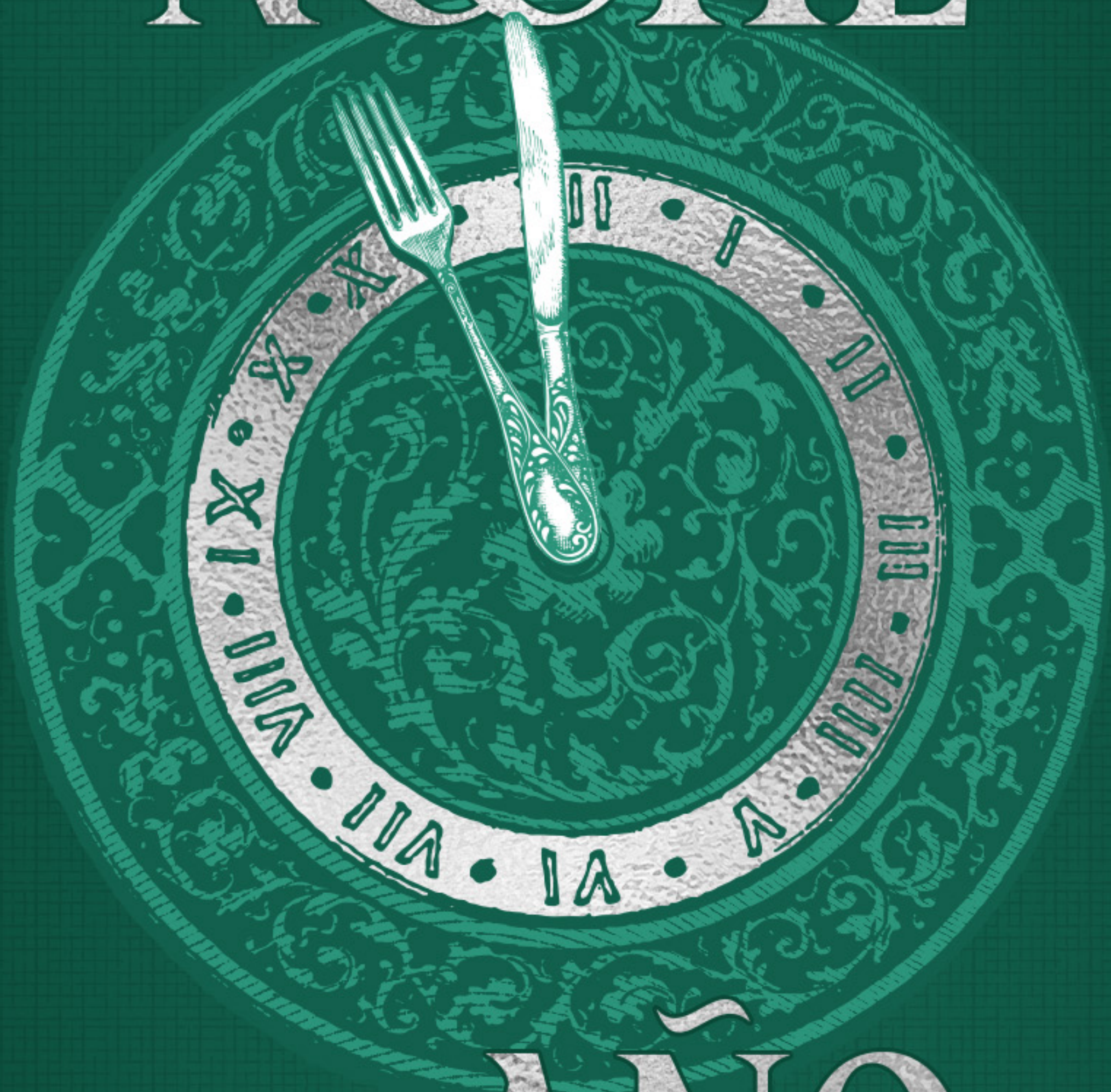


La ÚLTIMA NOCHE



del AÑO

BIBO
DANI GARCÍA

NEW YEAR'S EVE I

APERITIF

Cinco Jotas 100% Iberian acorn-fed ham
Oyster au nature

STARTERS

Foie, port and parmesan yogurt tapa
White asparagus mousse with caviar
Sliced cured scallops with Sicilian dressing and baby zucchini

