





WELCOME!

You are sitting in the best place to discover the Dani García's dreams! When a chef like him travels around the world he gets seduced by food and dishes that make him dream with a borderless cuisine.

In your hands is the Travel Guide Book of the cuisine dreamed by Dani García. Enjoy with total freedom a worldwide cuisine without leaving Ibiza. Enjoy his playground and have a good trip!

Kitchen:

DANI GARCÍA
Chef Partner

DANIEL RAMÍREZ
Chef BiBo Ibiza Bay

Front of house:

PEDRO CASTRO
Restaurant Manager

BRIOCHE & TAPAS

COJONUDO BRIOCHE®

Pulled Ronda chorizo, sweet onion, chipotle sauce and fried quail egg.

OXTAIL BRIOCHE®

A pulled oxtail brioche, thin mushroom slices, DG sauce and rocket.



Prices in €. 10% VAT included



LOVIN' GREEN

PAYÉS TOMATO SALAD

Salad with payés tomato, olive sauce and orange

MINI VEGETABLE CRUDITÉS

Mini vegetable crudités with muhammara sauce

ROAST LEEK

Roast leek, Mediterranean sauce gribiche and burrata

GUACAMOLE PREPARED TABLESIDE

Guacamole prepared tableside with Soria bacon

KALE AND BROCCOLINI SALAD

Our favourite salad, Kale and broccolini dressed with honey mustard, peanuts and sesame seeds

CREAMY VEG RICE

Creamy rice with seasonal vegetables

RAW BAR & SEAFOOD

FRESH OYSTERS IN BIBO

AU NATURE

Prepared in the most authentic BIBO STYLE

- Spicy pipirrana
- Mignonette
- Caviar (5g)

IBIZA RED SHRIMP TARTARE

Tartare of Ibiza red shrimp, Madras curry and caviar (15g)

RED TUNA TARTARE DUO

Net-caught ventresca belly and the leanest, reddest part of the tuna, white soy sauce and EVOO. 15g caviar extra

CORVINA CEVICHE

Ceviche of red striped bass with yellow peppers, corn, green, apples, tomato powder and jalapeños



IBIZA RED SHRIMP

Red shrimp from Ibiza, boiled, griddled or chargrilled

TIN OF CAVIAR 30G

- Blinis and dill Chantilly
- Gelée of champagne and toast

ANCHOVIES 00

Anchovies 00, black truffle and brioche

CRAB SALAD

Salad of king crab and iced avocado
15g caviar extra



All of our wild red tuna comes from the Almadraba of Cádiz and has been caught in the sustainable Almadraba style, a technique that goes back to pre roman times.

PREVENTION OF ANISAKIS

At BIBO Ibiza, the fish to be consumed raw, semi-hard, smoked, marinated, pickled or salted, is frozen at or below -20 °C for at least 24 hours, as established in Royal Decree 1420/2006 of 1st December 2006 on the prevention of Anisakis parasitism in fishery products supplied by establishments serving food to final consumers or communities.



ANDALUSIAN FRY

CREAMY HAM CROQUETTES

Creamy and crunchy ham croquettes with
tomato powder

CRUNCHY ROBUCHON KING PRAWNS

King prawns from Sanlúcar wrapped in fresh basil

WHOLE FRIED SEA BASS

Our classic whole sea bass in mother's marinade
with a hint of sage



FISH AND SEAFOOD LANDED IN IBIZA

SALT-BAKED OR GRILLED SEA BASS

CHARGRILLED ROCK LOBSTER

CHARGRILLED OR GRIDDLED SOLE

CHARGRILLED OR GRIDDLED JOHN DORY

CHARGRILLED OR ROASTED TURBOT

MEAT SELECTED BY DANI GARCÍA

OLD BEEF RIBEYE STEAK
Chargrilled 1.3kg ribeye steak

CHARGRILLED SHOULDER OF IBÉRICO PORK
Shoulder of ibérico pork 100% chargrilled

CHARGRILLED FILLET STEAK
200g char-grilled beef fillet steak



SIDES

LIVING LETTUCE

FRIES, PARMESAN AND TRUFFLE SALT

POTATO PURÉE

CHARGRILLED PEPPERS

CHARGRILLED BIMBI WITH EVOO

FRIED PADRÓN PEPPERS



SAUCES

GRAVY

GREEN PEPPER SAUCE

BÉARNAISE

BEURRE BLANC WITH PALO CORTADO WINE

DESSERTS

CHARGRILLED PINEAPPLE

Chargrilled pineapple, passion fruit and refreshing candy

RICE PUDDING

Creamy rice pudding with fresh cow's milk, Tahiti vanilla, powdered raspberry and citrus

SEASONAL FRUIT AND CHANTILLY CREAM

Platter of seasonal fruit with Chantilly cream for dipping

THE FLAN WITH ASPIRATIONS

Tocino de cielo egg-yolk dessert, with yuzu, clove biscuit and basil

CHOCOLATE MOUSSE AND VANILLA (RECOMMENDED FOR 2 PEOPLE)

Traditional 70% chocolate mousse and vanilla Chantilly cream.



