



BRIOCES & TAPAS

- OX-TAIL BRIOCHE® with original Bull sauce 9
- COJONUDO BRIOCHE ® chorizo, chipotle and quail egg 8
- BABY HOT DOG, tarragon tartar sauce (3units) 16
- RUSSIAN SALAD with 6 fried quail eggs 14
- CREAMY HAM CROQUETTES 16
- CREAMY INK CROQUETTES 16
- CRUNCHY ROBUCHON KING PRAWNS and basil (4 units) 19

SALADS & VEGETABLES

- GUACAMOLE, burrata and soya beans 22
- QUINOA AND ENDIVE SALAD, feta and black olive 20
- BIMI AND KALE SALAD with citrus and black sesame dressing 22
- REVERSE CAPRESE, cherry tomato with oranges and pine nuts 24
- SUPPERCLUB AUBERGINE with pesto 22

RAW BAR & SEAFOOD



- 50GR RIOFRÍO ORGANIC CAVIAR PARTY o'toro tuna tartare, toasted brioche 180
- YELLOW CORVINA CEVICHE with fresh corn, apple and jalapeños 24
- WARM QUEEN PRAWNS with olive oil and marinade 26
- BEEF STEAK TARTARE with shoestring potatoes, egg, and parmesan 32
- LANGOUSTINE CARPACCIO, peach and citrus 36
- SMOKED TUNA TARTAR O´TORO from Barbate DG style 26
- DUO TARTARE of akami tuna and salmon with RIOFRÍO organic caviar 58
- QUEEN PRAWN TEMPURA kimchi and tobiko 32
- KING CRAB LEG spicy cream 39
- Sliced cured SCALLOPS with Sicilian dressing and zucchini 28
- SUPPERCLUB LOBSTER + yuzu and endive salpicón 42
- Add 15g RIOFRÍO organic caviar 80

SEAFOOD & CHIPS TOWER

- 6 oysters, 8 prawns with pink sauce, 4 langoustines 00, 12 mussels with ají sauce, 1 lobster with yuzu salpicón, scallop tartare, french fries

PASTA FOUNTAIN

LASAGNA with chicken, truffle and foie 29

LUMACONI SUPPERCLUB with vodka and tomato sauce 24

MEZZE MANICHE with cream and RIOFRÍO organic caviar 48

FISH & MEATS

SOLE MEUNIERE, hazelnut butter and grilled lettuce hearts 48

HAKE AL CHAMPAGNE 36

ROASTED COD with provenzal piquillo peppers 35

CHICKEN GLAZED with creamy morels 32

IBERIAN PORK PLUMA marinated with ratte potatoes and mojo sauce with chard 32

BEEF TENDERLOIN french garden 36

ROSSINI BURGER BULL and sweet onion 29

SUPPERCLUB BIBO GRILL PARTY

GRILLED CARABINERO with chimichurri (2 units) 69

GRILLED SEABASS, Taggiasca olives, and mussels 35

WAGYU A4 SIRLOIN STEAK 180g 79

COWBOY RIBEYE OF AVILA WHITE VEAL, 700g 55

TOMAHAWK painted with miso, 1.3kg 110

ROAST CHALLANS DUCK and stewed duck thighs 120

SIDES

CREAMY MASHED POTATOES 7

MAC AND CHEESE 8

Tragabuches-style FRENCH FRIES 6

PIQUILLO PEPPERS CARAMELIZED 8

GRILLED BIMBI 7

Marinated CAULIFLOWER AND BROCCOLI 8

TABLE SERVICE

Includes homemade bread and French butter Isigny Ste Mère.

4 per person. Prices in €. 10% VAT included.

The prices will be increased by 15% on the terrace.



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