



PAKTA

PRIVATE EVENTS



Michelin Star



1 SOL
Guía Repsol 2019

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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.***



GASTRONOMIC OFFER

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

At Pakta you will find the Japanese minimalistic techniques and care for the product, but with the great choices of ingredients and flavors we have in the Mediterranean.

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



EXAMPLE MENU

As for the menu, we work with seasonal products we find at the market, so we design the menu when the date is closest, and tailor made for each client.

Here we have an example of what a menu would look like so that the client has an idea of the structure.

Menus are normally consisting of about 20 small dishes.



Welcome cocktail

Sea cucumber/lotus flower
Avocado tofu & sea urchin
Shimesaba mackerel and sisho

FINGERFOOD

Tuna belly nori cone
Jamón and toro
Nigiris Pakta style
Egg with roe
Wagyu nigiri
Crunchy sisho with yellowfin
hamero
Grilled chicken Ikebana

TO SHARE

Tataki de wagyu
King crab salad
Cod fish soba
Tomato in kombu
Miso cured St Jacques

TO FINISH

Char grilled king crab
Char grilled wagyu

DESSERTS

Melon dashi with passion fruit
Fig Mochi
Kasutera

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.



FLOORPLAN



MAXIMUM CAPACITY

Depending on the service we want to offer the customer we can have different capacities and formats.

* **Traditional sit-down dinner:**

Maximum capacity

10 pax - Imperial square table (Very comfortable)

15 pax - Long imperial table (Comfortable)

16 pax - 2 tables of 8 people (Very comfortable)

20 pax - 4 separate tables (Very comfortable)

24 pax - 4 tables + sushi bar (Comfortable)

30 pax - 7 separate tables (Less comfortable option)

* **Standup cocktail style service:**

Maximum capacity **35 people**

Informal service in which food and drink is constantly being served. Perfect for networking events.



PRICES

What is included in the price for exclusivity?

- A custom-made menu for each client.
- Selection of drinks made accordingly for the occasion. This includes beers, waters, soft drinks, red wine, white wine, cava, coffee, teas. Always during the duration of the dinner service.
- Doorman service.
- Take away printed menus with custom design for each company.
- All staff available for the occasion.
- Wardrobe service.

Tuesday to Friday:

(Includes up to 15 people): **5.000€** + VAT (10%)

Sunday, Monday & MWC:

(Includes up to 15 people): **7.000€** + VAT(10%)

Saturdays: Ask for prices

*Supplement of **120€** per each extra person

- **MWC: Mobile World Congress**

¿PRIVATE ROOM?

Do we have a private room?

- We do not have private rooms in Tickets.
- The largest table we can offer without exclusivity of the restaurant is 12 people.
- Any group over 12 will have to take the restaurant exclusively, or we can offer you any of the other restaurants at Barri.

