

menu dos pebrots

figs doughnut

marine foie toast with fenel

"matrimonio"

pipirrana with homemade fatty tuna

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)*

red pepper and roses water pudding

liquid strawberrie with carob sorbet

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



dos pebrots

dos pebrots tasting menu

figs doughnut

marine foie toast with fenel

"matrimonio"

pipirrana with homemade fatty tuna

stracciatella and truffle gnocchis

razorclam ajoblanco

squid a feira

xix kebab

iberian pork orza style

red pepper and roses water pudding

liquid strawberrie with carob sorbet

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

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

menu dos pebrots festival

figs doughnut

homemade dry aged beef jerky

"matrimonio"

marine foie toast with fenel

pipirrana with homemade fatty tuna

stracciatella and truffle gnocchis

razorclam ajoblanco

squid a feira

red prawns & figs

grilled turbot with pil pil

xix kebab

iberian pork mask

red pepper and roses water pudding

torrija with wild strawberries

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