

THE ORIGINS



PORK

ASSORTED COLD SAUSAGES FROM CAL ROVIRA

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

10 €

COOKED HAM

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

10 €

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 Folguerolles

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 Folguerolles with smoked sardine

14 €



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 Folguerolles

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 € VEGGIE

FALAFEL

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

12 € VEGGIE

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

MEDIANOCHE

“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 €

KOREA

NEW CHICKEN BO SSÄM

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

16 €

REMEMBER

NEW ROASTBEEF 14 €

with arugula, parmesan, **“coca”** from Folgueroles

FESTIVALS

LÍBANO

TRADITIONAL HUMMUS

with **pita bread** and harissa sauce

recommended for 2 people 16 € VEGGIE

ITALY

NEW LA BURRATA

handmade with raw milk, pear, walnuts, anchovies and **toast**

recommended for 2 people 22 € VEGGIE

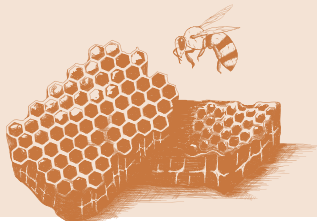
CASA MALLA

CAL ROVIRA SOBRASSADA

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

12 €

(recommended for 2 people)



VAT INCLUDED

SIDE DISHES

NEW SALAD

leaves, stems and sprouts salad

6 € 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

6 €

COTTAGE CHEESE

from goat milk with wildflower honey

7 € ACCORDING
TO AVAILABILITY

CARQUINYOLIS

5 €

NEW LEMON - LIME

Lemon & Lime sorbet
with candied lemon and basil

6 €

MEXICAN VANILLA ICE-CREAM

with toppings

6 €



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



We bring you
local
products



free of additives, colourings
and preservatives
100%