

<i>final elaboration</i>	<i>main products</i>	<i>origin of the elaboration</i>	<i>price</i>						
<b>to start with</b>									
<i>the jewish artichoke</i>	<i>artichoke + olive oil + garum</i>	<i>this elaboration is original from the jewish comunity of rome in the XVI century</i>	<i>7,80€</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>spider crab with menjar blanc</i>	<i>sìder crab + almond</i>	<i>version of the first reciepes of almond cream original from the Sent Soví book from 1324</i>	<i>12,80€</i>						
<i>migas with boletus and pinions</i>	<i>bread + boletus edulis + pinions</i>	<i>the first plates reusing dry bread comes from the ancient romans</i>	<i>9,80€</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>barcino oyster</i>	<i>oyster + ham + pear</i>	<i>did you know that romans used to export oysters from Barcino?</i>	<i>9,80€</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>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>15,80€</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. minimum 500-600gr aprox, less is carpaccio</i>	<i>9,00€/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>4,80€</i>						
<i>red pepper pudding</i>	<i>bread + goat milk + wild strawberries</i>	<i>original from the ancient rome, provably the first pudding in the history</i>	<i>4,80€</i>						
<i>bazyma</i>	<i>goat milk + figs + honey</i>	<i>homenage to the greek philosophers</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>						
			<table border="1"> <tr> <td><b>extras</b></td> <td><i>bread</i></td> <td><i>1,50€</i></td> </tr> <tr> <td></td> <td><i>olives</i></td> <td><i>3,00€</i></td> </tr> </table>	<b>extras</b>	<i>bread</i>	<i>1,50€</i>		<i>olives</i>	<i>3,00€</i>
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	<i>olives</i>	<i>3,00€</i>							



## let us advise you!

we offer you 3 selections of dishes from the menu (mesa entera, iva incluido, bebidas aparte)



*dos pebrots menu*  
**60€**



*dos pebrots tasting menu*  
**75€**



*dos pebrots festival menu*  
**110€**

VAT included  
we have information about allergies