

BIBO

NEXT STOP
2026

NEWYEARSEVE



MENU I

APPETIZER

Ham / Oyster

STARTERS

Foie yogurt with Port and Parmesan
Caviar tin with celery root and truffle
Scampi carpaccio with almonds

MAIN

Dry-aged beef sirloin, truffled potato, and Périgueux sauce

DESSERT

Winter gianduja

WINE CELLAR

Juve & Camps Essential Xarel-lo NV
Pazo Barrantes / Flor d Eira
Viña Sastre / Viña Sastre Crianza
Menade / Sauvignon Blanc Dulce
Water, beer, soft drinks, coffee or tea

260€

per person

*10% VAT included

*Includes bread and butter service

*Menu subject to change

* Includes lucky grapes and party bag



MENU II

APPETIZER

Ham / Oyster

STARTERS

Foie yogurt with Port and Parmesan
Caviar tin with celery root and truffle
Scampi carpaccio with almonds
Carabinero risotto

MAIN

Dry-aged beef sirloin, truffled potato, and Périgueux sauce

DESSERT

Winter gianduja

WINE CELLAR

Juve & Camps Essential Xarel-lo NV
Pazo Barrantes / Flor d Eira
Viña Sastre / Viña Sastre Crianza
Menade / Sauvignon Blanc Dulce
Water, beer, soft drinks, coffee or tea

320€

per person

*10% VAT included

*Includes bread and butter service

*Menu subject to change

* Includes lucky grapes and party bag



MENU III

APPETIZER

Ham / Oyster

STARTERS

Foie yogurt with Port and Parmesan
Caviar tin with celery root and truffle
Scampi carpaccio with almonds
Gratinated cannelloni with truffled chicken
Carabinero risotto

MAIN

Dry-aged beef sirloin, truffled potato, and Périgueux sauce

DESSERT

Winter gianduja

WINE CELLAR

Ruinart / R Brut
Pazo Barrantes / Flor d Eira
Viña Sastre / Viña Sastre Crianza
Menade / Sauvignon Blanc Dulce
Water, beer, soft drinks, coffee or tea

360€

per person

*10% VAT included

*Includes bread and butter service

*Menu subject to change

* Includes lucky grapes and party bag



KIDS' MENU

Cinco Jotas acorn-fed 100% ibérico ham

Iberian ham and ink croquettes

Hake with ratatouille

Beef tenderloin with special mashed potatoes

DESSERT

Nutella to die for

DRINKS

Water and soft drinks

70€

per person

*10% VAT included

*Includes bread and butter service

*Up to 12 years old

* Includes lucky grapes and party bag



OPENING HOURS

The event will take place during the evening of December 31, 2025 during dinner hours. Reservations will be made between 8:00 pm and 9:00 pm.

BOOKING CONDITIONS

To confirm the reservation, payment in full of the chosen menu is required.

All guests on the reservation must choose the same menu (except children under 12 years old). Main dish choices must be informed 10 days in advance.

Menus cannot be modified except in case of allergies and intolerances. Children's menu are applicable to children up to 12 years old.

Menus are subject to change due to seasonality and product availability.

PAYMENT METHODS

Total payment for services must be made by bank card through a secure link that we will send to your email at the time of booking. You will have 24 hours to confirm the reservation with payment.

CANCELLATION POLICY

The reservation can be cancelled or modified 72 hours before the date of the event with a full refund of the amount previously paid. If you cancel or modify later, we will charge 50% of the full menu cost to the card provided and if you cancel within the last 24 hours the charge would be 100%.

MORE INFORMATION

Email: reservas@grupodanigarcia.com

Phone: 918 05 25 56

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

Website: www.grupodanigarcia.com

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BOOKINGS

reservas@grupodanigarcia.com

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