortilla / chili powder / pickled onion - g,s

HONGOS A LA LEÑA grilled mushroom / roasted corn pico de gallo / black bean purée / queso fresco / salsa verde cruda - v,d

COLIFLOR A LA LEÑA charred cauliflower / chimichurri / red pipian - v,g,n

MEDIO POLLO AL CARBÓN grilled house chicken / guajillo-achiote marinated / criolla sauce / grilled brocolini - s,g 25

SALMON ZARANDEADO roasted corn esquites / chipotle mayo / cotija / cuzco sauce / charred lemon - g,s 26

ENCHILADAS shrimp / maryland blue crab / creamy guajillo sauce / crema fresca / greens - s,d,g 26

POSTRES

PASTEL DE LOTE creamy corn cake / hibiscus mezcal sauce / agave almond / vanilla ice cream - v,d,n

CHURROS salted caramel sauce / chocolate - d,g

LUNCH LO MEJOR DE DLEÑA

42.00 pp / served family style for each table

PACKAGE INCLUDES

3 PARA LA MESA

3 ESPECIALES DLEÑA

2 POSTRES

PARA LA MESA - Choose 2

GUACAMOLE avocado / tomato / onion / cilantro / lime - vg

CORN EMPANADAS yellow sweet corn / ají amarillo / manchego cheese chimichurri - v,d,g

HABANERO PEPITA SALSA pepita / charred tomato / habanero / tlayuda tortilla chip - g

*CEVICHE AMARILLO** hamachi / yellow aguachile / ají amarillo / mango / orange

GUACAMOLE DE BONITO tuna tartare / chili de árbol salsa-macha / jicama salad / chipotle mayo / charred tostada - g

QUESO FUNDIDO melted cheese / corn tortilla / tomatillo-salsa cruda / beef cecina / caramelized onion - d

ESPECIALES DLEÑA - Choose 3

ENSALADA DE KALE baby kale / pomegranate / cherry tomato / agave almond / manchego / orange balsamic vinaigrette - d,v,n

GRILLED CAESAR SALAD romaine / crouton / pickled veggies / spicy pepita / cotija - d,g

BIRRIA BARBACOA braised beef / chili de arbol peanut sauce / salsa verde cruda - n,g

CAMARÓN breaded prawn / jicama tortilla / chili powder / pickled onion - g,s

HONGOS A LA LEÑA grilled mushroom / roasted corn pico de gallo / black bean purée / queso fresco / salsa verde cruda - v,d

COLIFLOR A LA LEÑA charred cauliflower / chimichurri / red pipian - vg,n

MARYLAND CRAB SLIDERS brioche bun / aji amarillo tartar / bibb lettuce / old bay fries / zarandeado mayo - g,s,d

MEDIO POLLO AL CARBÓN grilled house chicken / guajillo-achiote marinated / criolla sauce / grilled brocolini - s,g 25

SALMON ZARANDEADO roasted corn esquites / chipotle mayo / cotija / cuzco sauce / charred lemon - g,s 26

ENCHILADAS shrimp / maryland blue crab / creamy guajillo sauce / crema fresca / greens - s,d,g 26

SKIRT STEAK A LA PIEDRA fajita peppers / molcajete sauce / crema fresca / guacamole / tortillas - d 38

POSTRES - Choose 2

PASTEL DE LOTE creamy corn cake / hibiscus mezcal sauce / agave almond / vanilla ice cream - v,d,n

SORBETS Y GELATOS seasonal flavors - g,d

CARAJILLO CRÈME BRULÉE liquer 43 / espresso / berries - d

DINNER

SABORES AUTÉNTICOS

65.00 pp / served family style for each table

PACKAGE INCLUDES

2 PARA LA MESA

3 ESPECIALES DLEÑA

1 POSTRE

PARA LA MESA - Choose 2

GUACAMOLE avocado / tomato / onion / cilantro / lime - v,g

QUESO FUNDIDO melted cheese / grilled beef cecina / tomatillo salsa cruda - d

CORN EMPANADAS yellow sweet corn / ají amarillo / manchego cheese chimichurri - v,d,g

HABANERO PEPITA SALSA pepita / charred tomato / habanero / tlayuda tortilla chip - g

