

## Menu dos pebrots

### Dishes

Figs and fennel  
Sardine and garum toast  
Cured bonito and grapes  
Pipirrana  
Gnocchis with wild mushrooms

### To choose

Grilled wild seabass al pil pil  
Grilled dry aged beef fillet  
Grilled galician dry aged beef steak (2 pax)

### Deserts

Almond cake  
Carob sorbet with forest fruits

### Price

75,00€/pax  
VAT included  
Drinks on side

## Dos pebrots tasting menu

### Dishes

Figs and fennel  
Sardine and garum toast  
Cured bonito and gapes  
Razor clam tzatziki  
Etruscan pasta  
Squid a feira  
Eel omelette  
Dry aged beef kofta  
Iberian pork orza style

### Deserts

Almond cake  
Carob sorbet with forest fruits

### Price

85,00€/pax  
VAT included  
Drinks on side

## Menu dos pebrots festival

### Dishes

Figs and fennel  
Dry aged beef  
Sardine and garum toast  
Cured bonito and grapes  
Razor clam tzatziki  
Menjar blanc with Louis Imperial caviar  
Etruscan pasta  
Squid a feira  
Eel omelette  
Grilled turbot with pil pil  
Dry aged beef kofta  
Iberian pork mask

### Deserts

Torrija with wild strawberries  
Carob sorbet with forest fruits

### Price

120,00€/pax  
VAT included  
Drinks on side

All menus are subjected to possible changes due to the availability in the market