

Dani

BRASSERIE · BAR · TERRACE

MENU



STARTERS

D TOMATE NITRO AND GREEN GAZPACHO | 32

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

DRAWNS "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 | 46

Cristallino bread, tomato

FOIE-CHERRY-PORT | 28

Foie gras spread, cherry gravy,
Port, parmesan cheese

D 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

GUACAMOLE | 29

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

BIMI AND KALE SALAD | 25

Honey and mustard dressing,
black sesame

ARTISAN TRUFFLED FOCACCIA | 46

Stracciatella, Melanosporum,
spicy rosemary honey

CAVIAR

OSETRA (50g / 100 g) | 250 / 490

IMPERIAL (50 g) | 500

BELUGA (50 g) | 625

Pair it with a glass of

R de Ruinart | 31

Ruinart Rosé | 39

Krug | 170

RAW BAR

OYSTER FROM THE SHELL

Unit | 8

Half dozen | 48

+ Osetra caviar (5g) | 33 per unit

SALMON "TIRADITO" | 22

Yuzu kosho "leche de tigre", apple

BEEF TARTARE | 29

Bearnaise sauce, potato nest

SEA BASS AND SCALLOP CEVICHE | 26

Fresh corn, apple, jalapeños

BARBATE TUNA

Sourced from our
worldwide known region

AVOCADO, TUNA BELLY | 28

Grilled Hass avocado from Málaga,
tuna belly

O'TORO USUZUKURI | 28

Crispy panko, olive oil, tomato tartare

RED TUNA TARTARE, STRACCIATELLA | 31

Roasted tomato broth

D RED TUNA DESCARGAMENTO | 28

Yellow bell peppers, lime, olive

PASTA & RICE

"LLAUNA" RICE | 26

Seasonal mushrooms, paté, chestnut flakes

TRUFFLED AGNOLOTTI | 47

Mushroom duxelle, ricotta, Melanosporum

TAGLIOLINI WITH LEMON | 41

Red prawn, saffron, sun-dried tomato

Prices in € VAT included.

Bread and olive oil service | 7 € per person



THE FEAST | 120 PP (MINIMUM 2 PEOPLE)

Paccheri, national lobster, scarlet prawn, clams, mussels, tiger prawns

FROM THE GRILL

FIRE-KISSED OVER BLAZING HEAT IN OUR **JOSPER** OVEN, CAPTURING AN IRRESISTIBLE SMOKY DEPTH IN EVERY BITE

KAGOSHIMA A5 WAGYU BEEF TENDERLOIN

100g | 85 200g | 170

DRY AGED RIB EYE (550G) | 64
Iberian beef

NATIONAL WHOLE LOBSTER | 95
Beurre Blanc

NATIONAL BEEF "TXULETA" (1KG) | 136
[2 PEOPLE]
45 days dry aged, demi-glace

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

MEAT & FISH

D ROSSINI BURGER | 41

Brioche bun, Matured Simmental loin, foie gras, parmesan cheese
Add truffle +24
Add truffle fries +9

D OXTAIL RAVIOLI | 33

Chestnut purée, Bordelaise sauce, seasonal mushrooms

SOLE MEUNIÈRE | 88 (2 PEOPLE)
The classic "Meunière"

BRAISED DUCK BREAST | 32

Bimi, beetroot, cherry demi-glace

GRILLED RED MULLET | 31
Puntalette risotto, mussels, apple

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

TUNA FILLET | 36
Celeriac, concassé, edamame

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

GRILLED SCARLET PRAWN (150G) | 69
Sherry Hollandaise

SIDES

D LOBSTER MAC & CHEESE | 28

VEGETABLE PARRILLADA | 12

CARAMELIZED GRILLED PIQUILLO PEPPERS | 10

SEASONAL HEIRLOOM TOMATOES | 14

TRUFFLED-PARMESAN FRIES | 17

MASHED POTATOES "ROBUCHON STYLE" | 10

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.