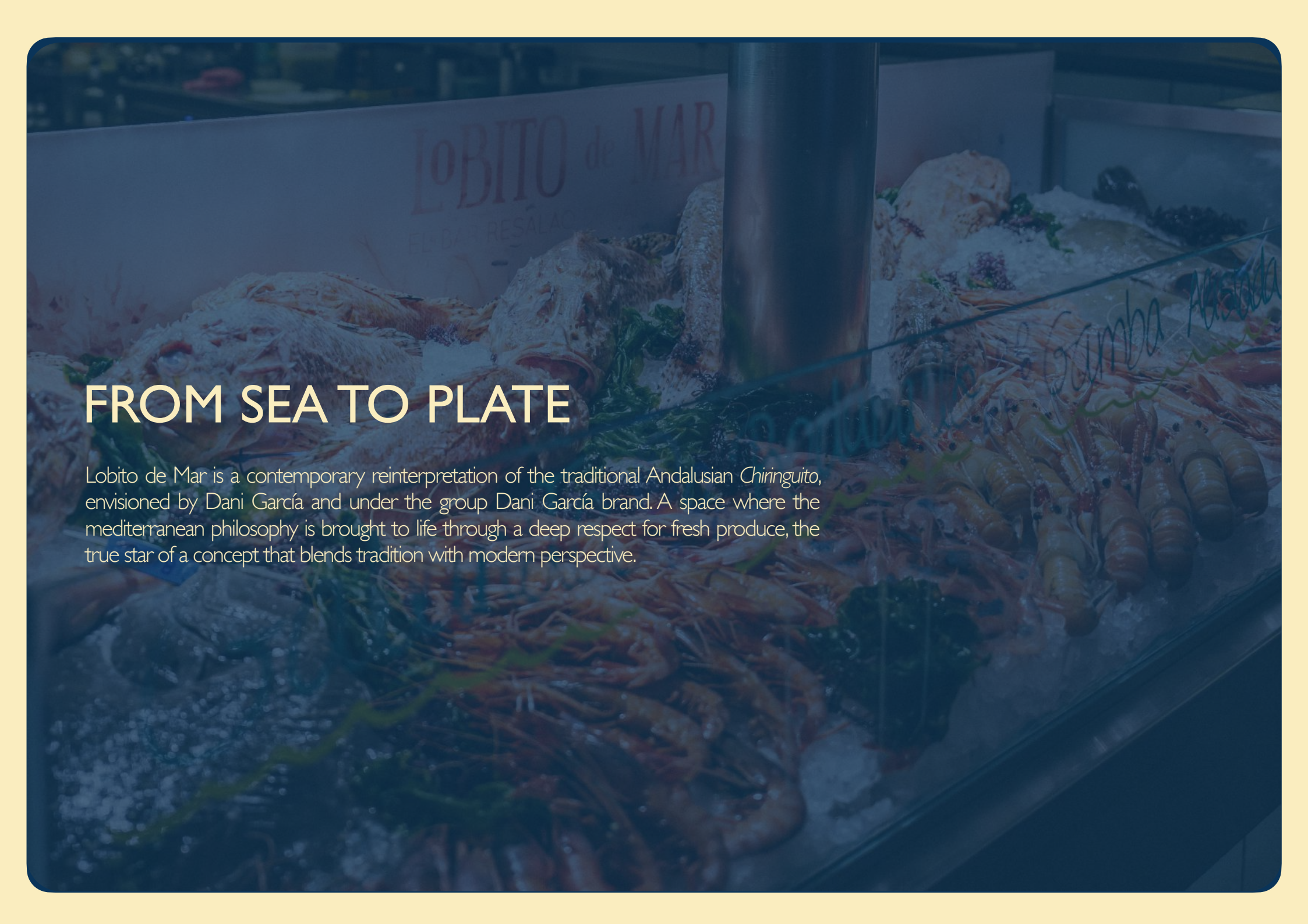




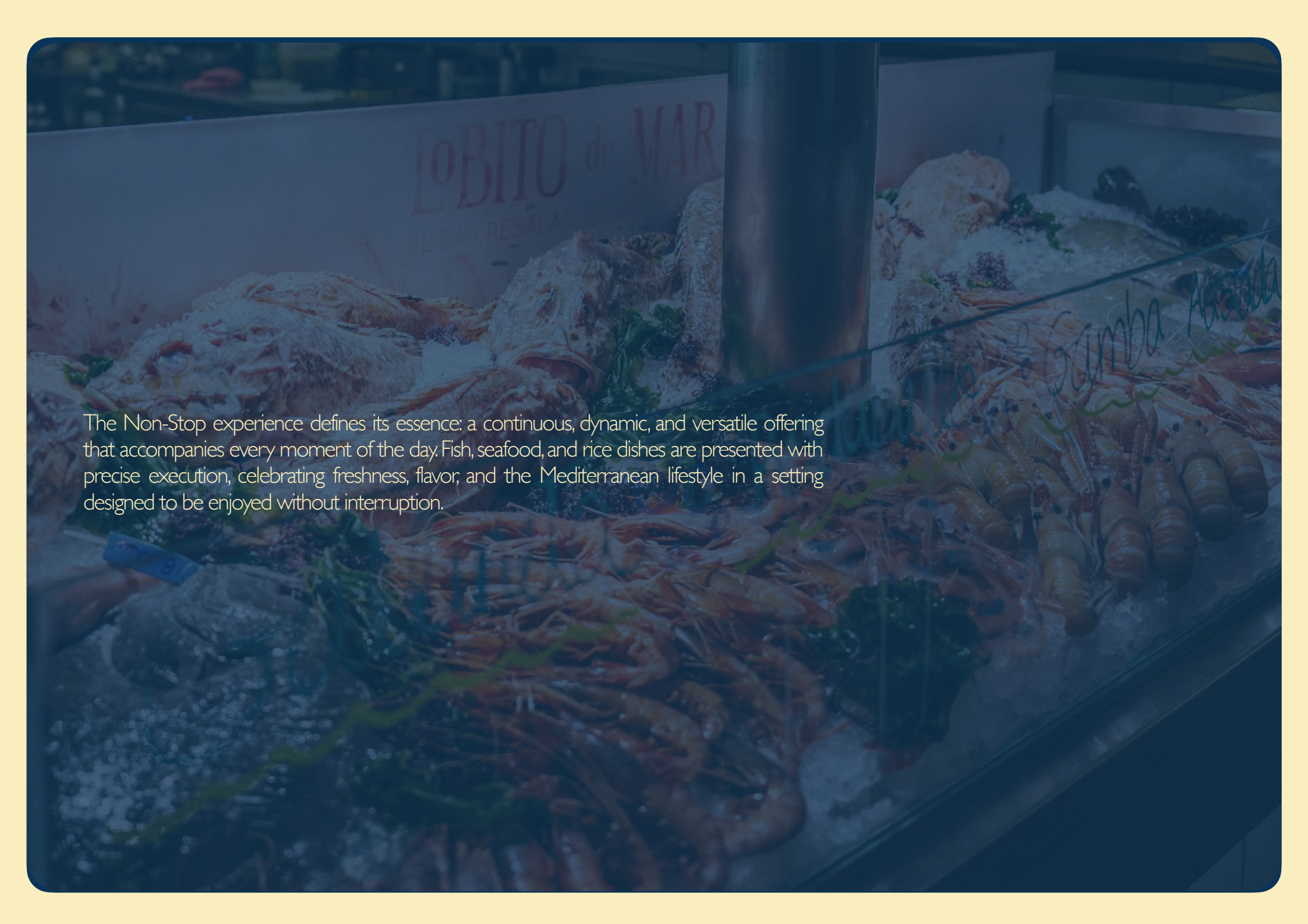
LOBITO DE MAR

EVENTS & GROUS 2026 | IBIZA



FROM SEA TO PLATE

Lobito de Mar is a contemporary reinterpretation of the traditional Andalusian *Chiringuito*, envisioned by Dani García and under the group Dani García brand. A space where the mediterranean philosophy is brought to life through a deep respect for fresh produce, the true star of a concept that blends tradition with modern perspective.

