

# THE ORIGINS



## PORK

### ASSORTED COLD SAUSAGES FROM CAL ROVIRA

“bull blanc”, “bull negre”,  
“catalana”, “sobrassada”,  
“coca” from Folgueroles with tomato

10 €

### COOKED HAM

cooked Duroc pork shoulder, toast,  
spring onions vinaigrette and  
mustards mayonnaise

10 €

NEW

### BLACK “BOTIFARRA” SAUSAGE

with onion cooked in red wine  
“entrebaguette”

12 €

### WHITE “BOTIFARRA”

with wood-fire baked “escalivada”  
(roast vegetables),  
handmade “entrebaguette”

12 €

### “SOBRASSADA” SANDWICH

with mozzarella di Bufala from Campania  
and rosemary honey “entremolde”

9 €

### PORCHETTA

with the juice from its roast,  
“coca” from Folgueroles

14 €

### CIABATTA SAGÀS

streaky bacon, capers, figs, arugula, fresh  
cheese, olive paste and “carquinyolis”  
vinaigrette

12 €

### BACON AND CHEESE

handmade “entrebaguette”, natural  
smoked bacon from Els Casals, cream  
cheese and emmental cheese

12 €

### LOIN OF PORK WITH CHEESE

fresh loin and smoked loin from Cal  
Rovira in “entrebaguette” with cheddar,  
emmental and cream cheese

12 €

## BEEF

### MATURED BEEF TARTARE

“coca” from Folgueroles with smoked sardine

14 €

### TONGUE

with our “ravigote” dress, handmade  
“entrebaguette”

12 €



## THE LAMB

### SWEETBREADS

breaded, with aubergine, peppers, onion  
and “mojo picón” sauce on a **baguette**

12 €



## THE POULTRY

### CAL ROVIRA CHICKEN

breaded in “entremollet” bread

12 €



## THE EGGS

### “TORTILLA”

potato, onion and egg,  
“coca” from Folgueroles

8 €

### FRIED EGG WITH TXISTORRA

artisan, in “entremollet”  
and “cristal” peppers

10 €



## THE LAND

### AGROMIX

grilled seasonal vegetables  
on **focaccia**

10 € VEGGIE

### ESCALIVADA

On **crusty bread**, escalivada,  
quince jelly, Idiazabal cheese and walnuts

9 €

### FALAFEL

in **pita bread** with tomato,  
cucumber, spring onion,  
tahini, coriander, yogurt and  
harissa sauce

12 €



# THE WORLD

## NEW YORK

### BURGER CLASSIC

100% Galician bovine, original cheddar cheese, tomato, lettuce, cucumber and onion, **handmade bread**

14 €

## MAINE

### LOBSTER

**soft sandwich** like the ones you can get at the beach bars in the port of Maine

20 €

## MADRID

### POTERA SQUID

with its ink aioli on **sweet bread**

10 €

## CHINA

### PORK BUNS 2.0

pork belly with Hoi Sin sauce, peanut and ginger sauce, chives and Chinese cabbage

12 €

## SICÍLIA

### SMOKED SARDINES

with pickles and preserves, "**coca**" from Folgueroles

12 €

## MÉXICO

### CHILLI CHEESE BURGER

100% Galician bovine, original cheddar cheese, chipotle chilli sauce with beans, **handmade "entrepá"**

14 €

## CUBA

### MEDIANOCHÉ

### "CUBANITO" SANDWICH

Roasted pork, ham, pickles, cheddar cheese and mustard on **vienna bread**

14 €

## VIETNAM

### BÁNH MÌ

originally from Vietnam with clearly french colonial influences. Delicacy and emergence of oriental perfumes and flavours. We make it with our porchetta, turnip, carrot, ginger, coriander, Sriracha sauce and peanuts paste, all served in handmade "**entrebaguette**"

12 €

## REMEMBER

### **NEW** CHICKEN BO SSÂM 16 €

typical from all Korean restaurants worldwide, but reinterpreted and thought over. This is our "entrenciam" lettuce wraps, the excellence of eating with 5 fingers. Lettuce, roasted chicken, oysters from Marennes, kimchi, Sriracha sauce and leek and mint vinaigrette"

## FESTIVALS

## LÍBANO

### TRADITIONAL HUMMUS

with **pita bread** and harissa sauce

recommended for 2 people 16 € VEGGIE

## GREAT BRITAIN

### **NEW** FISH & CHIPS

Chips, herb salad, fresh battered cod with tartar, mustard and sweet-soy dipping sauces

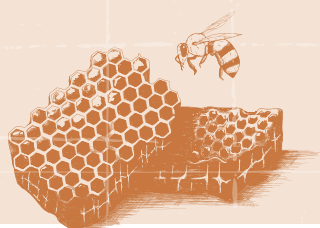
recommended for 2 people 28 €

## CASA MALLA

### CAL ROVIRA SOBRASSADA

with honeycomb and Folgueroles **coca bread** with tomato

12 €  
(recommended for 2 people)



## SIDE DISHES

### **NEW** ASPARAGUS SALAD

with pesto, black garlic and almonds

14 € VEGGIE

### **FRESH TOMATO FROM CAL ROVIRA**

cauliflower, capers and spring onions

8 € VEGGIE

### **CAESAR'S SALAD**

lettuce, organic chicken,  
artisanal smoked bacon and croûtons

7 €

### **OLD-FASHIONED FRIED POTATOES**

"Agrida" type, with its own peel,  
fried to order

5 € VEGGIE

### **"BRAVAS" POTATOES**

"Agrida" type, with its own peel,  
fried to order. Allioli (garlic mayonnaise),  
"romesco", Chile, ...

6 € VEGGIE



### **SAUCES OF THE WORLD**



Perrins, Wilkin mustard with grain, Normal Wilkin ketchup,  
Sriracha, Belgian Wostyin mustard, Jack Daniels barbecue

## DESSERTS

### **CHOCOLATE, OLIVE OIL & SALT**

"coca" from Folgueroles

5 €

### **COTTAGE CHEESE**

from goat milk with wildflower honey

7 € ACCORDING  
TO AVAILABILITY

### **CARQUINYOLIS**

5 €

### **NEW** STRAWBERRY,

with lemon sorbet and strawberry infusion

5 €

### **MEXICAN VANILLA ICE-CREAM**

with toppings

5 €



Sagàs is a small, mid-mountain village in the Berguedà region, north of Barcelona, a wonderful site, origin of every product we use in our kitchen. In these fertile grounds, **the Rovira family** grow transgenic-free vegetables, raise cattle under the highest quality standards and at their own workshop they craft charcuterie products following centuries-old recipes. The products arrive directly at the restaurant, no intermediaries, and **we cook them on the spot. Deeply rooted cuisine, from the land to the table.**

At SAGÀS Farmers, Cooks and Co. **we revolutionize the concept of finger food** with an urban, informal and fun proposal for gourmet sandwiches, based on unique and 100% natural produce. **Slow food** applied to the most popular street bite. **Along with our Michelin star chef Oriol Rovira** and the products his family grows in the fields of Sagàs, we invite you to join in the fun and eat these gastronomic wonders with your hands.

### **IDEA, PRODUCTION AND MANagements**



GRUP  
**SAGARDI**

laboratori carbon

We bring you  
local  
products



free of additives, colourings  
and preservatives  
**100%**