



BIBO DANI GARCÍA
Spanish kitchen & tapas
 SHOREDITCH

Tapas y Raciones

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|---|-------|
| 35g/70g JAMÓN 5J | 19/35 |
| <i>100% Ibérico de Bellota</i> | |
| PULPO A LA GALLEGA | 16 |
| <i>Olive oil & sweet smoked paprika</i> | |
| TUNA BELLY TARTAR | 18 |
| <i>O'toro tuna belly, yuzu soy marinade, sesame oil & salt cured egg yolk</i> | |
| RED TUNA LOIN | 8 |
| <i>Over a sourdough bread and tomato</i> | |
| MARINATED VEGETABLES | 6 |
| <i>Cauliflower and broccoli in a spicy-citrus marinade with fried almonds</i> | |
| SCALLOP CARPACCIO | 24 |
| <i>With mediterranean dressing</i> | |

fritura Española

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| GAMBAS FRITAS | 9 |
| <i>With spicy mayo</i> | |
| CALAMARES FRITOS | 12 |
| <i>Fried calamari rings & black alioli</i> | |
| CROQUETAS DE JAMÓN IBÉRICO | 12 |
| <i>With a slice of Jabugo Jamón</i> | |

Grill

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| IBERIAN PORK PLUMA | 25 |
| <i>Mashed potato and chimichurri</i> | |
| DRY AGED TXULETA BIBO BURGER | 18 |
| <i>Salsa Bull, cheese, lettuce, tomato & fries</i> | |
| GRILLED WILD HALF SEABASS | 19 |
| <i>Carrots, broccolini, kale & mushrooms</i> | |
| 300G NY STRIP STEAK | 32 |
| <i>Caramelised peppers</i> | |

Vegetarian

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| SOURDOUGH BREAD AND CASTILLO DE CANENA EVOO | 5,5 |
| PAN CON TOMATE | 7 |
| PADRON PEPPERS | 5,5 |
| PATATAS BRAVAS | 6 |
| LA TORTILLA | 9 |
| <i>Spanish tortilla & fried peppers</i> | |
| TOMATES DE ANDALUCÍA | 7 |
| <i>Orange, peppermint & green olive juice</i> | |
| BROCCOLINI & KALE SALAD | 10 |
| <i>Black sesame mayo & peanuts</i> | |
| BIBO GRILLED AVOCADO | 12 |
| <i>Coriander pesto, feta cheese & crème fraîche</i> | |
| GLAZED AUBERGINE | 9 |
| <i>Roasted aubergine, herbs yogurt & broccoli</i> | |

BiBo Brioches

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| OXTAIL BRIOCHE | 10 |
| <i>Salsa Bull & pulled oxtail stew</i> | |
| CHORIZO BRIOCHE | 9 |
| <i>Quail egg & smoked chilly mayo</i> | |
| CHICKEN BRIOCHE | 7 |
| <i>Fried chicken, ras al hanout mayo & lettuce</i> | |
| AUBERGINE BRIOCHE | 7 |
| <i>With goat cheese</i> | |

Paellas

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| ROASTED CHICKEN PAELLA | 50 |
| <i>Braised coquelet chicken & broccolini</i> | |
| SEAFOOD PAELLA | 45 |
| <i>Mussels & prawns</i> | |
| VEGETARIAN PAELLA | 45 |
| <i>Carrots, broccolini, kale & mushrooms</i> | |
| IBERICO RIBS PAELLA | 55 |
| <i>Slow cooked ribs & mushrooms</i> | |
| OCTOPUS PAELLA | 65 |
| <i>Grilled octopus, black ink & alioli</i> | |