



SNACK BAR

IBERIAN HAM CROQUETTES | 19

Creamy bechamel with acorn-fed Iberian ham

2014 | PRAWNS "ROBUCHON STYLE" | 29

Crispy prawns wrapped in brick pastry, basil, pesto

DANI'S SANDWICH "BIKINI STYLE" | 22

Truffled "mortadella", Monterey Jack cheese

DANI'S CLUB SANDWICH | 41

Free-range chicken, Norwegian salmon, Baeri caviar, Hollandaise sauce

GUACAMOLE "FINISHED TABLESIDE" | 28

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

ACORN-FED IBERIAN HAM "Cinco Jotas" | 39

Cristallino bread, tomato spread

RAW BAR

NATURAL OYSTER

Half dozen | 36

Dozen | 72

Extra 5 g Osetra caviar | 31 *per unit*

"NOMA" SMOKED SALMON TARTAR | 19

Cured egg yolk, salmon roe, cabbage remoulade

RED TUNA TARTARE, STRACCIATELLA | 28

Roasted tomato broth

Dani CRAYFISH AND PRAWN NOISLETTE TARTAR | 31
Yuzu kosho, cabbage ponzu

2015 | *Dani* RED TUNA "DESCARGAMENTO" | 28
Yellow bell peppers, lime, black olive

Dani SLICED SCALLOPS | 26
Citric Mediterranean seasoning

CAVIAR

OSETRA (50 g) | 250

IMPERIAL (50 g) | 500

BELUGA (50 g) | 625

Cover charge service 6 euros per person.

Allergen information available upon request.
This establishment complies with the provisions of RD 1021/2022 regarding the prevention of parasitosis by Anisakis.

In compliance with RD 1021/2022, clients can take away their food that has not been consumed. All our packaging is 100% compostable, respecting the environment.



S
T
A
R
T
E
R
S

ROASTED LEEK | 19 
Meunière sauce, roasted hazelnut

FOIE-CHERRY-PORT | 24
Foie gras spread, cherry gravy,
port, Parmesan cheese

CAESAR SALAD
"PREPARED TABLESIDE"
Acorn-fed Iberian ham | 29
Grilled chicken breast | 32
Grilled prawns | 36

PASTA AND RICE

WILD SEASONAL
MUSHROOM RISOTTO | 28 
Pinion praline

CREAMY ROCK LOBSTER
LINGUINE | 42
Lobster bisque

TRUFFLED RICOTTA RAVIOLI | 48
Black truffle butter

FISH

SUKIBIKI SEABASS Josper
(FOR TWO GUESTS) | 58
Lemon zest oil

CROCHET HAKE | 38
Creamy mussels, edamame

SOLE WELLINGTON
(FOR TWO GUESTS) | 75
Mushroom duxelles stuffed sole,
shrimp, truffle matelote

KOMBUJIME LOBSTER IN
GREEN PEPPER SAUCE | 61
Pak choi, baby spinach,
sautéed red sorrel

GRILLED BARBATE Josper
TUNA FILLET | 35
Celeriac purée

BEEF TARTARE | 29
Dry aged sirloin tartare, smoked eel,
sherry consommé

2014 | *Dani* LOBSTER
"SALPICÓN" | 41
Avocado, mixed sprouts

2007 | *Dani* TOMATE NITRO
AND GREEN GAZPACHO | 32
Dried tomato, green bell pepper,
baby shrimp tartare

MEAT

1998 | *Dani* OXTAIL
RAVIOLI | 31
Chestnut purée, seasonal mushrooms

CHICKEN BREAST "ALEX DILLING
STYLE" | 36
Morel mushroom cream

2020 | *Dani* ROSSINI
BURGER | 39
Matured Simmental loin,
foie gras, Parmesan

BEEF TENDERLOIN
STROGANOFF | 39
Stroganoff sauce "prepared tableside"
gherkin, capers

AMERICAN BLACK ANGUS
INSIDE SKIRT STEAK Josper
(300 g) | 46

GLAZED MILK FED LAMB
SHOULDER | 49
Raspberry, cauliflower puree

22 DAYS DRY AGED RIB EYE
(550 g) | 59 Josper

SIDES | 9

SAUTÉED VEGETABLES
FRENCH FRIES
MASHED POTATOES
ROASTED RED PEPPERS
CREAMED SPINACH
MIXED GREEN SALAD



"THE BEST OF *Dani*"

THE MOST EMBLEMATIC DISHES OF DANI GARCIA'S CAREER | 105

BRIOCHE

Miso butter, truffle honey

2002 | FOIE YOGURT, PORT WINE, PARMESAN CHEESE

Port, parmesan foam

RED TUNA TARTAR, STRACCIATELLA

Roasted tomato broth

2007 | TOMATE NITRO AND GREEN GAZPACHO

Dried tomato, green bell pepper, baby shrimp tartare

2014 | CROCHET HAKE

Shrimp, edamame

GLAZED MILK FED LAMB SHOULDER

Raspberry, cauliflower puree

2016 | ANDALUSIAN FRESHNESS

Orange, pistachio cream, orange blossom, mint green tea

SELECTED MENU FOR ALL GUESTS