

<i>final elaboration</i>	<i>main products</i>	<i>origin of the elaboration</i>	<i>price</i>
<b>to start with</b>			
<i>fresh sardine and garum toast</i>	<i>sardine + garum</i>	<i>the dos pebrots version of the traditional "coca de recapte"</i>	<i>4,80€</i>
<i>cured fish board</i>	<i>salmon + seabass+ tuna + anchovy + sal t+ time</i>	<i>curation of fish and roe, one of the most ancient preservation tecniques in the mediterranean. the 2000 b.c. phoenitian used to do it!</i>	<i>19,80€</i>
<i>"dry age" beef dry meat</i>	<i>beef + salt + time</i>	<i>curation, one of the most ancient preservation tecniques in the mediterranean. the 2000 b.c. phoenitian used to do it!</i>	<i>9,80€</i>
<i>cow tonghe salpicón</i>	<i>cow tonghe + vinegar + onion</i>	<i>this plate used to preside over the banquets of Castilian nobles of the 16th century, there are several quotes from Cervantes in Don Quixote</i>	<i>12,80€</i>
<i>bagna cauda</i>	<i>garlic + anchovie + carrot + tomato</i>	<i>originating from Piedmont, it was traditional to eat it at the end of the harvest to recover strength</i>	<i>7,80€</i>
<i>ancient leeks</i>	<i>leek + beer</i>	<i>from the fertile lands of the nile, the llek as the preservation into beer were used on the ancient egipt</i>	<i>4,80€</i>
<i>sott'olio neapolitan vegetables</i>	<i>eggplant + beetroot + pumpkin + a long etcetera</i>	<i>italian preservation technique based in submerge food into oil</i>	<i>12,80€</i>
<i>cured prawn with almond cream</i>	<i>prawn + almond + time</i>	<i>version of a recipe appeared in the Sent Soví book from 1324, or 1024, it depends who you ask...</i>	<i>13,80€</i>
<i>squid a feira</i>	<i>squid + paprika + olive oil</i>	<i>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</i>	<i>9,80€</i>
<i>pipirrana</i>	<i>fatty tuna + tomato + cucumber + onion</i>	<i>elaboration original from the alpujarra granadina, we are talking about one of the forerunner of gazpacho</i>	<i>13,80€</i>
<i>pinions omelette</i>	<i>egg + pinions + herbs + garum</i>	<i>elaboration that appears in de re coquinaria, the first cook book of mediterranean history, from the first century</i>	<i>9,80€</i>
<i>vitello tonato</i>	<i>beef + tuna</i>	<i>from the Ppedmont, this elaboration was typical of the christmas celebrations in northern Italy since the VIII century.</i>	<i>16,80€</i>
<b>our little rices</b>			
<i>squid rice</i>	<i>squid + squid garum</i>	<i>garum was one of the main flavor enhancers of ancient rome</i>	<i>15,80€</i>
<i>mushroom rice</i>	<i>mushroom + veggie garum</i>	<i>garum was one of the main flavor enhancers of ancient rome</i>	<i>13,80€</i>
<b>to finish with</b>			
<i>balik ekmek</i>	<i>mackerel+ pita bread + onion + parsley</i>	<i>traditional preparation of turkish fishermen, perhaps one of the first concepts of street food in the mediterranean</i>	<i>13,80€</i>
<i>kebab</i>	<i>lamb + pita bread + yogurt + spicy tomato sauce</i>	<i>ancient persia, 1500 b.c. perhaps the first sandwich in history</i>	<i>16,80€</i>
<i>iberian pork "a la orza"</i>	<i>iberian pork + paprika + garlic + aromatic herbs</i>	<i>of la mancha origin, despite the fact that the technique of preserving in fat has been carried out for more than 3000 years</i>	<i>15,50€</i>
<i>iberian pork mask</i>	<i>iberian pork + fire</i>	<i>tribute to apicius, author of re co-coquinaria, the first recipe book in the mediterranean</i>	<i>18,00€</i>
<i>txogitxu beef steak</i>	<i>beef + fire</i>	<i>the grill as using fire is provably the oldest cooking tecnique known by the human being</i>	<i>8,00€/100gr</i>
<i>grilled wild fish</i>	<i>fish + fire</i>	<i>tribute to egis of rhodes, a legendary dels set chefs from ancient greece specializing in fish</i>	<i>seg. mercado</i>
<b>desserts and...</b>			
<i>lemon sorbet with arbequina</i>	<i>lemon + olive oil</i>	<i>homentage with olive oil</i>	<i>4,50€</i>
<i>torrijas with wild strawberries</i>	<i>bread + goat milk + wild strawberries</i>	<i>dessert of diverse origin, the word torrija appears for the first time in 1591</i>	<i>8,80€</i>
<i>postre de l'avi</i>	<i>chocolate + dry grapes + rum</i>	<i>homenage to "havaneras" and to the flavors that came from america</i>	<i>8,80€</i>
<i>xokoulant</i>	<i>chocolate + egg + butter</i>	<i>tribute to michel bras, created in 1981. made without flour and practically without calories ...</i>	<i>8,80€</i>
			<b>extras</b>
			<i>pa 1,50€</i>
			<i>olives 3,00€</i>



**let us advise you**

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



**menú**  
**dos pebrots**  
**60€**



**menú**  
**dos pebrots festival**  
**75€**

VAT included  
we have information about allergies