

MENU

LEÑOS & CARBÓN

1998

All our prices include taxes.
MARCH 2024 MENU.

DECLARATION OF ALLERGENS
Dear customer, in our kitchens, ingredients may contain: wheat (gluten), traces of soy, dairy, egg, peanut, nuts, among others, that can cause allergies.

IF YOU NEED ELECTRONIC INVOICE, PLEASE REQUEST IT WHEN ASKING FOR YOUR BILL.

EMPANADAS

18.900

APPETIZERS

BLOOD SAUSAGE MORCILLA

3 grilled blood sausages of 75 g with 3 corn arepas.

13.900

PLANTAIN WITH HOGAO

6 units with creole sauce (garlic, onion and tomato).

14.900

EMPANADAS

4 units 40 g each accompanied with chili sauce and lemon.

18.900

GRILLED SAUSAGE CHORIZO

3 units 60 g each grilled with 3 corn arepas.

20.900

PORK RINDS

100 g of pork cracklings served with corn arepas and guacamole.

23.900

GRILLED TOMATO SOUP

15.900

SOUPS

GREEN GUINEA SOUP

10.900

LENTIL SOUP WITH CHORIZO

12.900

CHICKEN BROTH

Chicken chunks, potato in squares, chopped onion and cilantro with two corn arepas.

13.900

BEEF BROTH

Meat chunks, diced potatoes, chopped onion and cilantro with two corn arepas.

14.900

GRILLED TOMATO SOUP

With 100% natural spices accompanied with croutons and parmesan cheese.

15.900

COLOMBIAN STEAK

25.900

COTIDIANOS

NO DRINK * WITH DRINK

GRILLED PICADA

100 g of pork, 100 g of chicken, a 60 g chorizo cut into slices, accompanied with banana coins, creole potatoes and home chili.

19.900 22.900

CALENTADO WITH LENTILS

20.900 23.900

325 g of rice with lentils, a 60 g chorizo cut into slices, accompanied with two corn arepas and a fried egg.

GRILLED CHICKEN

25.900 28.900

150 g of grilled chicken accompanied by onion, paprika and grilled mushrooms and two traditional accompaniments of your choice.

*Drink is soda or lemonade.



BREADED CHICKEN ^N

24.900

150 g of breaded boneless chicken leg and green guinea soup, accompanied by rice and onion and tomato salad.

COLOMBIAN STEAK ^N

25.900

150 g of shoulder steak with creole sauce, and a fried egg and green guinea soup, accompanied by rice and salad (onion and tomato).

^N New.

GRILLED CHICKEN SALAD

26.900

SALADS

GRILL SALAD

Lettuce in pieces, avocado in cubes, cherry tomatoes, zucchini, and carrot chips accompanied with vinaigrette sauce.

17.900

GRILLED CHICKEN SALAD

26.900

150 g of chicken steak, lettuce in pieces, avocado in cubes, cherry tomatoes, zucchini, and carrot chips accompanied with vinaigrette sauce.

GRILLED BEEF SALAD

27.900

100 g of chuck steak, lettuce in pieces, avocado in cubes, cherry tomatoes, zucchini, and carrot chips accompanied with vinaigrette sauce.

GRILLED SHRIMP SALAD

28.900

100 g of shrimp, lettuce in pieces, avocado in cubes, cherry tomatoes, zucchini, and carrot chips accompanied with vinaigrette sauce.

GRILLED SALMON SALAD

35.900

110 g of salmon, lettuce in pieces, avocado in cubes, cherry tomatoes, zucchini, and carrot chips accompanied with vinaigrette sauce.

PICADA LEÑOS "LA DE SIEMPRE"

79.900

PICADAS

INDIVIDUAL PLATTER

80 g of chicken, 60 g of beef or pork, 50 g of smoked pork ribs, sliced ripe plantain, andean potatoes and onion rings.

30.900

HALF PICADA LEÑOS

120 g of beef, 100 g of pork, 100 g of chicken, 125 g of smoked pork ribs, a 60 g chorizo sausage cut in slices, banana coins, french fries, onion rings, tomato in hulls and pink sauce. Suggested dish for one person.

50.900

PICADA SUPER LEÑOS ^N

73.900

140 g of beef, 300 g of chicken, 150 g of pork bondiola, 2 chorizos of 60 g each in slices, 200 g of ripe plantain, 250 g of potatoes wedges, onion rings, 2 corn arepas, tomato hulls and pink sauce.

