

<i>final elaboration</i>	<i>main products</i>	<i>origin of the elaboration</i>	<i>price</i>
to start with			
"dry age" beef dry meat	beef + salt + time	curation, one of the most ancient preservation techniques in the mediterranean. the 2000 b.c. phoenitian used to do it	8,80€
fresh sardine and garum toast	sardine + garum	the dos pebrots version of the traditional "coca de recapte"	4,80€
"migas" with truffle and iberian pork belly	bread + truffle + pork belly	the first plates with fried bread and meat were originals from the ancient Rome. homage to the years that Take was in elBulli	12,80€
cured fish board	salmon + seabass+ tuna + anchovy + sal t+ time	curation of fish and roe, one of the most ancient preservation techniques in the mediterranean. the 2000 b.c. phoenitian used to do it	18,60€
ancient leeks	leek + beer	from the fertile lands of the nile, the llek as the preservation into beer were used on the ancient egipt	4,90€
sott'olio neapolitan vegetables	eggplant + beetroot + pumpkin + a long etcetera	italian preservation technique based in submerge food into oil	12,50€
pipirrana	fatty tuna + tomato + cucumber + onion	elaboration original from the alpujarra granadina, we are talking about one of the forerunner of gazpacho	13,90€
king crab salad	king crab+ potato + leek	russian salad, dos pebrots version	14,90€
"salpicón" of cod roe	cod roe + onion + piparra green pepper	"salpicón", an elaboration with a lot of history, Cervantes and Quevedo spoke about it	8,80€
barcino oysters	oyster + oxigarum	in the ancient rome, barcino was famous for the exportation of oysters and garum	8,90€
pinions omelette	egg + pinions + herbs + garum	elaboration that appears in de re coquinaria, the first cook book of mediterranean history, from the first century	7,90€
vitello tonato	beef + tuna	from the Ppedmont, this elaboration was typical of the christmas celebrations in northern Italy since the VIII century.	14,90€
our small rices			
chicken rice	chicken + chicken garum	garum was one of the main flavor enhancers of ancient rome	13,90€
squid rice	squid + squid garum	garum was one of the main flavor enhancers of ancient rome	15,90€
mushroom rice	mushroom + veggie garum	garum was one of the main flavor enhancers of ancient rome	10,90€
to finish with			
balik ekmek	mackerel+ pita bread + onion + parsley	traditional preparation of turkish fishermen, perhaps one of the first concepts of street food in the mediterranean	13,90€
kebab	lamb + pita bread + yogurt + spicy tomato sauce	ancient persia, 1500 b.c. perhaps the first sandwich in history	15,50€
iberian pork "a la orza"	iberian pork + paprika + garlic + aromatic herbs	of la mancha origin, despite the fact that the technique of preserving in fat has been carried out for more than 3000 years	14,50€
pharan's quail	quail + garlic + spices + coriander + vinegar	quail was one of the most valued foods in ancient egypt	15,50€
iberian pork mask	iberian pork + grill	tribute to apicius, author of re co-coquinaria, the first recipe book in the mediterranean	16,00€
grilled wild fish	fish + grill	tribute to egis of rhodes, a legendary dels set chefs from ancient greece specializing in fish	seg. mercat
desserts and...			
lemos sorbet with arbequina	lemon + olive oil	homentage with olive oil	3,50€
raval's garden	frozen yogurt + herbs + citrus fruits	in the workshop garden where two pebrots were born hi we had lemons, lemon balm, mint ...	6,90€
arnadi	pumpkin + almond + cinnamon	valencian sweet of Arab origin, very typical of xàtiva	5,90€
dessert of "l'avi"	chocolate + rum	homenage to havaneras	8,90€

sides		
bread	1,50€	
olives	3,00€	

let us advice you

we offer 3 selections of plates from the menu
(full table, drinks on side)



menu esencial
dos pebrots
50€



menu
dos pebrots
70€



menu dos
pebrots festival
90€

VAT included
we have information about allergies