MAIN

(Choose one)

Lobster Risotto with Palo sauce
Chicken stuffed with mushroom duxelle and mousseline
accompanied by morels in cream sauce

DESSERT

The Moon, orange and orange blossom mousse
with mandarin and yuzu interior, and brownie powder

Winery

Welcome drink- Juvé & Camps Essential Xarel·lo
Pazo Barrantes Flor D'Eira 2022
Viña Sastre Crianza 2021
Doña Felisa Moscatel Maestro 50CL
Juvé & Camps Essential Xarel·lo
Water, beer, Soft drinks, coffee or tea

260€ PER PERSON

*10% VAT included

*Bread and butter included

*Grapes and party bag included

*Menu subject to changes



NEW YEAR'S EVE II

APERITIF

Cinco Jotas 100% Iberian acorn-fed ham
Oyster au nature

STARTERS

Foie, port and parmesan yogurt tapa
White asparagus mousse with caviar
Langoustine carpaccio, mango and citrus

MAIN

(Choose one)

Lobster Risotto with Palo sauce cut
Chicken stuffed with mushroom duxelle and mousseline
accompanied by morels in cream sauce

DESSERT

The Moon, orange and orange blossom mousse
with mandarin and yuzu interior, and brownie powder

Winery

Welcome drink- Juvé & Camps Essential Xarel·lo
Pazo Barrantes Flor D'Eira 2022
Viña Sastre Crianza 2021
Doña Felisa Moscatel Maestro 50CL
Juvé & Camps Essential Xarel·lo
Water, beer, Soft drinks, coffee or tea

320€ PER PERSON

*10% VAT included

*Bread and butter included

*Grapes and party bag included

*Menu subject to changes



NEW YEAR'S EVE III

APERITIF

Cinco Jotas 100% Iberian acorn-fed ham
Oyster au nature

STARTERS

White asparagus mousse with caviar
Foie gras, goat cheese and caramelized apple millefeuille
Langoustine carpaccio, mango and citrus
Glazed king crab with special DG sauce

MAIN

(Choose one)

Sole a la meunière with toasted butter, roasted vegetables
and black truffle melanosporum
Beef tenderloin with spiced mashed potatoes, beef jus
and black truffle melanosporum

DESSERT

The Moon, orange and orange blossom mousse
with mandarin and yuzu interior, and brownie powder

MARIDAJE

Welcome drink-R de Ruinart
Pazo Barrantes Flor D'Eira 2022
Viña Sastre Crianza 2021
Doña Felisa Moscatel Maestro 50CL
Juvé & Camps Essencial Xarel·lo
Water, beer, Soft drinks, coffee or tea

360€ PER PERSON

*10% VAT included

*Bread and butter included

*Grapes and party bag included

*Menu subject to changes



KIDS

MENU

Cinco Jotas 100% Iberian acorn-fed

Assortment of Iberian ham and ink croquettes

Hake loin with ratatouille

Beef sirloin steak with special mashed potatoes

DESSERT

Nutella to die for

DRINKS

Water and soda

70 € PER PERSON

*10% VAT included

*grapes and party bag included

*Until 12 years old



Conditions

TIMETABLE

The event will take place during the evening of December 31, 2024 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.

FORMS OF PAYMENT

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

For further information, please contact:

reservas@grupodanigarcia.com

Phone: +34 918 052 556

Customer service hours: Monday to Sunday 11:00 to 22:00h;

For all the information you want to know about BiBo Madrid:

www.grupodanigarcia.com





BIBO
DANI GARCÍA

RESERVAS

reservas@grupodanigarcia.com
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