



REGLAMENT (UE) N 1169/2011
DISPOSEM DE CARTA D'AL·LÈRGENS PER LA INFORMACIÓ DELS NOSTRES CLIENTS
ADRECEU-VOS AL NOSTRE PERSONAL SI DESITJA MÉS INFORMACIÓ AL RESPECTE

¿What is Nikkei cuisine?

The word Nikkei is used to name the Japanese migrants and their descendants. In the mid-80s, the term started to be used to refer to the Japanese cuisine that took place outside Japan and in which local products from host countries are used.

¿Why the new Pakta?

After 5 years of learning and understanding the discourse between Peru and Japan, Pakta rotates his style and evolves his Nikkei spirit.

This new stage we want to open a dialogue between Japan and the Mediterranean and imagine what a Japanese tavern would be like in XXI century

Why a menu?

We want to help our clients live the experience of getting to know such a new and different cuisine, besides being able to work in the best possible way seasonal products. As such, we consider that given the difficult situation of knowing what to choose, it's better to guide the customers by sequences of some of the most representative dishes that you will find in our tasting menu.

FAKTA JAPAN - PERU Dialogue

2013 - 2018

Jorge Muñoz, Kyoko Li, Zetkin Lian C
Maria Julia A, Javier A, Sergio A, Juan Sebastián A, Maria Paula A.Oriol A
Mikel A, Rafael Jesus A, Mara B, Maribel B, Eduard B, Jose Antonio B
Ignacio B, Arantxa B, Lukas B, Sara B, Fabio C, Maria C, Genevieve C
Fabrizio Andres C, Helen Lissette C, Valerie C, Marlon Steven C
Edgar Andre Manuel C, Jose Antonio C, Carlos Alberto C
Churrita C, cuevas arguelles , dinorah, Isaac C, Samia Alexandra D
Amauri S, Julie Pearl D, Antonio D, Iker E, Maria Paola E
Ricardo Gonzalo E, Rafael E, Aniol E, Jorge F, Héctor F
Andres F, Diego F, Zaira Leonor F, Ariadna F, Isabel Eugenia F
Romain Francois F, Silvia F, Norberto F, Guilherme F, Vanessa G
Joao G, Diego Mateo G, Sergio G, Maria Jose G, Fiorela G, Fernando G
Santiago Javier G, Victor G, Gigi Madeline G, Jordi G, Cesar Andres G
Sebastian Eduardo G, Anna Maria G, Yamil G, Giuliano Rocco G, Alessandra G
Diana del Pilar G, Albert G, Pierre G, Gabriela G, Erik G, Juan Pedro G
Claudio Alejandro H, Carolina H, Larry H, Pedro Carlos H, Egber Rafael J
Valencia Simpe L, Pablo L, Guido L, Pasquale L, Israel L, Salvador Alejandro L
Paula L, Alba L, Oswaldo L, Vanesa L, Elizabeth L, Ana Belén L, Grace Estefania L
Luis Manuel L, Vincenzo L, Gianmarco M, Tariel M, Camila M, Gloria Carolina M
Guillermo Santiago M, Matteo M, Albert M, Gabriel Alejandro M, Alejandro M
Angel M, Adilia Waleska M, Frederico M, Gala M, David Edward M, Lorena Miyuki M
Jean Michel M, Magali Marisol M, Adrià M, Stephanie M, Nathalie M, Daniel M
Kuniaki Pablo M, Cristina M, Maria Alejandra M, Sarah M, Patricia M, Panagiotis M
Jorge Carlos M, Christoph N, Max anthony N, Francisco Javier N, Elena O, Nerea O
Patricia O, Jaime P, Tommaso Giuseppe P, Jose Francisco P, Alfredo Emilio P, Tiago P
Joao Tiago P, Julieta Alexandra P, Cristina Mercedes P, Mario Ernesto P,
Pablo Estefano P, Andre P, Paola andrea P, Guillem P, Cristian Luis P, Jaume P
Nicolas Javier P, Mario P, Rafael P, Robert Willians Q, Diego Mauricio R, Baltasar R
Daniela R, Maria Dolores R, Delfina R, Carlos Tomás R, Cristian Armando R
Fabricio R, Antonella R, Bryan S, Francisco Manuel S, Natalia S, Carlos David S
Paolo S, Carla Liliana S, Ruben S, Ela Margarita S, Raquel Dani S, Susana Janet S
Joseba S, Athanasios S, Jesus T, Nicoleta T, Daniele T, Rafael T, Alejandro T,
Gabriele U, Carlos Alberto U, Juan Carlos V, Diego V, Junior Renato V, Gisele V,

FAKTA MEDITERRANEAN - JAPAN Dialogue

2019

Baños Clota Aleix, Brar Sukhdeep, Mendes Pablo, Calvo Lalana Laura, Domenech Oliva Ignacio
Fernandez Galisteo Estefania, Ferrer Sans Laura, Matsuoka Hisayuki, Novo Enriquez Maria
Pagano Antonia, Saez Garcia David, Salas Piedra Diego, Vazquez Sanchez Gemma

GYOTAKU MENU

Jerez Dashi

“Pescaíto frito”

Butter fish sea “lardo”

Salmon roe Gyoza Navarra style

Yuba toast with **anchovy** and wasabi butter

Hamachi usuzukuri with “piparra” vinaigrette

King crab and **sea urchin** with it’s salad

Sashimi in the mediterranean sea with **snapper** and **seabass**

Cod fish Soba

“**Puntillitas**” shabu shabu with rice in it’s ink

Hake tongues Romana style

Maresme **green peas** with mint and wasabi

Tuna belly crunchy cone

Kombu and **squid** book

Roses **prawns** “al ajillo” and it’s heads sashimi

GYOTAKU

Dessert

Umami

Egg Flan

Orange Kakigori with **green tea** sponge with sake

110€ + Gyotaku
(Price about market) per person
Iva Incluido

SEA MENU

Jerez Dashi

“Pescaíto frito”

Butter fish sea “lardo”

Salmon roe Gyoza Navarra style

Yuba toast with **anchovy** and wasabi butter

Hamachi usuzukuri with “piparra” vinaigrette

King crab and **sea urchin** with it’s salad

Sashimi in the mediterranean sea with **snapper** and **seabass**

Cod fish Soba

“**Puntillitas**” shabu shabu with rice in it’s ink

Shimesaba **Mackerel** with tomato vinaigrette

Hake tongues Romana style

Maresme **green peas** with mint and wasabi

Tuna belly crunchy cone

Kombu and **squid** book

Roses **prawns** “al ajillo” and it’s heads sashimi

Sea urchin “Suquet”

Dessert

Umami

Egg Flan

Orange Kakigori with **green tea** sponge with sake

120€ per person

Iva Incluido

The Gyotaku (gyo "fish" and taku "rub"), is a traditional artistic method originating in Japan dating from the mid-1800s.

This form of natural printing was used by fishermen who wanted to have a record of their best captures, but also It became an art form. It also contained spiritual connotations, in fact the ink that was used was the ink Sumi, which is given certain magical attributions to capture the SOUL of what it represents.

Its use went beyond the technical to join the spirit of things.



