



ELBARRI

EVENTS

2019 - 2020

PAKTA

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EVENTS@ELBARRI.COM
[HTTP://WWW.ELBARRI.COM/CA](http://www.elbarri.com/ca)

CONCEPT

Pakta means union in Quechua language originally from Peru: union of two cultures, union of two cuisines. The design of the space parts from this idea, understanding that the base of this Nikkei cuisine is the Japanese side but surrounded with the flavors, colors and traditions of Peru.

After 5 years, Pakta changes its style, but evolves the Nikkei spirit; name that designates emigrants of Japanese origin throughout the world.

This year Pakta wants to propose a new journey through the senses of Mediterranean cuisine and under the gaze of Japan.

SPACE



The restaurant base elements like the bars, the kitchen and furniture are designed with a clear reference to the austerity of traditional Japanese taverns architecture. An explosion of colors surround the space like a second skin, skin that is materialized through direct reference of the Peruvian looms.

In the entrance, the sake and pisco bar acts as a filter between the outside and the inside and is built through a three-dimensional lattice of wooden crosses to enter the client, prior to the dining area.

Presiding the dining area, we find the sushi bar where diners can sit and interact with chefs in charge of sushi and other cold dishes of the menu.



CAPACITY OF THE SPACE

Rounding out the main space, we find the dining room:

- 7 tables, which together with the sushi bar, are the perfect setting to enjoy a quiet but cheerful atmosphere.
- Closing the dining space at the end is the kitchen, which is conceived as a light box that suggests the activity of the cooks that are inside.

Depending on the service we would like to provide the client we have different capacities, in any case the price for exclusivity will be the same:

* **Traditional sit down service:**

Maximum 32 people

* **Cocktail style service:**

Maximum capacity 40 people

GASTRONOMIC OFFER

We want to help our clients to live the experience of knowing a new and different cuisine.

In addition to being able to work seasonal products in the best possible way; for that reason, we consider that given the complexity of knowing how to choose, it is better to guide them with a sequence of some of the most representative dishes that you will find in our menu.

The 80% of our tasting menu is based on sea products and seasonal vegetables.



MENU



We always work with seasonal products depending on the market, this is why we design the menu when the date of the event is near. Here we have an example of menu so you can make yourself an idea.

MENÚ

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



PRICES

AT PAKTA WE OFFER TO
ORGANIZE YOUR WHOLE
EVENT AND WE GUARANTEE
THE SATISFACTION OF OUR
CLIENTS

What is included in the prices listed for exclusivity:

- All food and beverages
- Doorman service
- Waiters and kitchen staff
- Cloakroom service
- Personalized take away menu

We also offer the possibility of contracting any other type of service you may desire such as flowers, gifts, magicians, music bands, dj's, etc.

PRICES FOR THE EXCLUSIVITY OF THE VENUE (NON COMISIONABLE)

- **Tuesday to Friday** (up to 16 people) : 5.000€ + tax (10%)
 - **Saturday:** Ask for prices
- **Sunday or Monday:** (up to 16 people) : 7.000€ + tax (10%)
- **For larger groups ask for prices**

* For the dates of the World Mobile Congress please ask for prices: 25 of February to 3 of March 2017

LOCATION

The restaurant has easy access with public transport like the bus or by metro with line 3 (Poble sec or Plaza España). In case of coming in private transport there is a parking right next to the venue

Carrer de Lleida, 5, 08004 Barcelona