A photograph of a seafood display case, likely in a restaurant or market. The case is filled with various seafood items, including large fish, smaller fish, and shellfish, all resting on a bed of crushed ice. The display is viewed through a glass pane. In the background, a sign reads "LOBITO de MAR" and "EL BAR RESALAO". The text "The Non-Stop experience defines its essence: a continuous, dynamic, and versatile offering that accompanies every moment of the day. Fish, seafood, and rice dishes are presented with precise execution, celebrating freshness, flavor, and the Mediterranean lifestyle in a setting designed to be enjoyed without interruption." is overlaid on the image.

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MAREA MENU

STARTERS TO SHARE

TUNA CARPACCIO
ANCHOVY WITH BUTTER
SMOKED EEL RUSSIAN SALAD
BABY SQUID CROQUETTE
WHITE SHRIMP
TUNA BELLY "PEPITO"

MAIN COURSES

COQUELET CHICKEN RICE

DESSERTS

FRESH CHEESECAKE

80€ pp

ANCLA MENU

STARTERS TO SHARE

IBIZAN TOMATO SALAD
SCALLOP CRUDO
TUNA TARTARE WITH LEMON AIOLI
AND STRAW POTATOES
WHITE SHRIMP CROQUETTES
CLAMS

TUNA BELLY "PEPITO" SANDWICH
WITH FRIED EGG AND PEPPER

MAIN COURSE

SEAFOOD AND FISH RICE

DESSERTS

FRESH CHEESECAKE

90€ pp

SALITRE MENU

STARTERS TO SHARE

TUNA RIBEYE CARPACCIO
GUACAMOLE WITH CRISPY CRYSTAL
SHRIMP
QUISQUILLA PRAWNS
CRAB AND CAVIAR RUSSIAN SALAD
WHITE SHRIMP CROQUETTE
TUNA BELLY "PEPITO" WITH FRIED
EGG AND PEPPER

MAIN COURSE

BLACK RICE WITH MONKFISH AND
LINE-CAUGHT SQUID

DESSERTS

FRESH CHEESECAKE

100€ pp

WINE CELLAR

OPTION 1

MENADE ARDILLA D.O. CASTILLA Y LEÓN
VIÑA SASTRE ROBLE D.O. RIBERA DEL DUERO
WATER, SOFT DRINKS, BEER AND COFFEE

25€ pp

OPTION 2

MENADE ARDILLA D.O. CASTILLA Y LEÓN
VIÑA SASTRE ROBLE D.O. RIBERA DEL DUERO
CAVA JUVÉ & CAMPS ESSENTIAL D.O. CAVA
WATER, SOFT DRINKS, BEER AND COFFEE

29€ pp

OPTION 3

MENADE ARDILLA D.O. CASTILLA Y LEÓN
VIÑA SASTRE ROBLE D.O. RIBERA DEL DUERO
CAVA JUVÉ & CAMPS ESSENTIAL D.O. CAVA
SIERRAS DE MÁLAGA
WATER, SOFT DRINKS, BEER AND COFFEE

32€ pp

EXTRAS FOR EVENTS

COCKTAIL EXPERIENCES

ENJOY A MASTERCLASS LED BY OUR EXPERT BARTENDERS, WHERE YOU WILL LEARN HOW TO CRAFT AND THEN TASTE THREE OF OUR COCKTAILS
AN EXPERIENCE TO BE ENJOYED AT ANY OF THE GROUP DANI GARCIA RESTAURANTS.

PUMPKIN WHISKY SOUR

Malt whisky, citrus and ginger mix, smoked pumpkin sugar, and egg white.
Our most classic cocktail, which remains a permanent favorite thanks to its success.

SHERRY COBBLE

Wine, orange, lemon, grapefruit, and citrus saccharum.
A long, refreshing drink, light in alcohol with citrus notes.

MUME

Aged rum, Umeshu, citrus saccharum, and cocoa bitters.
Simple and well-rounded thanks to the rum's barrel notes and the touch of macerated plum.