PICADA LEÑOS "LA DE SIEMPRE"

79.900

250 g of smoked pork ribs, 180 g of beef, 100 g of chicken, 100 g of pork, 3 chorizos of 60 g each in slices, banana coins, french potato, onion rings, potatoes wedges and pink sauce.

BEEF SKEWER

24.900

OTHER OPTIONS

BEEF OR CHICKEN SKEWER

24.900

150 g of shoulder steak or 150 g of chicken fillet with slices of tomato, onion, bell pepper and zucchini grilled in pieces and 2 traditional side dishes of your choice.

HALF LEÑOS SPECIAL

39.900

70 g of beef dipped in chimichurri, 55 g of pork loin, 80 g of chicken breast fillet dipped in BBQ sauce and 80 g of smoked pork rib dipped in BBQ sauce, 2 corn arepas and 1 traditional side dish of your choice. Suggested for one person.

LEÑOS SPECIAL

58.900

100 g of beef with chimichurri, 110 g of pork loin, 160 g of chicken breast fillet, and 160 g of smoked pork rib with BBQ sauce. Includes 2 traditional side dishes of your choice.

*Combos include a portion of french fries and soda or natural lemonade.

SINGLE

COMBO*

CLASSIC BURGER

24.900 30.900

180 g of beef with a slice of heavy cream cheese, sliced tomato, sliced onion, lettuce and BBQ sauce on brioche bread.

GRILLER BURGER

24.900 30.900

180 g of beef with a slice of heavy cream cheese, grilled onion and BBQ sauce on brioche bread.



COMBO PORK BOMBON GRILLED

30.900

SANDWICH

With daily baked bread and grilled vegetables. (onion, pepper and zucchini)

SINGLE **COMBO***

CHORIPAN 2 grilled sausages of 60 g each with chimichurri and a slice of heavy cream cheese. Grilled vegetables not included.	15.900	22.900
GRILLED CHICKEN 165 g julienned chicken with BBQ sauce.	19.900	26.900
GRILLED PORK NECK 150 g of pork neck in julienne strips with chimichurri.	21.900	28.900
GRILLED HUMP MEAT 125 g of beef morrillo in julienne strips with chimichurri sauce.	22.900	29.900
BEEF STEAK ON THE GRILL 100 g of beef cut in julienne strips with chimichurri sauce.	22.900	29.900



PORK BOMBON GRILLED 160 g of pork bombon in julienne strips with BBQ sauce.	23.900	30.900
GRILLED STEAK 120 g of beef churrasco in julienne strips with chimichurri sauce.	26.900	33.900
GRILLED ST. LOUIS RIBS 165 g of St. Louis ribs with BBQ sauce.	27.900	34.900



*Combos include a portion of french fries or potato chips, with alioli and soda or lemonade.



GRILLED BEEF TENDERLOIN CALENTADO

27.900

CALENTADOS

Not include accompaniments.

GRILLED PORK LOIN CALENTADO 550 g of rice and beans, 100 g of pork, ripe plantain in small cubes, accompanied by 2 corn arepas and a fried egg.	25.900
GRILLED BEEF TENDERLOIN CALENTADO 550 g of rice and beans, 100 g of beef, ripe plantain in small cubes, accompanied by 2 corn arepas and a fried egg.	27.900
CALENTADO PAISA 550 g of rice and beans, ripe plantain in small cubes and 200 g of pork cracklings, accompanied by 2 corn arepas, a fried egg and a slice of avocado.	30.900
SUPER CALENTADO PAISA 850 g of rice and beans, ripe plantain in small cubes, and 250 g of pork cracklings, accompanied by 2 corn arepas, 2 fried eggs and a slice of avocado.	36.900



PARRILLERITOS

CHILDREN'S MENU



CHICKEN TENDERS

24.900

CHICKEN TENDERS 150 g of breaded chicken fillet with french fries and 60 g glass of ice cream, the flavor will be subject to restaurant availability.	24.900
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OUR GRILL



HUMP

39.900



BISTEC A CABALLO

45.900

Enjoy your plate with three traditional accompaniments: Leño's rice, house salad, cooked potato, sweet banana or 2 corn arepas.

