

<i>final elaboration</i>	<i>main products</i>	<i>origin of the elaboration</i>	<i>price</i>
<b>to start with</b>			
<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 techniques 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 techniques 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 caviar Louis Imperial</i>	<i>almond + garum + caviar</i>	<i>version of the firstreciepes made with almond cream originals from the sent soví book of 1324</i>	<i>22,00€</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>
<b>our little rices and pastas</b>			
<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>gnocchis with stracciatella and wild asparagus</i>	<i>potato + wild aparagus + 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>
<b>to finish with</b>			
<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 tecnica 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>
<b>desserts and...</b>			
<i>lemon sorbet with arbequina</i>	<i>lemon + olive oil</i>	<i>homage to the olive oil</i>	<i>6,80€</i>
<i>goat cheese roll cake</i>	<i>goat milk + forest fruits</i>	<i>there are different theories of the origin of this dessert, one of the first appearances arose in Barcelona in the 19th century</i>	<i>8,80€</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>postre de l'avi</i>	<i>chocolate + dry grapes + rum</i>	<i>homage to "havaneras" and to the flavors that came from america</i>	<i>8,80€</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