

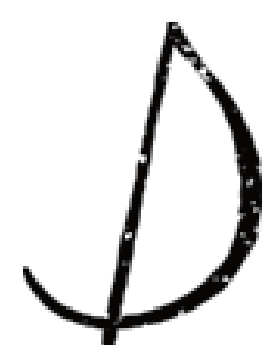
Dani

BRASSERIE · BAR · TERRACE

MENU



STARTERS



TOMATE NITRO AND GREEN GAZPACHO | 29

Dried tomato, green bell pepper, baby shrimp tartare
+ Osetra caviar (5g) | 25

PRAWNS "ROBUCHON STYLE" | 29

Crispy prawns, brick pastry, basil,
pesto (5pcs.)

Add 1 piece +5

IBERIAN HAM CROQUETTES | 19

Creamy bechamel (5pcs.)

Add 1 piece +4

ACORN-FED IBERIAN HAM | 49

Cristallino bread, tomato

FOIE GRAS TERRINE | 32

Dried apricot purée, yuzu gel,
soft nougat with butter

GRILLED ARTICHOKE | 25

Free-range egg yolk,
charred eggplant purée

CAESAR SALAD

Grilled chicken breast | 28

Duck ham | 28

Grilled prawns | 36

GUACAMOLE | 29

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

TOMATO CARPACCIO | 27

Stracciatella,
pistachio pesto

CAVIAR

Waffles with sour cream

OSETRA (50g / 100 g) | 295 / 670

IMPERIAL (50 g) | 675

BELUGA (50 g) | 790

Pair it with a glass of:

R de Ruinart | 31

Ruinart Rosé | 39

Krug | 170

RAW BAR

OYSTER FROM THE SHELL

Unit | 9

Half dozen | 50

+ Osetra caviar (5g) | 33 per unit

PARISIAN-STYLE STEAK TARTARE | 29

Free-range egg yolk, fries,
"trocadero" lettuce

LANGOUSTINE CARPACCIO | 29

Caramelized cauliflower cream,
pine nuts

Add: Osetra Caviar (5g) | +25

BARBATE TUNA

Sourced from our
worldwide known region

TUNA BELLY TARTARE | 29

Ajoblanco, balsamic reduction,
grape must veil

DRED TUNA DESCARGAMENTO | 28

Yellow bell peppers, lime, olive

PASTA & RICE

AGNOLOTTI DEL PLIN | 35

Beef Bourguignon, Parmesan cheese

CREAMY RICE WITH HERBS | 29

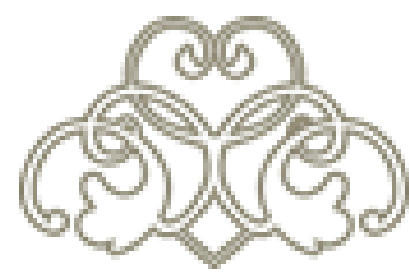
Burrata cheese, seasonal vegetables

LINGUINE WITH GRILLED RED PRAWN | 77

Citrus tomato sauce, basil

Prices in € VAT included.

Bread and olive oil service | 7 € per person



MEAT & FISH

ROSSINI BURGER | 39

Brioche bun, matured Simmental loin, foie gras, Parmesan cheese

Add truffle +24

Add truffle fries +9

DRY AGED RIB EYE (550G) | 64

Iberian beef

SUCKLING LAMB SHOULDER | 55

Herb butter

RETINTA BEEF SIRLOIN | 39

Charcoal-grilled

IBERIAN PORK "PRESA" | 37

Charcoal-Grilled

GRILLED SEA BASS | 71

With lemon peel oil

SOLE MEUNIÈRE | 88 [2 PEOPLE]

The classic "Meunière"

GALICIAN ROCK OCTOPUS | 35

Galician Garlic Sauce "Ajada"

CHARCOAL-GRILLED BLUEFIN TUNA BELLY | 47

Charcoal-grilled

CHARCOAL-GRILLED FREE-RANGE CHICKEN | 33

Lemon demi glace

GRILLED MONKFISH | 41

Garlic, chilli & tomato "sofrito"

SIDES

LOBSTER MAC & CHEESE | 29

VEGETABLE PARRILLADA | 14

CARAMELIZED GRILLED PIQUILLO PEPPERS | 10

TRUFFLED-PARMESAN FRIES | 17

TENDER SPROUTS AND SPRING ONION SALAD | 10

MASHED POTATOES "ROBUCHON STYLE" | 12

SAUCES | 9

GREEN PEPPER SAUCE

BÉARNAISE SAUCE

FOYOT SAUCE

PALO CORTADO BEURRE BLANC

MAITRE D'HOTEL BUTTER

BEEF DEMI GLACE

GRIBICHE SAUCE

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.