GUACAMOLE DE BONITO tuna tartare / chili de árbol salsa-macha / jicama salad / chipotle mayo / charred tostada - g

ESPECIALES DLEÑA - Choose 3

SHORT RIB TACOS chili de árbol peanut sauce / salsa cruda / flour tortilla - n,g

TACOS DE CAMARÓN breaded prawn / jicama tortilla / chili powder / pickled onion - s

MEDIO POLLO AL CARBON grilled half chicken / guajillo achiote marinade / criolla sauce / grilled broccolini - g

ENCHILADAS shrimp / maryland blue crab / creamy guajillo sauce crema fresca fresh salad - s,d

CAMARONES A LA DIABLA jumbo prawns / smoked chili marinade / creamy chipotle sauce / grilled spring onion - s

COLIFLOR A LA LEÑA charred cauliflower / chimichurri / red pipian - v,g,n

POSTRES - Choose 1

PASTELITO DE ELOTE hibiscus mezcal sauce / agave almonds - v,d,n

CARAJILLO CRÉME BRULÉE liquer 43 / espresso - v,d

SORBETS DLEÑA seasonal flavors - v,g

DINNER

SABORES DE LA PARILLA

85.00 pp / served family style for each table

PACKAGE INCLUDES

2 PARA LA MESA

3 ESPECIALES DLEÑA

2 POSTRES

PARA LA MESA - Choose 2

GUACAMOLE avocado / tomato / onion / cilantro / lime - v,g

QUESO FUNDIDO melted cheese / grilled beef-cecina / tomatillo salsa cruda - d

CORN EMPANADAS yellow sweet corn / ají amarillo / manchego cheese / chimichurri - v,d,g

HABANERO PEPITA SALSA pepita / charred tomato / habanero / tlayuda tortilla chip - g

GUACAMOLE DE BONITO tuna tartare / chili de árbol salsa-macha / jicama salad / chipotle mayo / charred tostada - g

*CEVICHE AMARILLO** hamachi / yellow aguachile / ají amarillo / mango / orange

ENSALADA DE QUESO BURRATA heirloom tomato / burrata cheese / pepita pesto / evoo / lavender balsamic glaze
compressed grilled watermelon - d

ESPECIALES DLEÑA - Choose 3

SHORT RIB TACOS chili de árbol peanut sauce / salsa cruda / flour tortilla - n,g

TACOS DE CAMARÓN breaded prawn / jicama tortilla / chili powder / pickled onion - s

MEDIO POLLO AL CARBON grilled half chicken / guajillo achiote marinade / criolla sauce / grilled broccolini - g

ENCHILADAS shrimp / maryland blue crab / creamy guajillo sauce crema fresca / fresh salad - s,d

CAMARONES A LA DIABLA jumbo prawns / smoked chili marinade / creamy chipotle sauce / grilled spring onion - s

COLIFLOR A LA LEÑA charred cauliflower / chimichurri / red pipian - v,g,n

SHORT RIB AL CARBON smoked short rib / bibb lettuce / pickled vegetables / tres salsas

ZARANDEADO branzino / cole slaw / charred marinade / grilled half avocado / corn salsa

POSTRES - Choose 2

PASTELITO DE ELOTE hibiscus mezcal sauce / agave almonds - v,d,n

CARAJILLO CRÉME BRULÉE liquer 43 / espresso - v,d

SORBETS DLEÑA seasonal flavors - v,g

DINNER LO MEJOR DE DLEÑA

100.00 pp / served family style for each table

PACKAGE INCLUDES

3 PARA LA MESA

3 ESPECIALES DLEÑA

2 POSTRES

PARA LA MESA - Choose 3

GUACAMOLE avocado / tomato / onion / cilantro / lime - v,g

QUESO FUNDIDO melted cheese / grilled beef-cecina / tomatillo salsa cruda - d

CORN EMPANADAS yellow sweet corn / ají amarillo / manchego cheese / chimichurri - v,d,g

HABANERO PEPITA SALSA pepita / charred tomato / habanero / tlayuda tortilla chip - g

GUACAMOLE DE BONITO tuna tartare / chili de árbol salsa-macha / jicama salad / chipotle mayo / charred tostada - g

