

Dani

BRASSERIE • BAR • TERRACE

MENU



STARTERS



TOMATE NITRO AND GREEN GAZPACHO | 32

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

IBERIAN HAM CROQUETTES | 22

Creamy bechamel (5pcs.)

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 (5pcs.)

Add 1 piece +5

CAESAR SALAD

Grilled chicken breast | 30

Grilled prawns | 36

Cantabrian Anchovy 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,
soft nougat with butter

ACORN-FED IBERIAN HAM | 49

Cristallino bread, tomato

CAVIAR

Waffles with sour cream

OSETRA (50g / 100 g) | 250 / 490 IMPERIAL (50 g) | 790

CAVIAR TASTING | 625

OSETRA (20 g) | IMPERIAL (20 g) | KRISTAL (20 g)

Pair it with a glass of:

R de Ruinart | 31

Ruinart Rosé | 39

Krug | 170

RAW BAR

OYSTER FROM THE SHELL

Unit | 9

Unit + Osetra caviar (5g) | 34

Half dozen | 50

BARBATE TUNA

Sourced from our
worldwide known region

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 (5G) | +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

D ROSSINI BURGER | 39

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

Add truffle +24

Add truffle fries +9

CHARCOAL-GRILLED FREE-RANGE CHICKEN | 33

Lemon demi glace

RETINTA BEEF SIRLOIN | 39

Charcoal-grilled

IBERIAN PORK “PRESA” | 37

Charcoal-Grilled

SUCKLING LAMB SHOULDER | 55

Herb butter

DRY AGED RIB EYE (550G) | 66

Iberian beef

GALICIAN ROCK OCTOPUS | 35

Green mojo

GRILLED MONKFISH | 41

Garlic, chilli & tomato “sofrito”

GRILLED BLUEFIN TUNA

“TARANTELO” | 36

Charcoal-grilled

GRILLED SEA BASS (600G) | 71

With lemon peel oil

SOLE MEUNIÈRE (550G) | 88

The classic “Meunière”

SIDES

TENDER SPROUTS AND SPRING ONION SALAD | 10 

CARAMELIZED GRILLED PIQUILLO PEPPERS | 10 

VEGETABLE PARRILLADA | 14 

MASHED POTATOES “ROBUCHON STYLE” | 14

TRUFFLED-PARMESAN FRIES | 19

D LOBSTER MAC & CHEESE | 29

SAUCES | 7

MEAT

CAFÉ DE PARIS BUTTER
ARGENTINAN “CHIMICHURI”
GREEN PEPPERCORN SAUCE
DEMI-GLACE SAUCE

CHEF’S SPECIALS

FISH

CANARIAN GREEN MOJO
BASQUE-STYLE GREEN HERB SAUCE
TRADITIONAL BASQUE PIL-PIL 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.



 Vegetarian option
Dani Garcia’s Iconic Dish