50€ pp

WHISKY BAR EXPERIENCES

THREE WHISKY REFERENCES TO CHOOSE FROM
SELECTION CURATED BY OUR EXPERT BARTENDER IN THE BLENDED EXPERIENCE, SINGLE MALT CONTRASTS AND AMERICAN STYLE SECTIONS.

AN EXPERIENCE TO BE ENJOYED AT ANY OF THE GROUP DANI GARCIA RESTAURANTS.

36€ pp

WELCOME DRINK

WELCOME DRINK WITH IBERIAN HAM.

25€ pp

EXTRAS FOR EVENTS

OPEN BAR

STANDAR BRANDS

Ginebra Raku Gin, Larios 12 and Larios Rosé.
Ron Brugal Extravíelo / Brugal Doble Reserva,
Santísima Trinidad Blanco and Santísima Trinidad 7
años.

Whisky Johnie Walker Red Label and Jack Daniel's.
Tequila 1800 Blanco, Reposado and Añejo.

1 HOUR: 25€ pp

2 HOURS: 40€ pp

EXTRA HOUR: 20€ pp

PREMIUM BRANDS

Ginebra Sipsmith. Ron Brugal 1888 and Santísima
Trinidad 15 años.

Whisky Macalian 12 Years Double Cask and Hibiki
Harmony.

Vodka Beldevere and Grey Goose.
Tequila Maestro Dobel.

1 HOUR: 35€ pp

2 HOURS: 55€ pp

EXTRA HOUR: 30€ pp



Elevate your event with our extraordinary spaces, thoughtfully designed to suit any occasion. Whether it's a formal dinner, a cocktail reception, or an exclusive event with entertainment, we offer versatile options tailored to your needs. At Lobito de Mar, we are committed to making every moment unforgettable. We can create the perfect experience for any group size, ensuring your next event is truly unique.

