

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