



Tapas y Raciones

35g/70g JAMÓN 5J <i>100% Ibérico de Bellota</i>	19/35
PULPO A LA GALLEGA <i>Olive oil & sweet smoked paprika</i>	16
TUNA BELLY TARTAR <i>O'toro tuna belly, yuzu soy marinade, sesame oil & salt cured egg yolk</i>	18
RED TUNA LOIN <i>Over a sourdough bread and tomato</i>	8
MARINATED VEGETABLES <i>Cauliflower and broccoli in a spicy-citrus marinade with fried almonds</i>	6
SCALLOP CARPACCIO <i>With mediterranean dressing</i>	24

Grill

IBERIAN PORK PLUMA <i>Mashed potato and chimichurri</i>	25
DRY AGED TXULETA BIBO BURGER <i>Salsa Bull, cheese, lettuce, tomato & fries</i>	18
GRILLED WILD HALF SEABASS <i>Carrots, broccolini, kale & mushrooms</i>	19
300G NY STRIP STEAK <i>Caramelised peppers</i>	32



in partnership with



TEQUILA
KOMOS

SLICED RED TUNA IN ADOBO 18
Coriander and corn

TEMPURA KING PRAWN 15
With spicy mayo

GUACAMOLE MADE AT THE TABLE 18
With burrata

STEAK TARTAR MADE AT THE TABLE 22
Hand minced beef sirloin, pickles and olive oil

Vegetarian

SOURDOUGH BREAD AND CASTILLO DE CANENA EVOO	5,5
PAN CON TOMATE	7
PADRON PEPPERS	5,5
PATATAS BRAVAS	6
LA TORTILLA <i>Spanish tortilla & fried peppers</i>	9
TOMATES DE ANDALUCÍA <i>Orange, peppermint & green olive juice</i>	7
BROCCOLINI & KALE SALAD <i>Black sesame mayo & peanuts</i>	10
BIBO GRILLED AVOCADO <i>Coriander pesto, feta cheese & crème fraîche</i>	12
GLAZED AUBERGINE <i>Roasted aubergine, herbs yogurt & broccoli</i>	9

Express Lunch

£25 PER PERSON

Available weekdays 12pm - 2:30pm

PATATAS BRAVAS
PADRON PEPPERS
CALAMARES FRITOS
CHORIZO BRIOCHE
BROCCOLINI & KALE SALAD
CARAMELIZED RICE PUDDING

Vegetarian menu available

Desserts



BASQUE CHEESECAKE	9
FLAN CON NATA	7
CARAMELIZED RICE PUDDING	7
ROASTED PINEAPPLE	10
CHOCOLATE MOUSSE	14

fritura Española

GAMBAS FRITAS <i>With spicy mayo</i>	9
CALAMARES FRITOS <i>Fried calamari rings & black alioli</i>	12
CROQUETAS DE JAMÓN IBÉRICO <i>With a slice of Jabugo Jamón</i>	12

BiBo Brioche

OXTAIL BRIOCHE <i>Salsa Bull & pulled oxtail stew</i>	10
CHORIZO BRIOCHE <i>Quail egg & smoked chilly mayo</i>	9
CHICKEN BRIOCHE <i>Fried chicken, ras al hanout mayo & lettuce</i>	7
AUBERGINE BRIOCHE <i>With goat cheese</i>	7



Dani Garcia's Paella

ROASTED CHICKEN PAELLA (2 PEOPLE) <i>Braised coquelet chicken & broccolini</i>	50
SEAFOOD PAELLA (2 PEOPLE) <i>Mussels & prawns</i>	45
VEGETARIAN PAELLA (2 PEOPLE) <i>Carrots, broccolini, kale & mushrooms</i>	45
IBERICO RIBS PAELLA (2 PEOPLE) <i>Slow cooked ribs & mushrooms</i>	55
OCTOPUS PAELLA (2 PEOPLE) <i>Grilled octopus, black ink & alioli</i>	65