



BRIOCHE & TAPAS

OX-TAIL BRIOCHE® with original Bull sauce 9

COJONUDO BRIOCHE @ chorizo, chipotle and quail egg 8

BABY HOT DOG, tarragon tartar sauce (3units) 16

RUSSIAN SALAD with 6 fried quail eggs 14

CREAMY HAM CROQUETTES 16

CREAMY INK CROQUETTES 16

CRISPY 00 LANGOUSTINES and basil (4 units) 28

SALADS & VEGETABLES

GUACAMOLE, burrata and soya beans 22

QUINOA AND ENDIVE SALAD, feta and black olive 20

BIMI AND KALE SALAD with citrus and black sesame dressing 22

REVERSE CAPRESE, cherry tomato with oranges and pine nuts 24

SUPPERCLUB AUBERGINE with pesto 22

WATERMELON SALAD, TUNA and fried kale with ponzu 29

RAW BAR & SEAFOOD



50GR RIOFRÍO ORGANIC CAVIAR PARTY o'toro tuna tartare, toasted brioche 180

YELLOW CORVINA CEVICHE with fresh corn, apple and jalapeños 24

WARM QUEEN PRAWNS with olive oil and marinade 26

BEEF STEAK TARTARE with shoestring potatoes, egg, and parmesan 32

LANGOUSTINE CARPACCIO, peach and citrus 36

SMOKED TUNA TARTAR O TORO from Barbate DG style 26

DUO TARTARE of akami tuna and salmon with RIOFRÍO organic caviar 58

QUEEN PRAWN TEMPURA kimchi and tobiko 32

KING CRAB LEG spicy cream 39

Sliced cured SCALLOPS with Sicilian dressing and zucchini 28

SUPPERCLUB LOBSTER + yuzu and endive salpicón 42

Add 15g RIOFRÍO organic caviar 80

SEAFOOD & CHIPS TOWER

6 oysters, 8 prawns with pink sauce, 4 langoustines 00, 12 mussels with ají sauce, 1 lobster with yuzu salpicón, scallop tartare, french fries



PASTA FOUNTAIN

LASAGNA with chicken, truffle and foie 29

LUMACONI SUPPERCLUB with vodka and tomato sauce 24

MEZZA MANICHE with cream and RIOFRÍO organic caviar 48



FISH & MEATS

SOLE MEUNIERE, hazelnut butter and grilled lettuce hearts 48

HAKE AL CHAMPAGNE 36

ROASTED COD with provenzal piquillo peppers 35

CHICKEN GLAZED with creamy morels 32

IBERIAN PORK PLUMA marinated with ratte potatoes and mojo sauce with chard 32

BEEF TENDERLOIN french garden 36

ROSSINI BURGER BULL and sweet onion 29



SUPPERCLUB BIBO GRILL PARTY

GRILLED CARABINERO with chimichurri (2 units) 69

GRILLED SEABASS, Taggiasca olives, and mussels 35

WAGYU A4 SIRLOIN STEAK 180g 79

COWBOY RIBEYE OF AVILA BEEF, 700g 55

TOMAHAWK painted with miso, 1.3kg 110

ROAST CHALLANS DUCK and stewed duck thighs 120



SIDES

CREAMY MASHED POTATOES 7

MAC AND CHEESE 8

Tragabuches-style FRENCH FRIES 6

PIQUILLO PEPPERS CARAMELIZED 8

GRILLED BIMBI 7

Marinated CAULIFLOWER AND BROCCOLI 8

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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