Dani

BRASSERIE · BAR · TERRACE

MENU

TO START

TOMATE NITRO AND GREEN GAZPACHO | 32
Dried tomato, green bell pepper, baby shrimp tartare

IBERIAN HAM CROQUETTES | 26
Creamy béchamel (5 pcs.)

Add 1 piece | +5

PUMPKIN CROQUETTES | 24
Goat cheese,
creamy béchamel (5 pcs.)

Add 1 piece | +4

GRILLED ARTICHOKES | 25
Free-range egg yolk,
charred eggplant purée
Add acorn-fed Iberian ham | +8

CHARCOAL-GRILLED LEEKS | 27
Pear compote, candied pistachio,
dried apricot purée
Add truffled mortadella | +9

FRENCH ONION SOUP (15 MIN) | 28
The classic version,
Manchego cheese

POACHED EGG AT 63° | 28
Wild mushroom ragout, creamy
truffled potato purée

PRAWNS "ROBUCHON STYLE" | 29
Basil, pesto (5 pcs.)

Add 1 piece | +5

CAESAR SALAD
Grilled chicken breast | 30
Grilled prawns | 36
Cantabrian 00 anchovies | 38

GUACAMOLE | 30
Hass avocado from Málaga,
semi-dried tomato, edamame,
sunflower seeds, crunchy tempura

100% ACORN-FED IBERIAN HAM | 49
Cristallino bread, tomato

CAVIAR

Waffles with sour cream

OSETRA (50g / 100 g) | 295 / 580 BELUGA (50 g) | 675

CAVIAR TASTING | 495
OSETRA (20 g) | BELUGA (20 g) | KRISTAL (20 g)

Pair it with a glass of:
R de Ruinart | 31 Ruinart Rosé | 39 Krug | 85

RAW BAR

FRESH OYSTER
Unit | 9
Unit + Osetra caviar (5 g) | 34
Half a dozen | 50

SCALLOP CARPACCIO | 26
Butter-confit scallops,
beetroot emulsion

PARISIAN-STYLE STEAK TARTARE | 29
Free-range egg yolk, fries

TUNA TARTARE | 30
Green goddess sauce, mango

RED TUNA DESCARGAMENTO | 31
Yellow bell peppers, lime, olive

ADD: OSETRA CAVIAR (5G) | +25

PASTA & RICE

CREAMY PUMPKIN RICE WITH STRACCIATELLA | 32
Candied pumpkin seeds, fresh sage

AGNOLOTTI DEL PLIN | 35
Beef bourguignon, Parmesan cheese

RED PRAWN GNOCCHI | 45
Red prawn carpaccio, creamy carrot purée

Prices in €. VAT included.
Bread and olive oil service | 7 € per person

MEAT & FISH

ROSSINI BURGER | 41
Brioche bun, matured Simmental loin, foie gras,
Parmesan cheese, caramelized onion
Add truffle +24
Add truffle fries +9

CHARGRILLED FREE-RANGE CHICKEN | 39
Lemon demi glace, corn ribs

"PINTXO-STYLE" HAKE | 39
Hazelnut panko, shiitake beurre blanc

OUR WINTER SIGNATURE!

BLUEFIN TUNA MARMITAKO | 42
Potato spheres, marmitako sauce

GALICIAN ROCK OCTOPUS | 42
Sweet potato purée, green mojo

RETINTA BEEF SIRLOIN | 48
Chargrilled aged beef, bimi, "Café de Paris" sauce

CHARGRILLED MONKFISH | 52
Grilled baby gem lettuce, seafood bouillabaisse

SUCKLING LAMB SHOULDER | 55
Herb butter, risolée potatoes

SALT-BAKED WILD SEA BASS (600 G) (15 MIN) | 71
Grilled baby gem lettuce, saffron beurre blanc

DRY AGED RIB EYE (550G) | 73
Charra beef, bimi, "chimichurri" sauce, demi-glace

SOLE MEUNIÈRE (550G) | 88
Trout roe, grilled baby gem lettuce, champagne velouté

T-BONE | 140
Chargrilled sirloin, beef tenderloin tartare

SIDES

TENDER SPROUTS AND SPRING ONION SALAD | 10
CARAMELIZED GRILLED PIQUILLO PEPPERS | 10
VEGETABLE PARRILLADA | 14
"ROBUCHON STYLE" MASHED POTATOES | 14
XXL WILD ASPARAGUS | 14
TRUFFLED-PARMESAN FRIES | 19
LOBSTER MAC & CHEESE | 29

At Four Seasons Hotel Madrid, sustainability is our commitment.
We prioritize local, seasonal, and responsibly sourced ingredients—like cage-free eggs and sustainably caught fish—to protect biodiversity and support our community.

This establishment complies with the provisions of RD 1021/2022 on the prevention of Anisakis parasitosis.

All packaging is 100% compostable, and in line with RD 1021/2022, you're welcome to take home any uneaten food to help reduce waste.

We care for you and the planet.

Allergen information available upon request.

Vegetarian option
Dani García's Iconic Dish