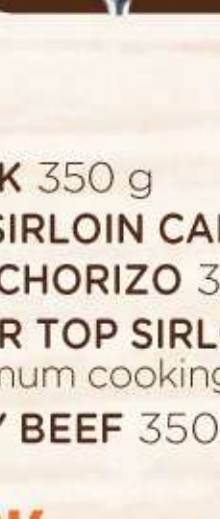
BEEF Pairing with red wine	
RUMP TAIL 250 g of beef, maximum cooking time 3/4.	35.900
HUMP 250 g of slow-cooked beef shank for 10 hours, finished on the grill with chimichurri.	39.900
SHOULDER STEAK 300 g of beef, juicy, soft and great flavor cut.	41.900
BISTEC A CABALLO 300 g blade steak with creole sauce and 2 traditional sides.	45.900
STEAK 230 g	49.900
TOP SIRLOIN CAP 230 g Maximum cooking time 3/4.	51.900
BABY BEEF 230 g	58.900
FILET MIGNON 230 g 2 tender beef medallions of approximately 115 g each grilled with mushroom sauce. Includes two traditional accompaniments of your choice.	64.900

ADD:

Onion sauce.....	5.900
Pepper sauce.....	6.300
Mushroom sauce.....	7.300
Bistec a caballo.....	8.300
(Tomato, onion, cilantro and fried egg)	

STEAK DONENESS

Soft, juicy and lean texture meat



RARE
MEDIUM
MEDIUM WELL
WELL DONE



BIG CUTS

STEAK 350 g	59.900
TOP SIRLOIN CAP 350 g	65.900
BIFE CHORIZO 350 g	67.900
SUPER TOP SIRLOIN CAP 420 g Maximum cooking time 3/4.	73.900
BABY BEEF 350 g	73.900

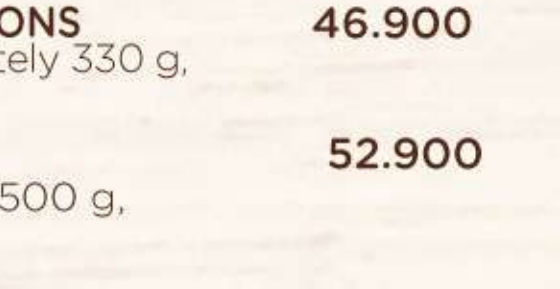
PORK

Pairing with red wine or rose wine



GRILLED PORK NECK

38.900



TOMAHAWK

40.900

PORK MILANESE 250g breaded pork chop.	38.900
GRILLED PORK NECK 320g of pork meat bathed in BBQ sauce or chimichurri.	38.900
PORK BONBONS Two 160 g pork bonbons baked and finished on the grill, served with potatoes wedges, house salad and BBQ sauce.	40.900
TOMAHAWK 300 g pork steak, accompanied with potatoes wedges or french fries.	40.900
ST. LOUIS RIBS With BBQ sauce. 320 g (1 Rack) 640 g (2 Rack)	41.900 60.900
GRILLED PORK MEDALLIONS 3 medallions of approximately 330 g, in BBQ sauce.	46.900
SMOKED PORK RIBS 6 units of approximately 500 g, in BBQ sauce	52.900

FISH

Pairing with white wine



GRILLED SALMON
59.900

GRILLED TROUT 400 g	38.900
*SHRIMP GARLIC TROUT 400 g	49.900
*TROUT IN SHRIMP CREOLE SAUCE	49.900
CAMARON 400 g	
GRILLED SALMON 240 g	59.900
*SALMON GARLIC SHRIMP 240 g	69.900
*SALMON IN CREOLE SAUCE SHRIMP	69.900
CAMARON 400 g	

ADD:

Creole (Tomato And Onion)..... 5.900

Garlic cream sauce 5.900

CHICKEN

Pairing with white wine



CHICKEN STEAK
30.900



CAPRESE GRILLED CHICKEN
42.900

CHICKEN STEAK	30.900
Two 150 g boneless legs with skin, served with potatoes wedges or french fries and aioli sauce.	
GRILLED CHICKEN	37.900
330 g of chicken fillet, accompanied by onion, paprika and grilled mushrooms.	
HALF ROASTED CHICKEN	37.900
4 pieces of chicken of approximately 750 g, served with andean potatoes and corn arepa.	
CAPRESE GRILLED CHICKEN	42.900
330 g chicken breast fillet, covered with mozzarella cheese, tomato, and basil.	
FLORENTINE CHICKEN	46.900
330 g breast fillet with ham, bacon and heavy cream cheese in a bechamel sauce with cheese.	

