



ENCUENTROS  
de  
NAVIDAD

BIBO  
DANI GARCÍA

# MENU I

## - APPETIZER -

Gazpacho

## - STARTERS TO SHARE -

Russian salad with 6 fried quail eggs

Yellow corvina ceviche

Queen prawn tempura, kimchi and tobiko

Ox-tail brioche

## - MAIN -

*To choose one:*

Beef tenderloin French Garden

Roasted cod with provenzal piquillo peppers

## - DESSERT -

Rice pudding

## - WINE CELLAR -

Pazo Barrantes Flor D'Eira 2022

Viña Sastre Crianza 2021

Cocktail

Water, beer, soft drinks, coffee or tea

**60€ per person**

\*10% VAT included

\*Includes bread and butter service

\*Menu subject to change



# MENU II

## – APPETIZER –

Gazpacho

## – STARTERS TO SHARE –

Russian salad

Yellow corvina ceviche

Bipolar tuna tartare

Crunchy Robuchon king prawns

Bimi and kale salad

## – MAIN –

*To choose one:*

Iberian pork pluma marinated with latte potatoes and mojo  
sauce with chard

Sole Meuniere, hazelnut butter and grilled lettuce hearts

## – DESSERT –

Chocolate mousse

## – WINE CELLAR –

Pazo Barrantes Flor D'Eira 2022

Viña Sastre Crianza 2021

Cocktail

Water, beer, soft drinks, coffee or tea

**65€ per person**

\*10% VAT included

\*Includes bread and butter service

\*Menu subject to change



# MENU III

## - APPETIZER -

Gazpacho

## - STARTERS TO SHARE -

The original Caesar's salad dressed at your table

Russian salad with 6 fried quail eggs

Red tuna tartare

Ox-tail brioche

Roasted aubergine with pesto

Whole fried marinated sea bass

## - MAIN -

*To choose one:*

Beef tenderloin French Garden

Sole Meuniere, hazelnut butter and grilled lettuce hearts

## - DESSERT -

Nutella to die for

## - WINE CELLAR -

Pazo Barrantes Flor D'Eira 2022

Viña Sastre Crianza 2021

Cocktail

Water, beer, soft drinks, coffee or tea

**75€ per person**

\*10% VAT included

\*Includes bread and butter service

\*Menu subject to change



# CONDITIONS

## TIMETABLE

From Monday to Sunday, events held in the evening will enjoy the space from 20:00h.

If your reservation is between 20:00h-21:00h it will have a maximum duration of 2.30h.

These conditions here exposed, come into force from December 1, 2024 to January 5, 2025, and may be modified, especially in relation to the exclusivity of the premises and its schedule.

## BOOKING CONDITIONS

Full table menu: the group has to choose one menu for all diners, there is no option to choose different menus.

The main course must be chosen in advance of the reservation.

Menus valid for reservations of 8 people. To confirm the reservation the client must provide his/her credit/debit card details.

If the chosen menu has a main course to choose from, the group must indicate their choice at least 5 days prior to the reserved date; otherwise, the restaurant reserves the right to serve the number of each option according to product availability.

The menus can only be modified in case of allergies and intolerances.

## FORMS OF PAYMENTS

Full payment for services can be made by wire transfer prior to the date of the event or by direct payment at the restaurant.

\*Cash or credit card payments are accepted.

## CANCELLATION POLICY

The reservation can be cancelled 72 hours before the date of the event without any additional cost. If you cancel later, we will charge 25 euros per person to the card provided. If the number of guests of the reservation is modified during the last 24 hours, the menu will be charged in full.

## MORE INFORMATION

For any type of information please contact:

[reservas@grupodanigarcia.com](mailto:reservas@grupodanigarcia.com)

Telephone: 918 05 25 56

Schedule: Monday to Sunday 11:00h to 22:00h;

For all the information you wish to know about BiBo Dani García.

[www.grupodanigarcia.com](http://www.grupodanigarcia.com)





**BIBO**  
DANI GARCÍA

**RESERVAS**

[reservas@grupodanigarcia.com](mailto:reservas@grupodanigarcia.com)

[grupodanigarcia.com](http://grupodanigarcia.com)