



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

JAPANESE TABERN

Pakta is a tribute to the culture and gastronomy of the Mediterranean under the gaze of Japan. It is the result of the vision of Albert Adria and his way of understanding our products under the Japanese technique.

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

This way of natural printing was used by fisherman who wanted to keep a record of their best captures, but it also became an art.

It also contained spiritual connotations, in fact the ink that was used was the Sumi ink, 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.

Why end with a GYOTAKU?

It is our way of offering daily market fish and giving them the option to choose the end of their menu since each gyotaku is different and unique.



PAKTA MENU

Welcome

Almond juice with orange

Yuba toast with **anchovy** and wasabi butter

Mackerel with vinegar

Tuna belly crispy cone

Tuna belly with ham

Broad beans Gyoza with ham

Hamachi usuzukuri with “piparra” vinaigrette

Almond tofu with **botarga**

King crab and **perretxico** mushroom

With it's salad

Wagyu tataki

Asparagus with parsley kimiso

Cod fish Soba

Hake tongues Romana style

Maresme **green peas** with mint and wasabi

Kombu and **squid** book with rice with it's ink

Prawns “al ajillo” and it's heads sashimi

Eel “all i pebre”

Dessert

Umami

Egg Flan

Chocolate Kakigori and **green tea** sponge with sake

120€ per person
Vat Included

GYOTAKU MENU

Welcome

Almond juice with orange

Yuba toast with **anchovy** and wasabi butter

Mackerel with vinegar

Tuna belly crispy cone

Tuna belly with ham

Broad beans Gyoza with ham

Hamachi usuzukuri with “piparra” vinaigrette

Almond tofu with **caviar**

King crab and **perretxico** mushroom

With it's salad

Wagyu tataki

Asparagus with parsley kimiso

Cod fish Soba

Hake tongues Romana style

Maresme **green peas** with mint and wasabi

Kombu and **squid** book with rice with it's ink

Prawns “al ajillo” and it's heads sashimi

Eel “all i pebre”

Gyotaku

Dessert

Umami

Egg Flan

Chocolate Kakigori and **green tea** sponge with sake

150€ per person
Vat Included

PAKTA BEVERAGES SELECTION

RECAREDO TERRERS 2011

Recaredo
Xarel.lo, Macabeo, Parellada
Catalunya D.O Cava

KARAHASHI CHAMPEON

Homare shuzo
Junmai Daiginjo 60%
Yamadanishiki 16%vol.
Hyogo

GRAN CRU

Seda líquida
Nigori Nama Genshu 60%
Yamadanishiki 17%vol.
Tuixent(Catalunya)

FINO MAESTRO SIERRA

Maestro Sierra
Palomino
Jerez de la frontera

LA PEQUEÑITA BLANCO MACERADO

Alonso&Pedrajo
Malvasia
D.O.Q La Rioja

TEDORIGAWA DAIKOSHU UMAIKA 96

Tedorigawa
Umaika (Old Vintage Sake) 45%
Yamadanishiki 13%vol
Ishikawa

SENCHA WAKAME-LIMÓN

Té verde con alga y limón

70€ per person

Vat Included

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, Portillo David Diego, Salas Piedra Diego, Vazquez Sanchez
Gemma