

BETWEEN FIRE
AND SEA

Tasting Menu

55,00€ pp

Sake Panipuri

Crispy Indian shell filled with salmon tartare, kimchi, and truffle. A vibrant beginning: texture, heat, and aroma.

Slow-Cooked Pork Jowl Gyoza

Seared Osaka-style with a citrus dashi. A balance between richness and freshness.

House Eel Shirashi

Our kabayaki eel served over warm rice. Sweetness, smoke, and harmony.

Robata-Grilled Ceviche with Sea Urchin

The fire kisses the fish before the acidity arrives. Sea and embers in a single gesture.

Robata Wagyu with Seasonal Mushrooms

A noble cut of wagyu with seasonal mushrooms. Intensity, earth, and flame.

Red Prawn Croquette Nigiri

Crispy outside, creamy inside. The Mediterranean in one bite.

Pure Hamachi

Lightly cured loin, without adornment. Absolute respect for the product.

Grilled Foie Nigiri with Smoked Eel and Apple Compote

Sweetness, fat, and smoke in balance. DEBA's own surf and turf..

Fig Panna Cotta with Butter Crumble

Seasonal sweetness, texture, and quiet calm. A serene end to the journey.

*A brief journey, deeply felt.
A ritual of flavor that lingers in
silence.*



出刃

THE SHELTER OF
THE DARING
ARTIST

First heartbeat

Precio

Truffled, spicy or natural
edamame

7.00€

THE SIMPLE GESTURE THAT OPENS THE RITUAL

Salmon & truffle panipuri

4.30€

CRISPY AND AROMATIC, A BOLD NOD TO
FUSION, 1PIECE.

Hamachi nikkei sam 1PIECE

5.00€

TEXTURES TRAVELING BETWEEN FIRE AND CITRUS.

Crispy shiso leaf with tuna
tartare and citrus kimchi

9.00€

FRAGILITY AND CHARACTER IN A SINGLE BITE, 1PIECE.

Breath of fire and cold

Salmon tartare with crispy
papadum

17.00€

DELICACY WITH CHARACTER.

White fish ceviche with ají
amarillo and citrus ponzu

17.00€

A MARINE LIGHTNING BOLT WITH A PERUVIAN
ACCENT.

Robata hamachi tiradito with
yuzu-basil vinaigrette

19.00€

FIRE AND FRESHNESS IN A SINGLE BREATH.

Seared tuna tataki with
smoked miso cream

19.00€

SUBTLETY AND SMOKE IN BALANCE.

Tuna tartare with chipotle
dressing and crispy nori

19.00€

THE ELEGANT STING OF DARING.

Art over rice

URAMAKIS • 8 PCS

Hotate ebi

17.00€

CRUNCHY PRAWN, AVOCADO, SEARED
SCALLOP AND FOIE.

Uramaki kimchi

17.00€

PRAWN, SALMON AND THE CONTROLLED FIRE
OF KIMCHI.

Uramaki spicy tuna

17.00€

A SEDUCTIVE HEAT THAT LINGERS.

Uramaki spicy sake

16.00€

ORANGE INTENSITY THAT AWAKENS THE
SPIRIT.

Rainbow roll

17.00€

A PLAY OF COLORS CELEBRATING THE
DIVERSITY OF THE SEA.

EVERY TECHNIQUE IS
BORN FROM RESPECT

Deba Essence

Precio

Osaka-style chicken gyoza
with orange teriyaki (4 pcs)

10.00€

CRISPY, CITRUSY, AND COMFORTING.

Prawn gyoza with pickles
(4 pcs)

11.00€

FLAVOR, TEXTURE, AND RHYTHM.

Soft-shell crab bao with
caramelised onion

14.00€

THE SEA TURNED INTO A SWEET CARESS

Slow-cooked pork ribs with
gochujang sauce

17.00€

TENDERNESS IGNITED IN DEEP RED.

Sea and mountain yakimeshi

16.00€

AN EARTHY UMAMI THAT COMFORTS.

Tori no karaage with
sriracha emulsion

13.00€

THE CHEEKY BITE THAT NEVER FAILS.

Shirashi de anguila kabayaki
casera

16.00€

SWEETNESS, SMOKE, AND BALANCE.

The ritual in detail

NIGIRI •2 PCS

Akami tuna

8.50€

Salmon

7.00€

Hamachi (yellowtail)

8.00€

Scallop

8.50€

Hamachi gunkan

8.50€

Salmon gunkan

7.50€

The signature

NIGIRI •2 PCS

Homemade kabayaki eel

9.00€

SWEETNESS AND SMOKE TURNED INTO ART.

Grilled foie and eel

11.00€

EARTH AND RIVER IN THE SAME HEARTBEAT.

Seared chutoro and truffle

10.00€

SILENT LUXURY THAT MELTS IN THE MOUTH.

IN THE END, FIRE,
SMOKE, AND SWEET-
NESS MEET.

Sweet epilogue

Passion fruit mousse, passion
fruit coulis, and butter crumble 7.50€
BALANCE BETWEEN ACIDITY AND SMOOTHNESS.

Mango mochi 7.00€
SWEETNESS WRAPPED IN SILK.

Mixed green tea and white
chocolate truffles (4 pcs) 7.00€
WESTERN TRADITION WITH A JAPANESE TWIST.

Green tea panna cotta with
seasonal fruit (2 pcs) 8.00€
THE FINAL SILENCE OF THE FEAST.

Manifiesto.
The Refuge of the Bold Artist.

*“Here, technique is respected.
Every gesture has purpose.*

We cook with precision and serve with calm.

*The fire, the knife, and the silence
speak the same language.*

Nothing is superfluous; everything has meaning.

*We honor the product,
cherish the detail,
and serve time with respect.*

*Beauty is born
from respect for technique.”*

出刃



Deba 出刃

Rambla de Can Móra, 22.
Sant Cugat