*CEVICHE AMARILLO** hamachi / yellow aguachile / ají amarillo / mango / orange

ENSALADA DE QUESO BURRATA heirloom tomato / burrata cheese / pepita pesto / evoo / lavender balsamic glaze
compressed grilled watermelon - d

ESPECIALES DLEÑA - Choose 3

SHORT RIB TACOS chili de árbol peanut sauce / salsa cruda / flour tortilla - n,g

TACOS DE CAMARÓN breaded prawn / jicama tortilla / chili powder / pickled onion - s

MEDIO POLLO AL CARBON grilled half chicken / guajillo achiote marinade / criolla sauce / grilled broccolini - g

ENCHILADAS shrimp / maryland blue crab / creamy guajillo sauce crema fresca / fresh salad - s,d

CAMARONES A LA DIABLA jumbo prawns / smoked chili marinade / creamy chipotle sauce / grilled spring onion - s

COLIFLOR A LA LEÑA charred cauliflower / chimichurri / red pipian - v,g,n

SHORT RIB AL CARBON smoked short rib / bibb lettuce / pickled vegetable / tres salsas

ZARANDEADO branzino / cole slaw / charred marinade / grilled half avocado / corn salsa

*14OZ 30 DAY DRY AGED BONELESS RIBEYE** herb garlic butter / chimichurri / shishito / charred lemon - d

*TOMAHAWK** + \$30 PP mezcal flambéed / bone marrow butter - d

POSTRES - Choose 2

PASTELITO DE ELOTE hibiscus mezcal sauce / agave almonds - v,d,n

CARAJILLO CRÉME BRULÉE liquer 43 / espresso - v,d

SORBETS DLEÑA seasonal flavors - v,g

BOCADILLOS

Priced per item with a minimum order of 20 pieces per item.

<i>GUACAMOLE TOSTADA</i> pickled chili - v,g	2.50
<i>HABANERO PEPITA DIP</i> charred tlayuda	2.00
<i>CORN EMPANADAS</i> yellow sweet corn / aji amarillo / manchego / chimichurri - v,d,g	3.50
<i>CUSCO CHICKEN SKEWERS</i> aji amarillo tartar sauce - g	3.00
<i>BEEF BROCHETA</i> macha árbol chili sauce	3.50
<i>TUNA TOSTADA*</i> charred tortilla / poblano-aji tartar / house-made pickled chili	3.50
<i>ROJA AGUACHILE SPOON*</i> hamachi / red onion / cucumber / fresno chili / cilantro	3.00
<i>PASTELITO DE ELOTE</i> hibiscus mezcal sauce/ agave almonds - v,d,n	3.00

BEBIDAS EXCLUSIVAS

55 PP - 2 HOURS | 65 PP - 3 HOURS
12 PP EACH ADDITIONAL HOUR

BEER

Selection of bottled and draught beers

WINE

CHOICE OF 4 WINES FROM THE FOLLOWING SELECTION

SPARKLING & WHITE OPTIONS

*Brut Rosado, Bodegas Naveran, Catalonia Spain
Vina Cobos Felino Chardonnay, Mendoza Argentina
Pulenta Estate XIV Pinot Gris, Mendoza Argentina*

RED OPTIONS

*Bodega Salenstein Reserva Malbec, Mendoza Argentina
Bodega Catena Zapata Cabernet Franc, San Carlos Argentina
Bodega Santo Tomas ST Cabernet Sauvignon, Valle de Guadalupe Mexico
Carlos Serres Tempranillo, Rioja Spain*

COCKTAILS

*Casa Margarita + specialty flavors
Mezcal Margarita
Mexican Old Fashioned
Paloma Prima*

INCLUDED SPIRITS

<i>VODKA</i>	<i>One, Tito's, Ketel One, Grey Goose</i>
<i>GIN</i>	<i>Bombay, Hendrick's, 47 Monkeys</i>
<i>RUM</i>	<i>Bacardi, Captain Morgan, Ron Zacappa 23yr</i>
<i>BOURBON</i>	<i>Buffalo Trace, Maker's Mark, Jefferson's, Smooth Ambler</i>
<i>SCOTCH</i>	<i>JW Black, Macallan 12yr</i>
<i>TEQUILA</i>	<i>Milagro Blanco, Corralejo Blanco, El Jimador, Casamigos Reposado, Corralejo Reposado, El Jimador Anejo</i>
<i>MEZCAL</i>	<i>El Silencio Espadin, Del Maguey Vida, 400 Consejos Espadin, Illegal Reposado & Anejo</i>

