



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

80€ 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

85€ 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

Supperclub 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

90€ per person

*10% VAT included

*Includes bread and butter service

*Menu subject to change



CONDITIONS

TIMETABLES

From Monday to Sunday the evening events will have our space available from 20:00h.

If your booking is between 20.00h-21.00h you could enjoy the table maximum 2.30h.

These conditions will be valid between the 1st of December 2024 and the 5th of January 2025 and can be modified, especially regarding the exclusive use of the premises and the timetable.

BOOKING CONDITIONS

Full-table menu: the group has to choose a single 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 bookings of 8. To confirm the booking the customer must provide their debit/credit card details.

If the chosen menu has a main course to choose from, the group must indicate their choice at least 5 days before the booked 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.

FORM OF PAYMENT

The total payment for services can be paid by bank transfer before the event date or by direct payment at the restaurant.

*Payments are accepted in cash or card.

CANCELLATION POLICY

The reservation can be canceled 72 hours before the event date would pose without any additional cost. If canceled later, we will charge 25 euros per person to the card provided. If the number of dinners is modified during the last 24 hours, the price of the full menu will be charged.

FURTHER INFORMATION

For further information, please direct your inquiries to reservas@grupodanigarcia.com Telephone: 951 607 011

Working hours: Monday to Sunday 11:00h - 22:00h

To learn more about BiBo please visit our website at www.grupodanigarcia.com





BIBO
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RESERVAS

reservas@grupodanigarcia.com

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