



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 | 40

Cristallino bread, tomato +5€

FOIE-CHERRY-PORT | 28

Foie gras spread, cherry gravy, Port, parmesan cheese

ARTISAN IBERIAN "SOBRASADA" AND STRACCIATELLA FOCACCIA | 32

Caramelized onion, spicy honey

BIMI AND KALE SALAD | 25

Honey and mustard dressing, black sesame

IBERIAN HAM CROQUETTES | 17

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 

CRAYFISH AND PRAWN TARTARE | 46

Candied mushroom

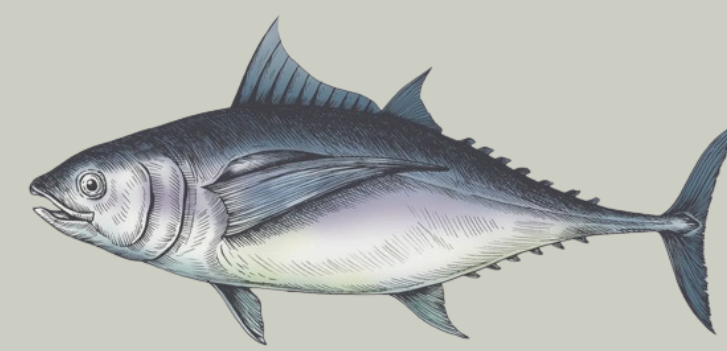
Dani WARM PRAWNS | 26

Infused olive 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 g) | 250

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

KING CRAB TAGLIATELLE | 52
Sherry carbonara

TRUFFLE RICOTTA RAVIOLI | 47 
Black truffle butter

FISH

SOLE MEUNIÈRE | 75 (2 PAX)
The classic "Meunière"

GRILLED COD | 31
Bell pepper "provençale"

TUNA "MORRILLO" | 36
Green beans, basil oil

MEAT

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

2016 | FREE-RANGE CHICKEN TWO WAYS | 36
Foie gras, truffle filling

Dani
2020 | ROSSINI BURGER | 39
Matured Simmental loin, foie gras, parmesan cheese

BEEF TENDERLOIN "STROGANOFF STYLE" | 41
Potato, seasonal mushrooms

Josper

BEEF TENDERLOIN | 85
Kagoshima A5 Wagyu (100g)


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

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

IBERIAN "SECRETO" | 33
Shio koji

SUKIBIKI SEABASS | 71 (2 PAX)
Lemon zest oil

GRILLED LOBSTER | M.P
"Hollandaise"

Dani Iconic dish by Dani García
 Vegetarian option

SEASONAL STEWS

VERDINA BEANS WITH LOBSTER | 50
Traditional stew, bisque

IBERIAN PORK CHEEK | 31
Creamy polenta, grilled corn

SIDES

SAUTÉED VEGETABLES | 9

FRENCH FRIES | 9

MASHED POTATOES | 9

CREAMED SPINACH | 10

MIXED GREEN SALAD | 9

"THE BEST OF Dani"

LUNCH SERVICE: 13:00 A 15:00 hrs / DINNER SERVICE: 19:00 A 23:00 hrs

DANI GARCÍA'S MOST ICONIC CREATIONS | 110

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

BRIOCHE
Melanosporum truffle butter

2015 | RED TUNA DESCARGAMENTO
Yellow bell peppers, lime, black olive

2007 | TOMATE NITRO AND GREEN GAZPACHO
Dried tomato, green bell pepper, baby shrimp tartare

GRILLED SEA BASS
Artichoke, Iberian jus

1998 | OXTAIL RAVIOLI
Chestnut purée, bordelaise sauce

SWEET PUMPKIN
Pecan nut ice cream, spices

