

<i>final elaboration</i>	<i>main products</i>	<i>origin of the elaboration</i>	<i>price</i>
to start with			
<i>cured fish board</i>	<i>salmon + seabass+ tuna + anchovy + salt + 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>cod roe salpicón</i>	<i>cod roe + 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>8,80€</i>
<i>ancient leeks</i>	<i>leek + beer</i>	<i>from the fertile lands of the Nile, the leek and the preservation into beer were used on the Ancient Egipt</i>	<i>7,80€</i>
<i>sott'olio neapolitan vegetables</i>	<i>eggplant + beetroot + pumpkin + a long etcetera</i>	<i>italian preservation technique based in submerging food into oil</i>	<i>12,80€</i>
<i>squid a feira</i>	<i>squid + paprika + olive oil</i>	<i>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</i>	<i>9,80€</i>
<i>menjar blanc with green peas</i>	<i>almond + chiken + green peas</i>	<i>version of the firstreciepes made with almond cream originals from the Sent Soví book of 1324</i>	<i>9,80€</i>
<i>pine nuts omelette</i>	<i>egg + pine nuts + 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 Piemonte, this elaboration was typical of the christmas celebrations in Northern Italy since the VIII century.</i>	<i>16,80€</i>
<i>pig nipples</i>	<i>pig + grill</i>	<i>original from the chapter VII of De Re Coquinaria, the delicacies chapter</i>	<i>10,80€</i>
our little rices and pastas			
<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>14,80€</i>
<i>boletus and stracciatella gnochis</i>	<i>potato + boletus edulis + stracciatella</i>	<i>the origin of gnochis was in the VII century but is not until the XIX century that the potato is included</i>	<i>18,80€</i>
to finish with			
<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>14,80€</i>
<i>kebab</i>	<i>lamb + pita bread + yogurt</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 De Re Coquinaria, the first recipe book in the mediterranean</i>	<i>18,00€</i>
<i>bona marrow with snails</i>	<i>bone marrow + snails + grill</i>	<i>elaboration original from the ages whe humans where hunters and gatherer</i>	<i>14,80€</i>
<i>pigeon a la presse</i>	<i>pigeon + time + presse</i>	<i>version of the french classic "duck a la presse"</i>	<i>40,00€</i>
<i>txogitxu beef steak</i>	<i>beef + fire</i>	<i>the grill as using fire is probably the oldest cooking tecnique known by the human being. minimum 500-600gr aprox, less is a carpaccio</i>	<i>11,00€/100gr</i>
<i>grilled wild fish</i>	<i>fish + fire</i>	<i>tribute to Egis of Rhodes, one of the seven legendary chefs from Ancient Greece specializing in fish</i>	<i>seg. mercado</i>
desserts and...			
<i>lemon sorbet with arbequina</i>	<i>lemon + olive oil</i>	<i>homage to the olive oil</i>	<i>6,80€</i>
<i>red pepper pudding</i>	<i>milk + red pepper + roses</i>	<i>original from the Ancient Rome, probably the first pudding in the history</i>	<i>6,80€</i>
<i>torrijas with wild strawberries</i>	<i>bread + goat milk + wild strawberries</i>	<i>dessert of diverse origin, the word torrija appears for the first time in 1591</i>	<i>9,80€</i>
<i>liquid strawberrie with carob sorbet</i>	<i>strawberrie + carob</i>	<i>an example of what would happens if we wouldn't go to america</i>	<i>6,80€</i>

extras bread 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