

BIBO
DANI GARCÍA

BRIOCHE & TAPAS

OX-TAIL BRIOCHE® with original Bull sauce (2units) 15

COJONUDO BRIOCHE ® chorizo, chipotle and quail egg (2units) 12

FRIED CHICKEN BRIOCHE with Ras el hanout (2units) 14

BABY HOT DOG, tarragon tartar sauce (3units) 14

PORTION OF RUSSIAN SALAD with fried quail eggs 12

CREAMY HAM CROQUETTES 12

CREAMY INK CROQUETTES 12

ROBUCHON QUEEN PRAWNS AND BASIL 18

FRIED MARINATED SEA BASS 26

SALADS & VEGETABLES

GUACAMOLE, burrata and soya beans 16

BIMI AND KALE SALAD with citrus and black sesame dressing 15

THE "ORIGINAL" CESAR finished at the table 15
WITH CHICKEN 19

AUBERGINE GLAZED with miso 14

QUEEN PRAWN TEMPURA KIMCHI 26

RAW BAR & SEAFOOD



OYSTERS au nature or Mignonette 5

YELLOW CORVINA CEVICHE with fresh corn, apple, and jalapeños 19

SMOKED SALMON TARTAR NOMA 20

WARM QUEEN PRAWNS with olive oil and marinade 20

BIBO STEAK TARTAR with straw potatoes and a cup of sherry broth 26

SMOKED TUNA TARTAR O ´TORO from Barbate DG style 26

TRIO WITH CAVIAR 20g caviar with o'toro tuna, salmon and sea bass 59

SCALLOP CARPACCIO with mediterranean dressing 26

LOBSTER SALAD and endives 42

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 26

LASAGNA with chicken, truffle and foie 24

PASTA AL VODKA 18

ANDALUSIAN & SEAMAN

SOLE MEUNIÈRE, hazelnut butter and grilled lettuce hearts 42

HAKE AL CHAMPAGNE 28

DEEP-FRIED PEPPERED SEA BASS with pak choi and balsamic dressing 27

TUNA TENDERLOIN, ají panca sauce and green beans 28

TUNA BELLY and baby beans with tomato 35

FISH AND CHIPS BURGER 22

WE ARE CARNIVORES

CHICKEN GLAZED with creamy morels 28

MARINADED IBERIAN PORK BONELESS FLANK 26

BEEF TENDERLOIN french garden 30

3 FILLETS LA CÓNsula 34

BULL BURGER 22

GRILL

with a side of lettuce and French fries

SOLE 39

BEEF TENDERLOIN 30

SEA BASS 38

RIBEYE 52

TUNA BELLY 35

PORK FLANK 28

BIBO FAMILY

BEEF WELLINGTON (2 PER) 64

ROAST CHALLANS DUCK and stewed duck thighs 80

TABLE SERVICE

Includes homemade bread and French butter Isigny Ste Mère.
4 per person

Prices in €. 10% VAT included.

The prices will be increased by 15% on the terrace.



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