Enjoy your plate with three traditional accompaniments: L&C rice, house salad, cooked potato, sweet banana or 2 corn arepas. You can choose a special accompaniment for only \$2.000 COP (value for each change). Options: andean potatoes 250g, french fries 190g, potato wedges 190g, grilled vegetables or wok vegetables.

DESSERTS



CHOCOLATE VOLCANO
16.900

ICE CREAM	6.900
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Vanilla, macadamia or berries.

HOUSE DESSERT	10.900
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Cheese and caramel cake.

ICE CREAM ROLL	10.900
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Portion vanilla.



GRILLED CHEESE WITH BLACKBERRY JAM ^N	14.900
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2 portions of campesino cheese.

CHOCOLATE VOLCANO	16.900
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Chocolate e biscuit with melted chocolate center accompanied a ball of vanilla ice cream.

ALMOJABANA CAKE	17.900
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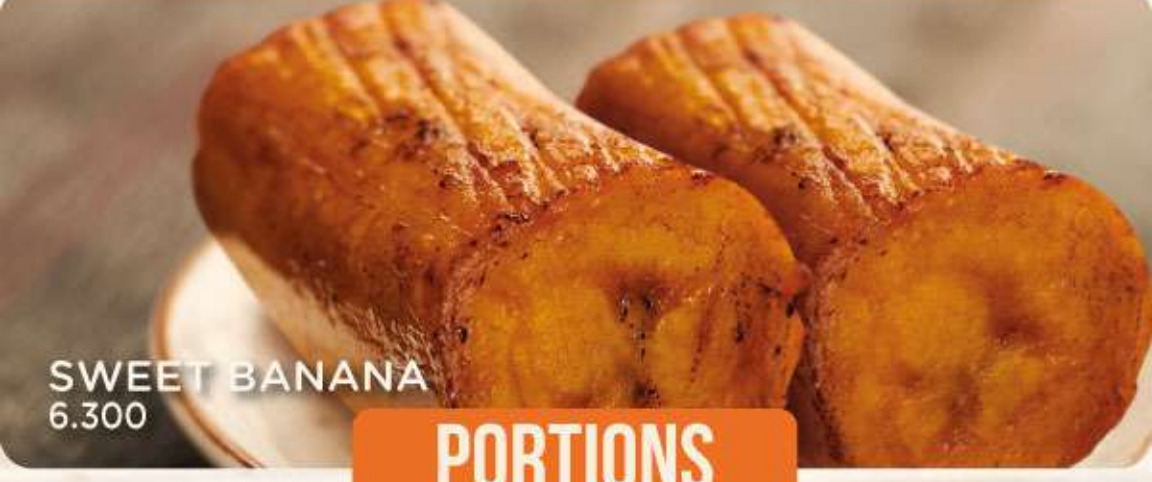
Artisan cake with pieces of "almojabana" cheese and quava jelly.

*ICE CREAM MAXI ROLL VON GLACET	49.900
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^N New.

*Subject to restaurant availability.

PORTIONS



SWEET BANANA
6.300

BAKED POTATOES	3.300
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2 units with potato sauce.

HOUSE SALAD	3.300
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Lettuce, tomato, carrot and onion.

RICE	6.300
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With peppers and beans.

ANDEAN POTATOES 250 g	6.300
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SWEET BANANA	6.300
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2 units of approximately 100 g each.

FRENCH FRIES 190 g	6.300
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POTATO WEDGES 190 g	6.300
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DRINKS



TANGERINE LEMON SODA
7.700

GUANDOLO LEMONADE
7.500

RED FRUIT SODA
7.700

LEMONADE	7.300
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GUANDOLO LEMONADE	7.500
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Panela and lemon drink.

HATSU WATER 500 mL	7.700
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HATSU SPARKLING WATER 300 mL	7.700
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FLAVORED SPARKLING WATER H2OH!	7.700
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HATSU SODA 300 mL	7.700
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RED FRUIT SODA	7.700
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TANGERINE - LEMON SODA	7.700
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MAYACUPIÑA SODA ^N	7.700
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WATER-BASED NATURAL JUICES	8.700
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Strawberry, soursop, mango, passion fruit, blackberry o lulo.

MILK-BASED NATURAL JUICES	9.900
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Strawberry, soursop, mango, passion fruit, blackberry o lulo.

