

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€
Figs with fir honey	Fig + Fir tree + Fenell	A highly valued fruit in ancient times, present on the tables of kings and pharaohs. Even in ancient Rome the fig tree was considered a sacred tree.	4,80€/u
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€
Black onion	Onion + Garum + Brasa	Since the Neolithic, humans have consumed onions and mastered fire, and as the Romans said, with garum all the better.	3,80€/u
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 It was originally made from eel due to its abundance.	9,80€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€

FINAL ELABORATION	MAIN PRODUCTS	ORIGIN OF THE ELABORATION	PRICE
<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	9,00€/100g
	Turbot + Fire		10,00€/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
-------	-------	---