

not really hungry: 3/4 dishes

normal: 6/7 dishes

starving? ask for our whole menu!
what is it?

what we used:
processed or non-processed...



dos pebrots

if you don't understand this menu,
ask the waiter, maybe he does...

only the tasting ones,
but you can eat it as you like

dospelero's menu
Albert Raurich
version 1

final elaboration	main products	main technique	evolutionary origin	tool	price
xorab	fruit + herbs + liquor	osmosis	al-andalus, in the 10th century	chopsticks / skewers	9,80 €
anchovies in vinegar	anchovies + salt + vinegar + anise	cure in vinegar	the time when it is known that egyptians already knew about vinegar, around the year 2000 b.c.	hand	6,50 €
salted and cured platter	mackerel + wild salmon + horse mackerel + albacore + lubina + anchoa + rubia galega + coppa	cure and salt	the curing of fish and salted roe are one of the most ancient methods in the mediterranean. in 2000 b.c. phoenicians already used it	hand	16,00 €
small turnovers of tuna or mackerel or albacore or...	tomato + onion + egg + pepper + fish + flour	knead / fry	its origin goes back to the tradition of filling bread with viands or vegetables	hand	3,90 €
pickled mussels	mussels + vinegar + bell pepper + thyme + apple	pickle	this culinary method was developed in other arabic countries at the same time as in persia	spoon	8,00 €
calamari from cádiz	calamari + plankton	fry / flour	frying was originated in the ancient egypt around 2500 b.c., they also had flour...only the lemon and someone with great skills were missing!	hand	9,00€
coulant of "bull negre"	pork	stuff	there is proof of cold cuts elaboration in ancient greece, in the 9th century b.c.	bread	7,50 €
roasted peppers (escalivada)	red sweet peppers	"escalivar" (roast)	in the 26th century peppers were brought to europe. i'm just saying this!	fork	5,00 €
black onion	onion + garum	"escalivar" (roast)	since the neolithic there are onions and fire, we were not there but...	fork	4,00 €
napolitana vegetables "soto allia"	aubergine + pumpkin + fennel + vinegar + oil	braise/ macerate	one of the first food preservation methods. phoenician origin	tongs	8,50 €
caprese salad	tomato + basil + mozzarella	sferiphicate	capri, italia	fork / spoon	7,60 €
pipirrana with tuna belly	tomato + cucumber + green pepper + spring onion + tuna	preserve / season	andalusian popular recipe	spoon	8,50 €
roasted potato	potatoes + garlic and oil	roast	in 1560 the potato arrived in catalonia	fork	5,00 €
saganaki	tomato + cheese + herbs	bake	ancient greece, 2000-1000 b.c.	spoon	6,00 €
ancestral leek	leek + beer + vinegar	roast	elaboration coming from ancient egypt	fork	5,50 €
cod salad	escarole + orange + cod + olives + onion	confit	al-andalus, 10th century	fork	8,50 €
one-sided pine nuts omelette	chervil + garum + honey	curdle	ancient rome, 1st century b.c. "de re coquinnaria"	fork / spoon	7,50 €
one-sided codfish omelette	codfish + garum + parsley	curdle	typical dish from fisher's villeges. there is not a lot of data about it	fork / spoon	6,50 €

<i>mollete (a kind of bread) from barbate</i>	<i>mollete + atacore + bell pepper + garlic + vinegar + cumin + cucumber + tomato</i>	<i>marinate</i>	<i>our personal version of "cazón en adobo"</i>	<i>hand</i>	<i>6,50 €</i>
<i>kebab</i>	<i>lamb + pito bread + yoghurt + hot tomato sauce</i>	<i>braise</i>	<i>ancient persia, 1500 b.c.</i>	<i>hand</i>	<i>16,00 €</i>
<i>mollete de pluma (a kind of flatbread) "à la orza"</i>	<i>iberic ham + bell pepper + garlic + aromatic herbs</i>	<i>marinate</i>	<i>its origin is located in castilla la mancha, but the conservation in fat method its used for more than 3000 years ago</i>	<i>chopsticks / hands</i>	<i>12,00 €</i>
<i>"widowed" rice (with a lover)</i>	<i>vegetables + marrow</i>	<i>cook / dry</i>	<i>murcian and valencian cuisine</i>	<i>wooden spoon</i>	<i>14,00 €</i>
<i>"capuchín" rice</i>	<i>chicken + garlic + guindilla + crispy chicken skin</i>	<i>cook / dry</i>	<i>this recipe appears in the book "nuevo arte de cocina" from 1758</i>	<i>wooden spoon</i>	<i>12,00 €</i>

season, delicate and strange stuff

<i>fried eggs with breadcrumbs</i>	<i>egg + bread + lard</i>	<i>fry</i>	<i>phoenicians were the first ones to commercialize olive oil, we could think about the first fried egg in the peninsula around the year 1000 b.c.</i>	<i>bread</i>	<i>6,00 €</i>
<i>beef salad</i>	<i>oxtail + onion</i>	<i>cook</i>	<i>really popular dish in the spanish golden age and mentioned many times in "el quijote" (1492-1659)</i>	<i>fork</i>	<i>8,50 €</i>
<i>maldonado nipples</i>	<i>sow's udder</i>	<i>confit</i>	<i>ancient rome, 27 b.c.</i>	<i>fork</i>	<i>8,00 €</i>
<i>cod with pil pil sauce</i>	<i>codhead + garlic + oil + chilli pepper</i>	<i>emulsify</i>	<i>san sebastián 1929</i>	<i>fork</i>	<i>12,00 €</i>
<i>turbot's "fricandó"</i>	<i>turbot + mushrooms+ onion + meat</i>	<i>cook / stew</i>	<i>this version was already produced before 1492. we can find some information in the exemplar "la cuinera catalana"</i>	<i>fork</i>	<i>18,00 €</i>
<i>chard stalk</i>	<i>Chard + iberic ham</i>	<i>cook</i>	<i>The ancient Romans ate collard greens and ham in funeral rituals, according to the book "El Satiricon" (s.l)</i>	<i>fork</i>	<i>5,00 €</i>

desserts and... what else?

<i>pepper custard</i>	<i>milk + pink peppercorn + honey</i>	<i>infuse</i>	<i>ancient rome. "de re coquinaria"</i>	<i>spoon</i>	<i>4,00 €</i>
<i>pears in wine</i>	<i>pears + amontillado wine</i>	<i>cook</i>	<i>the pear grew up in the roman empire, as a result of a graft; and they had some kind of amontillado wine for sure</i>	<i>fork / knife</i>	<i>6,00 €</i>
<i>chokoland</i>	<i>chocolate + butter + egg</i>	<i>bake</i>	<i>Michel Bras, 1981</i>	<i>spoon</i>	<i>5,00 €</i>
<i>raval garden</i>	<i>frozen yoghurt + herbs + citrus fruits</i>	<i>freeze</i>	<i>in our garden we have lemons and balm</i>	<i>spoon</i>	<i>4,50 €</i>
<i>scalded milk ice-cream and strawberry infusion</i>	<i>fresh milk + strawberries</i>	<i>gel / infuse</i>	<i>etxebarri restaurant</i>	<i>spoon</i>	<i>5,00 €</i>
<i>roman dessert</i>	<i>figs + orange + nougat</i>	<i>freeze</i>	<i>interpretation of a possible roman dessert</i>	<i>spoon</i>	<i>6,50 €</i>

VAT included in the price

water is for free...
(give us a tip!)

if you like something you can take a picture and upload it to the social media:
@dospelbrot (if you don't like it, just forget it)