

Dani

BRASSERIE · BAR · TERRACE

POSTRES/
DESSERTS

POSTRES

Dani

TIPSY CAKE | 23

Bizcocho de mantequilla, Bailey's ®, helado de piña

TOUT CHOCOLAT | 14

Chocolate, café, crujiente de cacao

2023 | TORRIJA, NO LA CLÁSICA | 22

Castaña, chocolate, trufa

CRÊPES SUZETTE "FLAMBEADAS EN MESA" | 23

Grand Marnier

Dani

2015 | FRESCOR ANDALUSÍ | 16

Naranja, crema de pistacho, azahar, té verde de menta

PLATO DE FRUTA FRESCA | 14

Fruta de temporada

VINOS / COGNAC

2021 MR | 12

Telmo Rodríguez | Málaga, España

TAWNY PORT 20 AÑOS | 16

Graham's | Oporto, Portugal

2003 QUINTA DO SILVAL | 25

Quinta do Noval | Oporto, Portugal

2016 TOKAJI ASZÚ 6 Puttonyos | 34

Disznókő | Tokaj-Hegyalja, Hungría

2016 CHÂTEAU D'YQUEM | 195

Sauternes, Francia

LOUIS XIII (1 cl) | 70

Rémy Martin | Cognac, Francia

Información sobre alérgenos disponible bajo petición.
Todos nuestros huevos son procedentes de gallinas libres de jaula.

DESSERTS

Dani TIPSY CAKE | 23
Bailey's ® drunk butter brioche, pineapple ice cream

TOUT CHOCOLAT | 14
Chocolate, coffee, crunchy cocoa

2023 | "TORRIJA", NOT THE CLASSIC ONE | 22
Chestnut, chocolate, truffle

CRÊPES SUZETE "FLAMBÉES TABLESIDE" | 23
Grand Marnier

2015 | *Dani* ANDALUSIAN FRESHNESS | 16
Orange, pistachio cream, orange blossom, peppermint tea

FRESH FRUIT PLATTER | 14
Seasonal fruits selection

WINES / COGNAC

2021 MR | 12
Telmo Rodríguez | Málaga, Spain

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Graham's | Porto, Portugal

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Allergen information available upon request.
All our eggs are from cage-free hens.