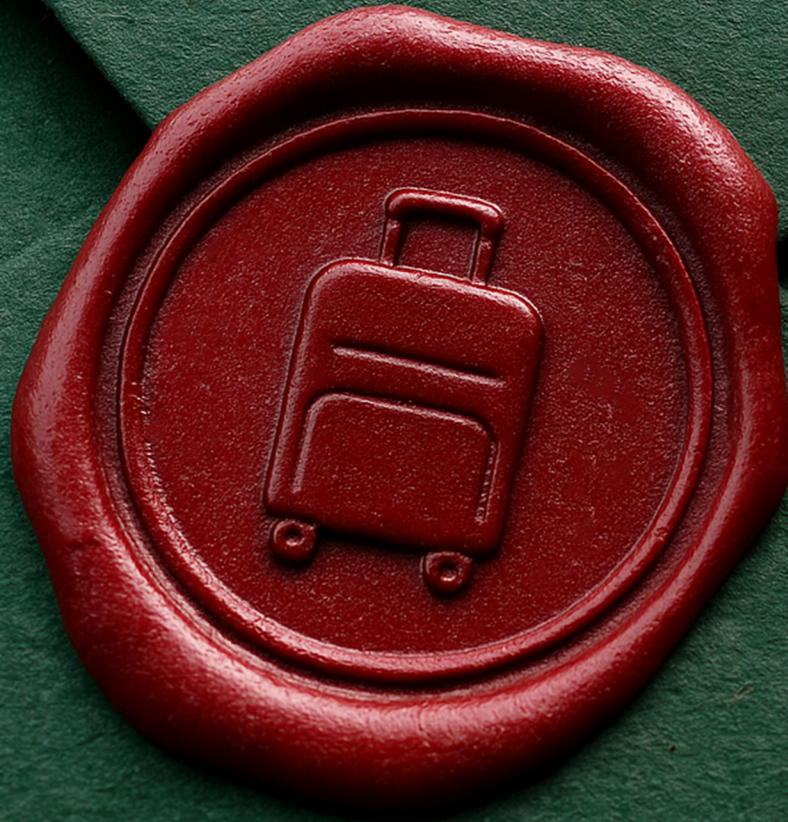


BIBO



NEXT STOP

NAVIDAD



MENU I

APPETIZER

Gazpacho

STARTERS TO SHARE

Russian salad with quail eggs

Tartare Of Otoro Tuna From Almadraba

Queen prawn tempura, kimchi and tobiko

Cojonudo brioche

MAIN

Choose one:

Iberian pork pluma with charcutière sauce and green beans

Grilled beef sirloin

Roasted cod with Provençal piquillo peppers

DESSERT

Rice pudding

WINE CELLAR

Sparkling Apple and Vanilla Cocktail

Menade Ardilla 2024

Izadi Selección Reserva 2019

Water, beer, soft drinks, coffee or tea

65€

per person

*10% VAT included

*Includes bread and butter service

*Menu subject to change



MENU II

APPETIZER

Gazpacho

STARTERS TO SHARE

Russian salad with 6 fried eggs

Yellow corvina ceviche

Bimi and kale salad

Beef steak tartare, korean dressing, fresh herbs and chips

Mixed croquettes

MAIN

Choose one:

Grilled beef tenderloin

Roasted tuna belly

DESSERT

Chocolate mousse

WINE CELLAR

Welcome glass - Juve & Camps Essential Xarel-lo

Sparkling Apple and Vanilla Cocktail

Menade Ardilla 2024

Izadi Selección Reserva 2019

Water, beer, soft drinks, coffee or tea

70€

per person

*10% VAT included

*Includes bread and butter service

*Menu subject to change

*+10€ Ruinart R instead of Cava



MENU III

APPETIZER

Gazpacho

STARTERS TO SHARE

Freshly made guacamole, burrata and soya beans

Tartare of Otoro tuna

Ox-tail brioche

Beef steak tartare, korean dressing, fresh herbs and chips

Fried marinated seabass

MAIN

Choose one:

Grilled beef tenderloin

Sole Meunière

DESSERT

Nutella to die for

WINE CELLAR

Welcome glass - Juve & Camps Essential Xarel-lo

Sparkling Apple and Vanilla Cocktail

Menade Ardilla 2024

Izadi Selección Reserva 2019

Menade Sauvignon Blanc Dulce 2023

Water, beer, soft drinks, coffee or tea

80-€

per person

*10% VAT included

*Includes bread and butter service

*Menu subject to change

*+10€ Ruinart R instead of Cava



OPENING HOURS

From Monday to Sunday, evening events will have access to the space from 8:00 p.m.

If your booking is between 8:00 p.m. and 9:00 p.m., it will have a maximum duration of 2.5 hours.

These conditions will be in effect from November 15th, 2025 to January 5th, 2026, and may be subject to change, especially regarding venue exclusivity and opening hours.

BOOKING CONDITIONS

Set menu for the entire table: All guests must choose the same menu; individual menu selection is not allowed. Menus are available for groups of 8 or more people. To confirm your booking, a valid credit or debit card is required. The choice of main course must be submitted at least 5 days before the reservation date. If not received within this timeframe, the restaurant reserves the right to assign dishes based on availability. Starters and desserts will be served to share. Menus can only be adjusted in the case of allergies or food intolerances, provided they are communicated in advance.

PAYMENT METHODS

For events of 20 guests or more, full payment must be made via bank transfer. For events with fewer than 20 guests, a credit card is required and payment may be settled at the restaurant.

*Cash and card payments accepted.

CANCELLATION POLICY

Cancellations are free up to 72 hours before the event. Later cancellations will incur a fee of €25 per person, charged to the card provided. Changes in guest numbers within 24 hours of the event will be charged in full.

MORE INFORMATION

Email: reservas@grupodanigarcia.com

Phone: 918 05 25 56

Opening hours: Monday to Sunday, 11:00 – 22:00

Website: www.grupodanigarcia.com



BOOKINGS

reservas@grupodanigarcia.com

grupodanigarcia.com