

Dani

BRASSERIE • BAR • TERRACE

MENU



STARTERS



TOMATE NITRO AND GREEN GAZPACHO | 32

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

IBERIAN HAM CROQUETTES | 22

Creamy bechamel (5 pcs.)

Add 1 piece | +4

GRILLED ARTICHOKEs | 25

Free-range egg yolk,
charred eggplant purée

Add acorn-fed Iberian ham | +8

TOMATO CARPACCIO | 27



Stracciatella,
pistachio pesto

PRawns “ROBUCHON STYLE” | 29

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

Add 1 piece | +5

CAESAR SALAD

Grilled chicken breast | 30

Grilled prawns | 36

Cantabrian Anchovies 00 | 38

GUACAMOLE | 30



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

FOIE GRAS TERRINE | 32

Dried apricot purée, yuzu gel,
buttery soft nougat

100% ACORN-FED IBERIAN HAM | 49

Cristallino bread, tomato

CAVIAR

Waffles with sour cream

OSETRA (50g / 100 g) | 295 / 490

BELUGA (50 g) | 790

CAVIAR TASTING | 625

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 dozen | 50

BARBATE TUNA

Sourced from the
world-renowned
region of Barbate

PARISIAN-STYLE STEAK TARTARE | 29

Free-range egg yolk, fries

TUNA TARTARE | 30

Green goddess sauce, mango

LANGOUSTINE CARPACCIO | 29

Pine nuts,
caramelized cauliflower cream



RED TUNA DESCARGAMENTO | 31

Yellow bell peppers, lime, olive

ADD: OSETRA CAVIAR (5 G) | +25

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 | 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

GRILLED BLUEFIN TUNA “TARANTELO” | 39

Chargrilled, tomato carpaccio

GALICIAN ROCK OCTOPUS | 42

Green mojo, sweet potato purée

GRILLED MONKFISH | 46

Garlic, chilli & tomato “sofrito”, grilled baby gem lettuce

RETINTA BEEF SIRLOIN | 48

Chargrilled aged beef, bimi, “Café de Paris” sauce

SUCKLING LAMB SHOULDER | 55

Herb butter, risolée potatoes

GRILLED WILD SEA BASS (600 G) | 71

Lemon peel oil, grilled baby gem lettuce, saffron beurre blanc

DRY AGED RIB EYE (550G) | 73

Charra beef, bimi, “chimichurri” sauce, demi-glace

SOLE MEUNIÈRE (550G) | 88

Classic “Meunière” (finished tableside), grilled baby gem lettuce

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

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 Garcia's Iconic Dish