

final elaboration	main products	origin of the elaboration	price
to start with			
fresh sardine and garum toast	sardine + garum	the dos pebrots version of the traditional "coca de recapte"	4,80€
cured fish board	salmon + seabass+ tuna + anchovy + sal t+ time	curation of fish and roe, one of the most ancient preservation tecniques in the mediterranean. the 2000 b.c. phoenitian used to do it!	18,60€
"dry age" beef dry meat	beef + salt + time	curation, one of the most ancient preservation tecniques in the mediterranean. the 2000 b.c. phoenitian used to do it!	8,80€
"migas" with trufffle and iberian pork belly	bread + tuber melanosporum + pork belly	the first plates with fried bread and meat were originals from the ancient Rome. homenage to the years that Take was in elBulli	12,80€
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€
green peas in almond milk	green peas + almond + chicken	version of a recipe appeared in the Sent Soví book from 1324, or 1024, it depends who you ask...	13,50€
squid a feira	squid + paprika + olive oil	despite beeing very famous in galicia, thir recipe has it's origin in the paprika merchants and their routes through spain in the middle age	9,80€
king crab salad	king crab+ potato + leek	russian salad, dos pebrots version	14,90€
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€
etruscan pasta	semolina + cod roe	the famous ialian pasta has it's origin in their etruscans predecessors, people who lived in the present toscani	11,50€
vitello tonato	beef + tuna	from the Ppedmont, this elaboration was typical of the christmas celebrations in northern Italy since the VIII century.	14,90€
els nostres petits arrossos			
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	12,90€
per acabar			
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€
iberian pork mask	iberian pork + fire	tribute to apicius, author of re co-coquinaria, the first recipe book in the mediterranean	16,00€
txogitxu beef steak	beef + fire	the grill as using fire is provably the oldest cooking tecnique known by the human being	7,5€/100gr
grilled wild fish	fish + fire	tribute to egis of rhodes, a legendary dels set chefs from ancient greece specializing in fish	seg. mercado
postres i el que sorgeixi			
lemos sorbet with arbequina	lemon + olive oil	homentage with olive oil	4,50€
tocinillo de cielo	egg + sugar	1324 convento del espiritu santo, jerez de la frontera	6,20€
amadi	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€
xokoulant	chocolate + egg + butter	tribute to michel bras, created in 1981. made without flour and practically without calories ...	8,20€

extras	pa	1,50€
	olives	3,00€



let us advice you

we offer 2 selections of plates from the menu
(full table, drinks on side)



menú esencial
dos pebrots
60€



menú
dos pebrots
70€

VAT included
we have information about allergies