

NUEVO

On the
Road
MADRID

UN VIAJE CULINARIO DESDE EL CIELO DE MADRID
HASTA EL PARAÍSO DE LAS BRASAS

Dani

BRASSERIE - BAR - TERRACE

LENA

— LAS BRASAS X DANI GARCÍA —

MADRID

EXPERIENCE

DANI BRASSERIE. FOUR SEASONS MADRID

APERITIVES

GRILLED OCTOPUS WITH
ROMESCO SAUCE AND VIOLET POTATO CRYSTALS

MAIN COURSE

NITRO TOMATO, COLD GREEN SOUP AND MOTRIL SHRIMPS

WELCOME COCKTAIL OR MOCKTAIL

LEÑA MADRID

APERITIVES

CARPACCIO OF CURED OLD BEEF
FOIE-GRAS FOR SPREADING WITH DRESSED TENDER GARLIC

MAIN COURSE

OLD BEEF RIBEYE STEAK
ONION AU GRATIN WITH TRUFFLE
PIQUILLO PEPPER

SWEET MOMENT

TORTA DI ROSE

BEBIDA

COCKTAIL TO CHOOSE

Bottle to choose

MENADE VERDEJO
PRUNO RIBERA DEL DUERO

400€ x 2 pax

10% VAT INCLUDED

Water, coffee or infusion, bread&butter included

Dani
BRASSERIE - BAR - TERRACE

LEÑA
— LAS BRASAS X DANI GARCIA —
MADRID

NUEVO

On the Road

MADRID

Dani
WILDEN - 10th - TERRACE

LEÑA
— LAS BRASAS Y DANIGARCIA —
MADRID

RESERVAS

reservas@grupodanigarcia.com

grupodanigarcia.com