





WELCOME!

You are sitting in 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 of a borderless cuisine.

Here is your Travel Guide of the cuisine dreamed by Dani García. Enjoy in 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.

10

## OXTAIL BRIOCHE®

Pulled oxtail brioche, mushroom, DG sauce and rocket.

12



Prices in €. 10% VAT included



# LOVIN' GREEN

## PAYÉS TOMATO SALAD

Salad with payés tomato, olive sauce and orange  
15

## VEGETABLE CRUDITÉS

Miniature vegetable crudités with Muhammara sauce  
29

## ROAST LEEK

Roast leek, Mediterranean gribiche sauce and burrata  
16

## GUACAMOLE

Guacamole prepared tableside with Soria bacon  
21

## KALE AND BROCCOLINI SALAD

Our favourite salad, kale and broccolini dressed with  
honey mustard, peanuts and sesame seeds  
19

## CREAMY VEG RICE

Creamy rice with seasonal vegetables  
32

# RAW BAR & SEAFOOD

## FRESH OYSTERS IN BIBO

AU NATURE

9

Prepared in the most authentic BIBO STYLE:

- Spicy pipirrana 10
- Mignonette 10
- Caviar (5g) 25

## IBIZA RED SHRIMP TARTARE

Ibiza red shrimp tartare, Madrás curry

48

With caviar (15g)

84

## RED TUNA TARTARE DUO

Net-caught tuna belly and the leanest part of the tuna, white soy sauce and EVOO.

15g caviar extra +40

35

## RED STRIPED BASS CEVICHE

Red striped bass ceviche with yellow peppers, corn, green, apples, tomato and jalapeños

31



### IBIZA RED SHRIMP

Red shrimp from Ibiza, boiled, griddled or chargrilled  
18/UND

### TIN OF CAVIAR 30G

- Blinis and dill Chantilly 98
- Gelée of Champagne and blinis 125

### ANCHOVIES 00

Anchovies 00, black truffle and toast  
29

### CRAB SALAD

King crab salad and iced avocado  
15g caviar extra +40  
34



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

## HAM CROQUETTES

Creamy and crunchy ham croquettes with  
tomato powder

15

## ROBUCHON KING PRAWNS

King prawns from Sanlúcar wrapped in fresh basil

19

## WHOLE FRIED SEA BASS

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

36

## FRIED JOHN DORY

M/P



# FISH AND SEAFOOD OF IBIZA

SALT-BAKED OR GRILLED WILD SEA BASS  
M/P

CHARGRILLED ROCK LOBSTER  
M/P

CHARGRILLED OR GRIDDLED SOLE  
M/P

CHARGRILLED OR ROASTED TURBOT  
M/P



# DANI GARCÍA PRIVATE BUTCHER

## 40 DAYS AGED BEEF SIRLOIN STEAK

Chargrilled 1.3kg sirloin steak

135

## CHARGRILLED SHOULDER

Shoulder of ibérico pork 100% chargrilled

36

## CHARGRILLED FILLET STEAK

39



# SIDES

LETTUCE  
9

FRIES, PARMESAN AND TRUFFLE SALT  
7

POTATO PURÉE  
7

CHARGRILLED PEPPERS  
7

CHARGRILLED BIMBI WITH EVOO  
9

FRIED PADRÓN PEPPERS  
9



# SAUCES

GRAVY  
10

GREEN PEPPER SAUCE  
6

BÉARNAISE  
6

BEURRE BLANC WITH PALO CORTADO WINE  
7



**BIBO**  
*Ibiza Day*  
**DANI GARCIA**

