

menu dos pebrots

the jewish artichoke

homemade dry aged beef jerky

marine foie salad with fenel

migas with boletus and pinions

knocles with santa pau

to choose

grilled wild seabass al pil pil

grilled dry aged beef fillet

*grilled galician dry aged beef steak
(2 pax)*

lemon sorbet with olive oil

bazyma

*60,00€ / pax
vat included
drinks on side*



dos pebrots

dos pebrots tasting menu

the jewish artichoke

homemade dry aged beef jerky

marine foie salad with fenel

migas with boletus and pinions

squid a feira

knocles with santa pau

barcino oyster

xix kebab

iberian pork orza style

lemon sorbet with olive oil

bazyma

*75,00€ / pax
vat included
drinks on side*

*all menus are subjected to possible changes
due to the availability in the market*

menu dos pebrots festival

the jewish artichoke

homemade dry aged beef jerky

marine foie salad with fenel

labne with caviar and bone marrow

one-sided omelette with black truffle

migas with boletus and pinions

squid a feira

spider crab with menjar blanc

kokotxas with santa pau

barcino oyster

xix kebab

iberian pork mask

red pepper and rose water flan

bazyma

*110,00€ / pax
vat included
drinks on side*