


# DANI'S SET LUNCH MENU

MONDAY TO FRIDAY FROM 1PM TO 4PM

## STARTERS

[3 TO CHOOSE PER PERSON]

**TOMATE NITRO AND BABY SHRIMP TARTAR +9 €**

TUNA BELLY "GILDA" WITH MÁLAGA-STYLE AJOBLANCO  
TOMATO CARPACCIO WITH STRACCIATELLA AND PISTACHIO PESTO   
DRAWNS "ROBUCHON STYLE" [2 PCS]  
IBERIAN HAM CROQUETTES [2 PCS]

## MAINS

[1 TO CHOOSE PER PERSON]

**ROSSINI BURGER +16 €**

Our masterpiece made with brioche bread, dry-aged Simmental beef loin, foie gras, Parmesan cheese

**AGNOLOTTI DEL PLIN**

Bourguignon beef, Parmesan cheese

**FREE-RANGE GRILLED CHICKEN**

Lemon demi glace

**CREAMY RICE WITH HERBS** 

Burrata cheese, seasonal vegetables

**GRILLED SEA BASS**

Green sauce, clams, pea sprouts, snow peas

## DESSERT

**WHITE CHOCOLATE TARTLET**

Mint, yuzu cream

WATER INCLUDED

€49

ALLERGEN INFORMATION AVAILABLE UPON REQUEST

VAT INCLUDED

OUR EGGS ARE FROM CAGE-FREE HENS





# ENJOY A GLASS OF WINE...

## WHITES

2024 Bico Da Ran | Bodegas Eulogio Pomares | Rias Baixas | 12  
2024 Albillo Mayor sobre lías | Bodegas Valduero | Ribera del Duero | 16

## REDS

2023 La Maldición Tinto de Valdilecha | Bodegas Cinco Leguas | 12  
2021 Caballero Zifar | Bodegas Zifar | Ribera del Duero | 16

# ... OR A COCKTAIL!

## CRUNCH | 21

Volcán Blanco, Picaflor Mezcal, Príncipe Amontillado, Pineapple,  
Strawberry, Cinnamon

## DEL MARQUÉS | 21

Belvedere, Mr Black, Coffee, Pistachio, Coconut

## CHISME | 19

Tanqueray Ten, Ketel One, Manzanilla La Pastora, Chartreuse,  
Apple, Ginger, Matcha, Basil, Mango

*Dani*