BEBIDAS CLÁSICAS

*45 PP - 2 HOURS | 55 PP - 3 HOURS
12 PP EACH ADDITIONAL HOUR*

BEER

Selection of bottled and draught beers

WINE

CHOICE OF 4 WINES FROM THE FOLLOWING SELECTION

SPARKLING, ROSÉ, & WHITE OPTIONS

Cava, Mas Fi, Catalonia Spain

Zestos Garnacha Rosé, Madrid Spain

De Martino Estate Sauvignon Blanc, Casablanca Valley Chile

RED OPTIONS

Hacienda Araucano "Humo Blanco," LoLoL Chile

Carlos Serres Tempranillo, Rioja Spain

Bodega Santo Tomas ST Cabernet Sauvignon, Valle de Guadalupe Mexico

COCKTAILS

Casa Margarita + specialty flavors

Mezcal Margarita

Mexican Old Fashioned

Paloma Prima

INCLUDED SPIRITS

VODKA

One, Tito's, Ketel One

GIN

Bombay, Hendrick's

RUM

Bacardi, Captain Morgan

BOURBON

Buffalo Trace, Maker's Mark

SCOTCH

JW Black

TEQUILA

Milagro Blanco, Corralejo Blanco, El Jimador

MEZCAL

El Silencio Espadin, Del Maguey Vida

BEBIDAS DE LA CASA

*35 PP - 2 HOURS | 45 PP - 3 HOURS
10 PP EACH ADDITIONAL HOUR*

BEER

Selection of bottled and draught beers

WINE

House Wines; Sauvignon Blanc & Cabernet Sauvignon

COCKTAILS

Casa Margarita + specialty flavors

BOCADILLOS



DINNER



BAR



EVENT ENHANCEMENTS

AUDIO / VISUAL

The private dining room is equipped with a drop down screen and projector and can be added an additional a/v fee

ENTERTAINMENT

Live music and entertainment is only permitted in the Roja Lounge. Please ask for our preferred vendor list to book your entertainment



BOOKING

DEPOSIT

All reservations are considered tentative until an executed copy of the event contract and 50% deposit is received from Client.

MINIMUM GUARANTEE

All event spaces require a food and beverage minimum that varies based on date, time, and specific location. The minimum refers to the specific dollar value that the client must commit to food and beverage for each event before any additional fees such as, but not excluded to, tax, operations fees, and administrative fees, are calculated on your expense. The F&B minimum may be met by any combination of food and beverage packages offered by the venue, and if the minimum is not satisfied the client will assume any variance.

MENU FINALIZATION

All event menus must be finalized at a minimum of 10 days in advance of the event date.

ADDITIONAL FEES

GUARANTEED GUEST COUNT

Final guest count guarantee is required in writing no fewer than three (3) business days prior to the event date.

SERVICE & ADMIN FEES

All food, beverage, and venue rental fees, are subject to a 6% administrative and operations fee.

EQUIPMENT RENTALS

If rentals are required any and all charges will be discussed with the client prior to the event.

FIND US

ADDRESS

*476 K Street NW, Suite D
Washington, DC 20001*

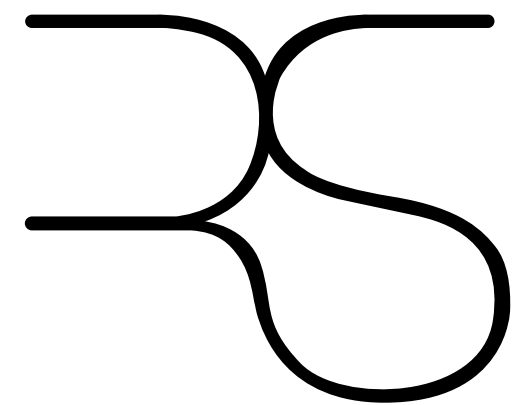
PARKING

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RICHARD SANDOVAL
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