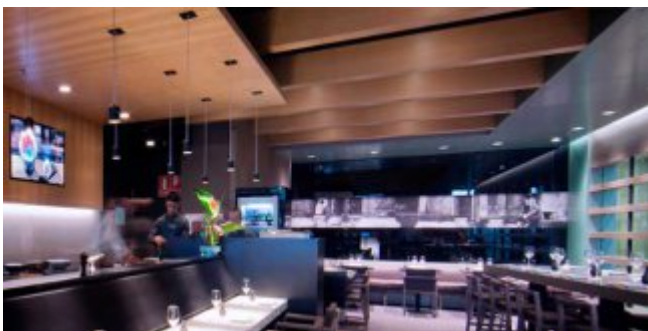


Welcome to Madrid

The prestige and fame of Kabuki, run by the chef, Ricardo Sanz, has a sister restaurant in Terminal 4 at Adolfo Suárez Madrid-Barajas Airports, which has been adapted to the characteristics of the transit area without losing the quality of the parent restaurant.

Kirei by Kabuki Barajas offers a bar for fast food as well as tables to savour its cuisine in a more relaxed way. The menu is structured around salads, soups and pasta, wok, skewers, meat and fish, sashimi, usuzukuris, nigiris, makis, futomakis, temakis and desserts, with a small selection of wines, which includes various sakes. Its proposals include dishes that are reminiscent of the parent restaurant, such as tuna tartar with fried egg and potatoes, the butterfish nigiris with truffle, hamburger with tomato and poached onion, Tori No Kagaare and Nipponese style fried chicken. Furthermore, if you don't have much time, the restaurant has a take away service for those passengers who prefer to eat on the plane.

In 2015 the second Kirei opened on Terminal 1 of the same airport.



Services



Carta en otros idiomas

Complementary services



Admisión de tarjetas de crédito



Comida por encargo / para llevar

Interest data

Address

Avenida de la Hispanidad, s/n 28042

Telephone

(+34) 620 266 405

Metro

Aeropuerto T4 (L8)

Cercanías (Local train)

Aeropuerto T4

Cuisine

Japonesa

Tourist area

Aeropuerto / Feria de Madrid

Web

<https://www.restaurantekabuki.com/es/restaurantes/kabuki-barajas>

Bus

200, Autobús Express Aeropuerto

Price range

de 31 a 45 euros



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

