

FRESH OYSTERS AU NATURE 4€
SEASONED 5€

- Green gazpacho and ginger
- Mignonette
- Japanese glaze

CHARCOAL-GRILLED EDAMAME
Charcoal-roasted soy beans with salt or spicy lemon sauce.
8€

YOGURT FOIE TAPA®
A classic, foie gras yogurt, port wine and parmesan.
9€

BIBO STYLE GUACAMOLE
Avocado, green peas, mint and nachos.
12€

OXTAIL BRIOCHE®
Pulled oxtail brioche, thin mushroom slices, DG sauce and rocket.
7€

COJONUDO BRIOCHE®
Pulled Ronda chorizo, sweet onion, chipotle sauce and fried quail egg.
7€

CRUNCHY ROBUCHON KING PRAWNS
King prawns from Sanlúcar de Barrameda wrapped in fresh basil.
18€

BIPOLAR TUNA TARTARE
Tartare of red tuna belly and loin caught in almadraba, white soy
sauce, extra virgin olive oil and nasturtium leaves.
24€

STEAK TARTAR
Traditional steak tartare made from beef sirloin, green sprouts and a
toasted bread roll.
24€

NUTELLA TO DIE FOR
Nutella ice cream caramel popcorn and hazelnuts, toffee caramel,
coconut cake and lemon jam.
6€

RICE PUDDING
Creamy rice pudding, Tahiti vanilla and raspberry powder.
10€

Table service
4€ per person

