

| FINAL ELABORATION                              | MAIN PRODUCTS                                    | ORIGIN OF THE ELABORATION   | PRICE    |
|--|--|---|----------|
| <h2>To start with</h2>                         |  |   |          |
| Mediterranean trilogy                          | Wheat + Grapes + Olives                          | The Mediterranean trilogy is the name given to the three basic products present in the diet of the different cultures that inhabit the Mediterranean coasts: wheat, vines and olives. | 4,80€    |
| Piparras with garum                            | Piparras + Garum                                 | Garum is a fermented sauce originally from blue fish, and was used to enhance the flavour of the dishes of Roman high society.  | 8,80€    |
| Cured fish board                               | Salmon + Seabass + Tuna + Anchovie + Salt + Time | Salting and curing, one of the oldest known preservation techniques, we know that the Egyptians already did it.   | 19,80€   |
| "dry age" beef dry meat                        | Beef + Salt + Time                               | Salting and curing, one of the oldest known preservation techniques to prevent food fermentation.   | 9,80€    |
| Cow tongue salpicón salad                      | Cow tongue+ Vinegar+ Onion                       | The plate used to preside over the banquets of the Castilian nobles in the sixteenth century, and they are cited in literature, such as in Don Quixote.                               | 12,80€   |
| Ancient leeks                                  | Leek + Beer                                      | We place this elaboration in Mesopotamia, because the cultivation of leeks began between 3,000 and 4000 B.C., and they were pioneers to use beer.                                     | 7,80€    |
| Sott'olio napolitan vegetables                 | Egplant + Beetroot + Pumpkin + A long etcetera   | Original preservation technique from Italy based on immersing food in olive oil to preserve it better.  | 12,80€   |
| Cauliflower, bone marrow and Caviar Louis Imp. | Cauliflower + Bone marrow + Caviar               | A game of textures in homage to Joel Robuchon's recipe, which elBulli revisited in 2007.  | 22,00€/u |
| Squid "allipebre"                              | Squid + Garlic + Olive oil + Chilli              | Traditional recipe from the Albufera of Valencia. It was originally made from eel due to its abundance.   | 9,80€    |
| Pine nuts omelette                             | Egg + Pine nuts+ Herbs + Garum                   | Recipe taken from the book De Re Coquinaria, the first recipe book of Mediterranean cuisine written between the first and third centuries by . Apicius.                               | 9,80€    |
| Vitello tonato                                 | Beef + Tuna                                      | A dish that comes from the Piedmont area in Italy and despite having a dubious origin, we find it in the 8th century.   | 16,80€   |

## Our little rices and pastas

|                                     |  |   |        |
|-------------------------------------|--|---|--------|
| Mushroom rice                       | Mushroom + Veggie garum                | Garum was one of the main flavor enhancers of the ancient rome  | 15,80€ |
| Chicken rice                        | Chicken + Chicken garum                | Garum was one of the main flavor enhancers of the ancient rome  | 16,80€ |
| Stracciatella and mushrooms gnochis | Potato+ Wild mushrooms + Stracciatella | Although we know that the origin of the processing is earlier, it is not until the nineteenth century, due to a tax on wheat, that the potato was introduced. | 16,80€ |

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| <h2>To finish with</h2>  |  |   |             |
| Balik Ekmek              | Mackerel + Pita bread + Onion + Parsley          | Traditional elaboration by the fishermen of Turkey, perhaps one of the first street food concepts.  | 15,80€      |
| Kebab                    | Lamb + Pita bread + Yogurt                       | Originally, the kebab was the food of Persian kings and in ancient times, Iranians only consumed it once a year in the Nouruz.                      | 17,80€      |
| Iberian pork "a la orza" | Iberian pork + Paprika + Garlic + Aromatic herbs | "La orza" is a typical conservation technique of the Castilla la Mancha area during the slaughter time, where the animal's own fat is used.         | 16,80€      |
| Iberian pork mask        | Iberian pork + Fire                              | Tribute to Apicius, author of De Re Coquinaria, the first recipe book in the mediterranean.   | 18,80€      |
| Bone marrow with snails  | Bone marrow + Snails + Grill.                    | Elaboration inspired by the period in which human beings were hunters and gatherers, more than 15000 years ago                                      | 14,80€      |
| Pigeon a la presse       | Pigeon + Time + Presse                           | Adaptation of the classic French dish of "duck a la presse", originally from the Parisian restaurant La Tour d'Argent, a restaurant opened in 1582. | 45,00€      |
| Txogitxu beef steak      | Beef + Fire                                      | We can consider the use of fire (the ember) the oldest way of cooking known to human beings.  | 13,00€/100g |
| Grilled wild fish        | Seabass + Fire                                   | Tribute to Egis of rhodes, one of the seven legendary chefs from Ancient Greece specializing in fish  | 8,00€/100g  |
|                          | Turbot + Fire                                    |   | 9,00€/100g  |

## Desserts and...

|                                 |                                       |  |       |
|---------------------------------|---------------------------------------|--|-------|
| Lemon sorbet with arbequina oil | Lemon + Olive oil                     | Tribute to the olive oil.  | 6,80€ |
| Raval garden                    | Frozen yogurt + Herbs + Citrus fruits | Homage to the workshop where Dos Pebrots was born, in the garden from which different aromatic plants grew wild.         | 7,80€ |
| Torrijas with wild strawberries | Bread + Goat milk + Wild Strawberries | Dessert of different origins, although in the De re Coquinaria we find a similar recipe where a slice of bread was used. | 9,80€ |
| Carob sorbet with red fruits    | Carob + Red fruits                    | An example of what would have happened if we hadn't gone to America and discovered cocoa.                                | 7,80€ |
| Almond cake                     | Almonds                               | Version of a sweet recipe, made with almonds, popular from the ancient greece and ancient rome.                          | 9,80€ |

|       |  |       |                                     |
|-------|--|-------|-------------------------------------|
| Bread |  | 3,00€ | VAT included                        |
|       |  |       | We have information about allergies |