

*Dani*

BRASSERIE · BAR · TERRACE

MENÚ



## STARTERS

### 2014 | PRAWNS "ROBUCHON STYLE" | 29

Crispy prawns wrapped in brick pastry, basil, pesto (5pcs)  
Add 1 piece +5€

### GUACAMOLE TABLESIDE | 29

Avocado from Málaga, semi-dried tomato, edamame, sunflower seeds, crunchy tempura

### ACORN-FED IBERIAN HAM | 46

Cristallino bread, tomato

### FOIE-CHERRY-PORT | 28

Foie gras spread, cherry gravy, Port, parmesan cheese

### ARTISAN IBERIAN "SOBRASADA" AND STRACCIATELLA FOCACCIA | 36

Caramelized onion, spicy honey

### BIMI AND KALE SALAD | 25

Honey and mustard dressing, black sesame

### IBERIAN HAM CROQUETTES | 19

Creamy bechamel with acorn-fed Iberian ham (5pcs)  
Add 1 piece +4€

### *Dani* CLUB SANDWICH | 41

Free-range chicken, Norwegian salmon, Baeri caviar, "Hollandaise"

### CAESAR SALAD

Grilled chicken breast | 28  
Acorn-fed Iberian ham | 32  
Grilled prawns | 36

### *Dani* 2007 | TOMATE NITRO AND GREEN GAZPACHO | 32

Dried tomato, green bell pepper, baby shrimp tartare

### BEEF TARTARE | 29

Bearnaise sauce, potato nest

## RAW BAR

*Dani*  
RECOMMENDS...



### NATURAL OYSTER

Unit | 8

Half dozen | 48

+ Osetra caviar (5g) | 33 per unit



### SALMON "TIRADITO" | 22

Yuzu kosho tiger's milk, apple

### WHITE PRAWNS | 28

Citrus vinaigrette, warm sesame oil

### YELLOW SEA BASS AND SCALLOP CEVICHE | 26

Fresh corn, apple, "jalapeños"

## TUNA, FROM BARBATE



### AVOCADO, TUNA BELLY | 28

Grilled avocado from Málaga, tuna belly

### O'TORO USUZUKURI | 28

Fried panko, tomato tartare

### RED TUNA TARTARE, STRACCIATELLA | 31

Roasted tomato broth

### 2015 | *Dani* RED TUNA DESCARGAMENTO | 28

Yellow bell peppers, lime, black olive

## CAVIAR



OSETRA (50 / 100 g) | 250 / 490

IMPERIAL (50 g) | 500

BELUGA (50 g) | 625

### Our Commitment to the Planet

At Four Seasons Hotel Madrid we are committed to preserving and regenerating the environment and leaving a positive and lasting impact on our local community, which is why we incorporate sustainability practices into all of our global operations.

Sustainability is about social and environmental responsibility, waste management, raw material sourcing and ultimately, COMMITMENT.

That's why each of our products - including our coffee and tea - are local, sustainable and always in season. All our eggs come from hens raised without cages and we support sustainable fishing by promoting biodiversity in the seas.

Join our food waste reduction programme! In compliance with RD 1021/2022, you can take back any food you have not consumed. In addition, all our packaging is 100% compostable, respecting the environment.

We take care of you...

Allergen information at your disposal.

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

Prices in € VAT included.

Bread and olive oil service | 6 € per person



# MAIN COURSE

## PASTA AND RICE

**"RISOTTO AL PESTO" | 26**   
Tarragon pesto, burrata

**MEZZE MANICHE & CAVIAR (150GR) | 95**  
Creamy butter, Oscietra

**TAGLIOLINI WITH LEMON | 41**   
Red prawn, basil, sun-dried tomato

## FISH

**SOLE MEUNIÈRE | 88 (2 PAX)**  
The classic "Meunière"

**GRILLED COD | 31**  
Bell pepper "provençale"

**TUNA FILLET | 36**  
Celeriac, concassé, edamames

**GRILLED SCARLET PRAWN (150GR) | 69**  
Sherry Hollandaise

**GRILLED LOBSTER | 95**  
Beurre Blanc

## MEAT

*Dani* **1998 | OXTAIL RAVIOLI | 33**  
Chestnut purée, Bordelaise sauce, seasonal mushrooms

**ROASTED PIGEON | 36**  
Stewed wheat with mushrooms, pâté

*Dani* **2020 | ROSSINI BURGER | 41**  
Matured Simmental loin, foie gras, parmesan cheese

**BEEF TENDERLOIN "STROGANOFF STYLE" | 45**  
Potato, seasonal mushrooms

## Josper®

**KAGOSHIMA A5 WAGYU BEEF**  
100g | 85  
200g | 170

**DRY AGED RIB EYE (550 G) | 64**  
Cebón Angus 100%

**AGED "TXULETA" (1 KG) | 136**  
Demi-glace

**MARINATED FREE-RANGE CHICKEN THIGH | 28**  
Mixed herbs, orange

**SUKIBIKI SEA BASS (800G) | 71**  
Lemon zest oil

*Dani* Iconic dish by Dani García  
 Vegetarian option

## IN SEASON

**HIGH SEAS PACCHERI | 120 PP**  
Local lobster, scarlet prawn, clams, mussels, tiger prawns

[MINIMUM 2 PEOPLE]

## SIDES

**SAUTÉED VEGETABLES | 9**  
**FRENCH FRIES | 9**  
**MASHED POTATOES | 9**  
**CARAMELIZED PIQUILLO PEPPERS | 10**  
**MIXED GREEN SALAD | 9**

## "THE BEST OF *Dani*"

LUNCH SERVICE: from 13:00 to 15:00 hrs / DINNER SERVICE: from 19:00 to 23:00 hrs

### DANI GARCÍA'S MOST ICONIC CREATIONS | 120

2002 | FOIE YOGURT, PORT WINE, PARMESAN CHEESE  
Port, parmesan foam

BRIOCHE  
Melanosporum truffle butter  
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2015 | RED TUNA DESCARGAMENTO  
Yellow bell peppers, lime, black olive  
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2007 | TOMATE NITRO AND GREEN GAZPACHO  
Dried tomato, green bell pepper, baby shrimp tartare  
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GRILLED SEA BASS  
Artichoke, Iberian jus  
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ROASTED PIGEON  
Stewed wheat with mushrooms, pâté  
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MANGO JELLY AND PAYOYO CHEESE  
PX ice cream



