



























BIBO  
DANI GARCÍA

# BRIOCHEs & TAPAS





OX-TAIL BRIOCHE® with original Bull sauce (2units)      


COJONUDO BRIOCHE® chorizo, chipotle and quail egg (2units)       

FRIED CHICKEN BRIOCHE with Ras el hanout (2units)      





BABY HOT DOG, tarragon tartar sauce (3units)       

PORTION OF RUSSIAN SALAD with fried quail eggs     





CREAMY HAM CROQUETTES    

CREAMY INK CROQUETTES       








ROBUCHON QUEEN PRAWNS AND BASIL       







FRIED MARINATED SEA BASS    


# SALADS & VEGETABLES

GUACAMOLE, burrata and soya beans     



BIMI AND KALE SALAD with citrus and black sesame dressing       



THE "ORIGINAL" CESAR finished at the table WITH CHICKEN       






AUBERGINE GLAZED with miso      




QUEEN PRAWN TEMPURA KIMCHI      






# RAW BAR & SEAFOOD

OYSTERS au nature or Mignonette  




YELLOW CORVINA CEVICHE with fresh corn, apple, and jalapeños     



SMOKED SALMON TARTAR NOMA     






WARM QUEEN PRAWNS with olive oil and marinade   

BIBO STEAK TARTAR with straw potatoes and a cup of sherry broth     

SMOKED TUNA TARTAR O´TORO from Barbate DG style    

TRIO WITH CAVIAR 20g caviar with o'toro tuna, salmon and sea bass   

SCALLOP CARPACCIO with mediterranean dressing  





LOBSTER SALAD and endives     





# SEAFOOD TOWER

6 oysters, 1 lobster, 12-14 Sanlucar prawns, 16-18 white prawns, 4 small langoustines, 12-14 mussels, 6 scallops, tuna tartar     




# PASTA & RICE DISHES

SMOKED EEL RISOTTO   

LASAGNA with chicken, truffle and foie    





PASTA AL VODKA    


## ANDALUSIAN & SEAMAN

SOLE MEUNIERE, hazelnut butter and grilled lettuce hearts   

HAKE AL CHAMPAGNE   





PEPPERED SEA BASS with pak choi and balsamic dressing    



TUNA TENDERLOIN, ají panca sauce and green beans    

TUNA BELLY and baby beans with tomato  





FISH AND CHIPS BURGER    

## WE ARE CARNIVORES

CHICKEN GLAZED with creamy morels    

MARINADED IBERIAN PORK BONELESS FLANK   


VEAL TENDERLOIN french garden  

3 FILLETS LA CÓNsula    


BULL BURGER    

## GRILL

*with a side of lettuce and French fries*

SOLE 

SEA BASS 

TUNA BELLY 





BEEF TENDERLOIN

RIBEYE

PORK FLANK  

## BIBO FAMILY

BEEF WELLINGTON (2 PER)    


ROAST CHALLANS DUCK and stewed duck thighs    






# DESSERTS



RICE PUDDING 




FRESH FRUIT AND HIBISCUS GRANITA 

NUTELLA TO DIE FOR        

BIBO CHEESECAKE        

MARBELLA'S SUN      

CHOCOLATE MOUSSE   

TIPSY CAKE   

## ALLERGENS



GLUTEN



CRUSTACEANS



EGGS



FISH



MOLLUSCS



MUSTARD



SESAME SEEDS



PEANUTS



MILK



NUTS



SOYA



SULPHUR DIOXIDE  
AND SULPHITES



CELERY



LUPIN

\*ICONS IN GRAY MEAN THAT MAY CONTAIN TRACES OF ALLERGENS

### - PREVENTION OF ANISAKIS -

At BiBo Marbella, seafood products derived from fish or cephalopod mollusks that are intended to be consumed raw, marinated, in brine, or subjected to any other treatment insufficient to eliminate viable anisakis larvae, are FROZEN at a temperature equal to or lower than -20o C for a minimum of 24 hours, as established by Royal Decree 1021/2022 of December 13th, which regulates specific hygiene requirements for the production and marketing of food products in retail establishments.

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[www.grupodanigarcia.com](http://www.grupodanigarcia.com)



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