



UN AÑO
MÁS PARA
BRINDAR

RIDO
DANI GARCÍA

NEW YEAR I

Cinco Jotas acorn-fed 100% ibérico ham
Tin of Dani García's caviar
Red tuna tartare, red ají sauce and herbs
Foie gras yogurt, Oporto and parmesan
Smoked potato mash, chargrilled scarlet prawn and ibérico pork lard
Lobster risotto

DESSERT

The last sunshine of the year in Marbella

WINE CELLAR

Juvé & Camps Essencial Xarel-LO
Valdesil Sobre Lias 2022
Viña Sastre Crianza 2020
Doña Felisa Moscatel Maestro 50CL
Water, beer, soft drinks and coffee or tea

260€ PER PERSON

10% VAT INCLUDED

Includes grapes and cotillion





NEW YEAR II

Cinco Jotas acorn-fed 100% ibérico ham
Tin of Dani García's caviar
Red tuna tartare, red ají sauce and herbs
Foie gras yogurt, Oporto and parmesan
Smoked potato mash, chargrilled scarlet prawn and ibérico pork lard
Lobster risotto
Bull's tail ravioli and truffled parmentier potatoes

DESSERT

The last sunshine of the year in Marbella

WINE CELLAR

Juvé & Camps Essencial Xarel-LO
Valdesil Sobre Lias 2022
Viña Sastre Crianza 2020
Doña Felisa Moscatel Maestro 50CL
Water, beer, soft drinks and coffee or tea

320€ PER PERSON

10% VAT INCLUDED

Includes grapes and cotillion





NEW YEAR III

Cinco Jotas acorn-fed 100% ibérico ham
Tin of Dani García's caviar
Red tuna tartare, red ají sauce and herbs
Mille-feuille of foie gras, apple and caramelised goat's cheese
Smoked potato mash, chargrilled scarlet prawn and ibérico pork lard
Lobster risotto and white truffle
Sole Meunière with winter vegetables
Oxtail ravioli and truffled parmentier potatoes

DESSERT

The last sunshine of the year in Marbella

WINE CELLAR

R de Ruinart Brut Champagne
Pazo Barrantes Flor d Eira 2021
Marqués de Murrieta Reserva 2018
Doña Felisa Moscatel Maestro 50CL
Water, beer, soft drinks and coffee or tea

360€ PER PERSON

10% VAT INCLUDED

Includes grapes and cotillion





CHILDRENS

Cinco Jotas acorn-fed 100% ibérico ham

Iberian ham and shrimp 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 grapes and cotillon

*Available until 12 years old



RIBO
DANI GARCÍA

TERMS & CONDITIONS

TIMES

The dinner event will be held on the evening of 31 December 2023. Bookings will be made for between 8pm and 9pm.

BOOKING CONDITIONS

To confirm the booking, the customer must enter their debit or credit card details to purchase the menu chosen. The menus are not modifiable. They can only be modified in case of allergies and intolerances. Menus subject to change due to seasonality of the product. Children's menu available until 12 years old.

METHODS OF PAYMENT

All services must be paid in full via the link by entering the debit or credit card details within 24 hours of confirmation of the reservation.

CANCELLATION POLICIES

Reservations can be cancelled or modified 72 hours in advance of the event date for a full refund of the amount paid. For any cancellations or modifications made after this time, we will charge 50% of the menu price, and any cancellations made in the last 24 hours will be charged at 100% of the price paid.

MORE INFORMATION

If you have any queries, please email:

reservas@grupodanigarcia.com

Telephone: +34 918 052 556

Customer service: Monday to Sunday, 11:00am to a 22:00pm;

To find out more about BiBo Madrid: www.grupodanigarcia.com





RESERVAS

reservas@grupodanigarcia.com

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