CAPACITY AND ROOM LAYOUT

- PENDING

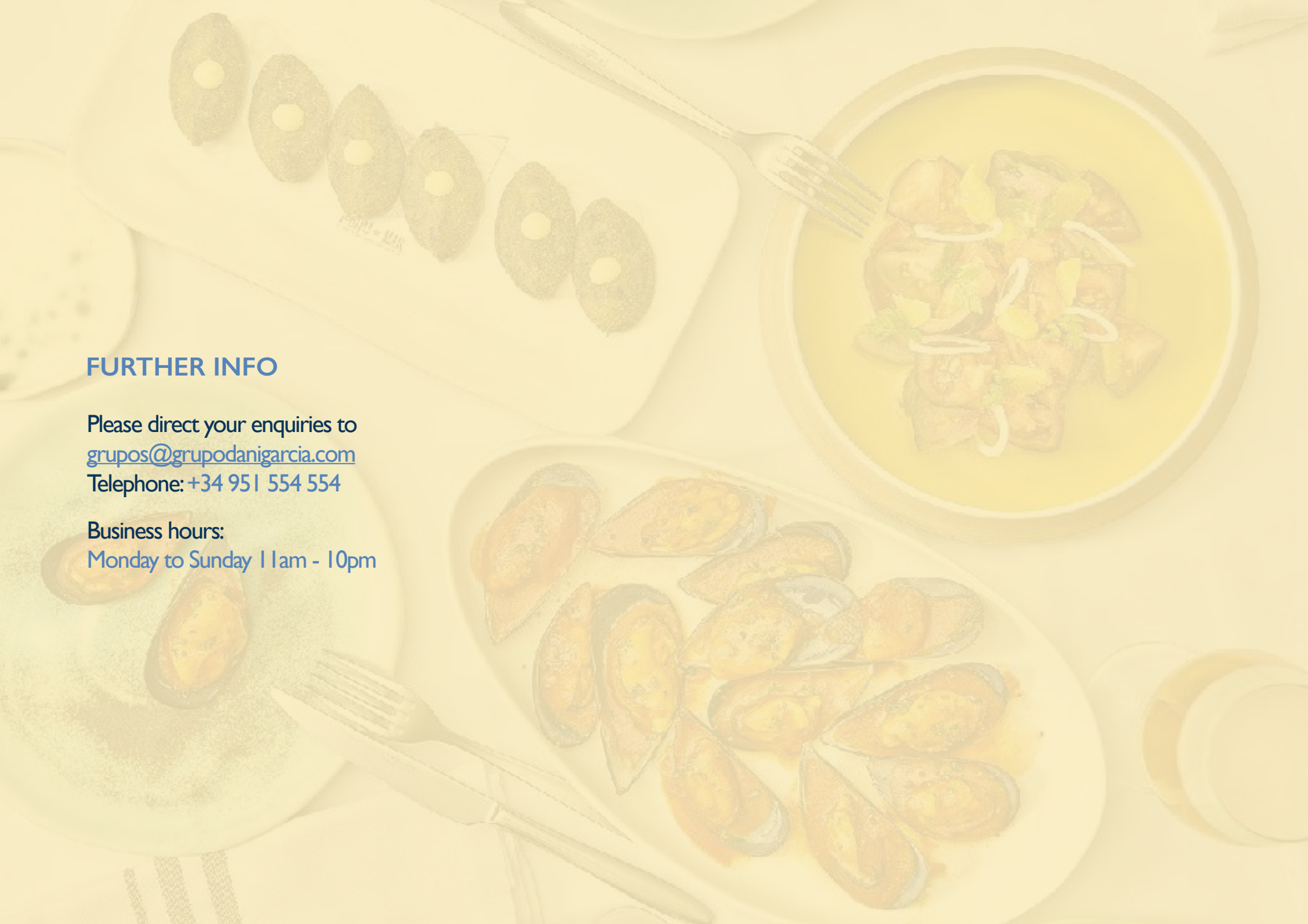


TERMS & CONDITIONS

- **EVENT CONFIRMATION AND SPACE RESERVATION:**
TO CONFIRM THE EVENT AND SECURE THE SPACE, A DEPOSIT OF 20% OF THE INITIAL BUDGET IS REQUIRED.
- **FINAL PAYMENT:**
THE REMAINING BALANCE MUST BE PAID NO LATER THAN 7 DAYS PRIOR TO THE EVENT DATE.
- **MENUS AND WINE SELECTION:**
THE FINAL SELECTION OF MENUS AND WINES MUST BE CONFIRMED AT LEAST ONE WEEK IN ADVANCE, INCLUDING DETAILED INFORMATION ON ANY ALLERGIES OR DIETARY RESTRICTIONS.
- **NUMBER OF GUESTS:**
THE FINAL NUMBER OF GUESTS MUST BE CONFIRMED AT LEAST 72 HOURS IN ADVANCE. THIS NUMBER WILL BE USED AS THE BASIS FOR FINAL BILLING.
- **PAYMENT METHODS:**
PAYMENT MUST BE MADE IN ADVANCE, EITHER BY BANK TRANSFER OR VIA CREDIT CARD PAYMENT GATEWAY.

CANCELLATION POLICY

- **GROUPS OF FEWER THAN 30 GUESTS:**
CANCELLATION FREE OF CHARGE UP TO 72 HOURS BEFORE THE EVENT.
REDUCTION IN THE NUMBER OF GUESTS IS ALLOWED UP TO 24 HOURS IN ADVANCE. AFTER THIS DEADLINE, THE PREVIOUSLY CONFIRMED MENU AND WINE SELECTION WILL BE FULLY CHARGED.
- **GROUPS OF MORE THAN 30 GUESTS OR EXCLUSIVE EVENTS:**
CANCELLATION FREE OF CHARGE UP TO 30 DAYS BEFORE THE EVENT.
THE DEPOSIT OR PREPAYMENT IS NON-REFUNDABLE BUT MAY BE RETAINED AS CREDIT FOR A FUTURE OCCASION. IN CASE OF CANCELLATION MORE THAN 30 DAYS IN ADVANCE, THE AMOUNT PAID WILL BE FULLY REFUNDED.



FURTHER INFO

Please direct your enquiries to
grupos@grupodanigarcia.com
Telephone: +34 951 554 554

Business hours:
Monday to Sunday 11am - 10pm



LOBITO DE MAR

IBIZA