



## PAKTA MENU

*Winter menu*

*Nikkei Japanese and Peruvian Inspiration*

**Sea urchin** with white soy

**Sea urchin** nigiri with dashi shoyu  
Sirloin steak nigiri of **chilean wagyu beef**

**Squid** sashimi with purple corn

**Cod fish** soba

**Mackerel** shimesaba with sake kasu

Flower ceviche with **onion** “**leche de tigre**”, soy and aji charapita

Maresme **green peas** with broad beans and kimchi

**King crab** “seco”

**Sweet potato** with ají

**Hamachi** usuzukuri with yuzu “leche de tigre”

**Palamós prawn** toast

**Eel** “canape”

*Pure Japan*

“**Rubia gallega**” **beef** tataki with potato chips  
and chifero ponzu

*Pure Perú*

**Mussels** causa with nikkei “escabeche” sauce

**Kimchi** maki causa with octopus and Botija  
olive mayonnaise

*The Tuna*

Crunchy cornet of **tuna belly**

*To Finish*

Grilled **sweetbread** causa

*El Ají*

Peruvian **quail** stew

**Quail egg**, toffe and soy caramel

*Desserts*

**Umeboshi** kakigori with **persimmon**

**Kombu**

Our “**chocoteja**”

*120€ per person*

*Vat Included*

\*The same menu will be served per table.



## AYCHA MENU

*Winter menu*

*Nikkei Japanese and Peruvian Inspiration*

**Sea urchin** with white soy

**Sea urchin** nigiri with dashi shoyu  
Sirloin steak nigiri of **chilean wagyu beef**

**Squid** sashimi with purple corn

**Cod fish** soba

**Mackerel** shimesaba with sake kasu

Flower ceviche with **onion** “**leche de tigre**”, soy and aji charapita

Maresme **green peas** with broad beans and kimchi

**King crab** “seco”

**Sweet potato** with ají

**Hamachi** usuzukuri with yuzu “leche de tigre”

**Palamós prawn** toast

**Eel** “canape”

*Pure Japan*

“**Rubia gallega**” **beef** tataki with potato chips  
and chifero ponzu

*Pure Perú*

**Mussels** causa with nikkei “escabeche” sauce

**Kimchi** maki causa with octopus and Botija  
olive mayonnaise

*The Tuna*

Crunchy cornet of **tuna belly**

*To Finish*

Grilled **sweetbread** causa

*Chilean Wagyu Beef*

**Aged rib eye steak** \*150 g. (per person)

**Quail egg**, toffe and soy caramel

*Desserts*

**Umeboshi** kakigori with **persimmon**

**Kombu**

Our “**chocoteja**”

*150€ per person*

*Vat Included*

\*The same menu will be served per table.