BLENDS WITH OUR	10.300
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LOCAL FRUITS

Tangerine - strawberry

Lulo - peppermint

HATSU TEA 400 mL	10.300
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MANGO BICHE LEMONADE	10.300
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PEPPERMINT LEMONADE	10.300
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CHERRY LEMONADE	10.300
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TANGERINE JUICE	10.700
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COCONUT LEMONADE	11.300
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^N New.

NATIONAL BEERS



ANDINA 330 mL	8.900
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AGUILA LIGHT 330 mL	10.900
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CLUB COLOMBIA 330 mL	11.900
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REFAJO PITCHER	18.900
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INTERNATIONAL BEERS



HEINEKEN 330 mL	13.900
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STELLA ARTOIS 330 mL	13.900
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CORONA 330 mL	14.900
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ALCOHOL EXCESS IS HARMFUL FOR YOUR HEALTH. IF YOU DRINK DON'T DRIVE. SELLING ALCOHOLIC BEVERAGES TO MINORS IS PROHIBITED.

HOT DRINKS

MINT INFUSION	4.400
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AMERICAN	5.300
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DOUBLE ESPRESSO	5.300
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FRUIT INFUSION	5.900
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CAPPUCCINO	6.900
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MACCHIATO	7.300
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AMARETTO CAPPUCCINO	11.300
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BREAKFAST

Enjoy the best breakfasts and brunches with the real flavor of the local grill in:

Bogotá: CC Unicentro, CC Gran Estación, CC Mallplaza, Airport El Dorado, CC Bazaar Chía, Parque La 93.

Villavicencio: CC Primavera Urbana.

Available Saturdays and Sundays from 9:00 a.m. to 12:00 p.m.

CALENTADO WITH LENTILS 20.900

325 g of rice with lentils, 1 sliced chorizo
60g with 2 corn arepas and fried egg.

GRILLED PORK LOIN CALENTADO 25.900

550 g rice with beans, pork 100g, sweet
banana in squares, 2 corn arepas and
one fried egg.

GRILLED BEEF TENDERLOIN CALENTADO 27.900

550 g rice with beans, beef 100 g,
sweet banana in squares, 2 corn
arepas and one fried egg.

CALENTADO PAISA 30.900

550 g of rice and beans, ripe plantain in
small cubes and 200 g of pork cracklings,
accompanied by 2 corn arepas, a fried
egg and a slice of avocado.

BISTEC A CABALLO 30.900

150 g beef shoulder steak with fried egg,
onion and tomato creole sauce.



RIB BROTH 17.900

EGGS 9.900

Fried or Scrambled (2 und)

EGGS WITH TOMATO AND ONION (2 und) 10.900

PORTION OF CAMPESINO CHEESE 7.900

FRUIT COCKTAIL 10.900

(Kiwi, banana, strawberry and melon)

ALMOJABANA AND PANDEBONO BASKET 19.900

PANDEBONO (und) 8.900

ALMOJABANA (und) 8.900

JUICES

ORANGE JUICE 9.300

TANGERINE JUICE 10.700



IF YOU HAVE A SUGGESTIONS, ASK
COMPLAINT OR CLAIM

CONTACT US
01 8000 113363

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MARCH 2024 MENU.

IF YOU NEED ELECTRONIC INVOICE, PLEASE REQUEST IT WHEN ASKING FOR YOUR BILL.

TIP NOTICE

We want to inform the consumers that this commercial establishment suggests a tip corresponding to 10% of the bill, which can be accepted, rejected or modified by you, according to your appreciation of the service provided. Requesting the bill, let your server know whether you want that amount included - or not- in your check, or indicate the amount you wish to tip. The collected tips money is destined uniquely and specially to recognize the work of people who are part of the service chain of this establishment. If you have any inconvenience with the tip charge, please get in touch with citizen line of attention of Superintendencia de industria y comercio (Our governments entity that controls these issues): (601) 592 0400 in Bogotá and for the rest of the country you can call the national free line: 01 8000 90065 to -le your complaint. You can also -le it through the email contactenos@sic.gov.co writing in the subject or text of the email - Complaint of tip collection. If you wish to get in touch with Leños & Carbon's customer service line call: 01 8000 113363.

DECLARATION OF ALLERGENS
Dear customer, in our kitchens, ingredients may contain: wheat our (gluten), traces of soy, dairy, egg, peanut, nuts, among others, that can cause allergies.

Product subject to inventory availability of the restaurant. Advertising reference photos. The weight of each protein corresponds to its approximate crude weight; it may lose grams by losing juices when cooked. All our prices are in Colombian pesos