

final elaboration	main products	origin of the elaboration	price
to start with			
"Matrimonio"	fresh anchovy + salt + vinegar + time	anchovy in vinegar, the Tartessos from present-day Andalusia were already making it in VIII century BC. The salted anchovy accompanies it	8,80€
cured fish board	salmon + seabass+ tuna + anchovy + salt + time	curation of fish and roe, one of the most ancient preservation techniques in the mediterranean. the 2000 b.c. phoenitian used to do it!	19,80€
"dry age" beef dry meat	beef + salt + time	curation, one of the most ancient preservation techniques in the mediterranean. the 2000 b.c. phoenitian used to do it!	9,80€
cod roe salpicón	cod roe + vinegar + onion	this plate used to preside over the banquets of Castilian nobles of the 16th century, there are several quotes from Cervantes in Don Quixote	8,80€
pipirrana with homemade tuna belly	tomato + cucumber + onion + tuna belly	elaboration original from the alpujarra granadina, we are talking about one of the forerunner of gazpacho	14,80€
ancient leeks	leek + beer	from the fertile lands of the Nile, the leek and the preservation into beer were used on the Ancient Egipt	7,80€
sott'olio neapolitan vegetables	eggplant + beetroot + pumpkin + a long etcetera	italian preservation technique based in submerging food into oil	12,80€
squid a feira	squid + paprika + olive oil	despite being very famous in Galicia, this recipe has it's origin in the paprika merchants and their routes through Spain in the middle age	9,80€
pine nuts omelette	egg + pine nuts + herbs + garum	elaboration that appears in De Re Coquinaria, the first cook book of mediterranean history, from the first century	9,80€
vitello tonato	beef + tuna	from the Piemonte, this elaboration was typical of the christmas celebrations in Northern Italy since the VIII century.	16,80€
our little rices and pastas			
squid rice	squid + squid garum	garum was one of the main flavor enhancers of Ancient Rome	15,80€
mushroom rice	mushroom + veggie garum	garum was one of the main flavor enhancers of Ancient Rome	14,80€
truffle and stracciatella gnochis	potato + summer truffle + stracciatella	the origin of gnochis was in the VII century but is not until the XIX century that the potato is included	18,80€
to finish with			
balik ekmek	mackerel+ pita bread + onion + parsley	traditional preparation of turkish fishermen, perhaps one of the first concepts of street food in the mediterranean	14,80€
kebab	lamb + pita bread + yogurt + spicy tomato sauce	Ancient Persia, 1500 b.c. perhaps the first sandwich in history	16,80€
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	15,80€
iberian pork mask	iberian pork + fire	tribute to Apicius, author of De Re Coquinaria, the first recipe book in the mediterranean	18,00€
bona marrow with snails	bone marrow + snails + grill	elaboration original from the ages whe humans where hunters and gatherer	14,80€
pigeon a la presse	pigeon + time + presse	version of the french classic "duck a la presse"	40,00€
txogitxu beef steak	beef + fire	the grill as using fire is probably the oldest cooking tecnica known by the human being. minimum 500-600gr aprox, less is a carpaccio	9,00€/100gr
grilled wild fish	fish + fire	tribute to Egis of Rhodes, one of the seven legendary chefs from Ancient Greece specializing in fish	seg. mercado
desserts and...			
lemon sorbet with arbequina	lemon + olive oil	homage to the olive oil	6,80€
red pepper pudding	bread+ red pepper + roses	original from the Ancient Rome, probably the first pudding in the history	6,80€
torrijas with wild strawberries	bread + goat milk + wild strawberries	dessert of diverse origin, the word torrija appears for the first time in 1591	9,80€
liquid strawberrie with carob sorbet	strawberrie + carob	an example of what would happens if we wouldn't go to america	6,80€
			extras
			bread 2,00€
			olives 3,00€



let us advise you!

we offer you 3 selections of dishes from the menu (full table, VAT included, drinks on side)



dos pebrots
menu
65€



dos pebrots
tasting menu
80€



dos pebrots
festival menu
110€

VAT included
we have information about allergies