

menu dos pebrots

the jewish artichoke

sea urchin with garum

marine foie salad with fenel

asparagus with ham

stracciatella and truffle gnocchis

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

*65,00€ / pax
vat included
drinks on side*

dos pebrots tasting menu

the jewish artichoke

sea urchin with garum

marine foie salad with fenel

asparagus with ham

stracciatella and truffle gnocchis

squid a feira

barcino oyster

xix kebab

iberian pork orza style

lemon sorbet with olive oil

bazyma

*80,00€ / pax
vat included
drinks on side*

menu dos pebrots festival

the jewish artichoke

homemade dry aged beef jerky

sea urchin with garum

marine foie salad with fenel

asparagus with ham

stracciatella and truffle gnocchis

menjar blanc with green peas

squid a feira

barcino oyster

grilled turbot with pil pil

xix kebab

iberian pork mask

red pepper and roses water pudding

bazyma

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



dos pebrots

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