WELCOME TO THE HELL'S DOOR

YOU WILL BE ABLE TO GO AROUND THE WORLD THROUGH A CULINARY AND COCKTAIL ART IN ETERNAL COMBUSTION.
DISCOVER A MENU INSPIRED BY EMBER, WITH INGREDIENTS FROM ALL OVER THE PLANET AND WITH DIFFERENT WAYS OF COOKING THAT MELT TO WORSHIP FIRE.

WORLD'S FINEST EMBER

DARVAZA

IGNITING THE FLAME

STARTERS

Tomato-rubbed double fermented sourdough bread
drizzled with picual olive oil (2 pcs) - 6

Hand carved 100% Iberian
acorn-fed ham (80 g) - 33

Hand-trimmed Santoña anchovy
on brioche with smoked butter - 7

Chargrilled artichoke hearts
with Xesc Reina Mallorcan black pork sobrasada and crispy-edged fried egg - 16,5

Wood-roasted Iberian acorn-fed pork cochinita pibil tacos
with smoked sour cream and pickled onion (2 pcs) - 16

vegan option with jackfruit (2 pcs) - *15*

Free-range chicken thigh yakitori
with teriyaki sauce and fresh herbs (2 pcs) - 9

Meagre tiradito
with wood-roasted pepper tiger milk - 17

Wild bluefin tuna brioche
smoked sour cream - 9

smoked sour cream and caviar - 16,5

Wood-fired loaf
with smoked butter, salt and Ethiopian pepper- 9,5

Special No. 2
grilled oysters - 8,5

Dry aged bone-in ribeye steak croquettes
with caramelized piquillo pepper (4 pcs) - 13

Cured Angus-Wagyu crossbred beef
with salted fried almonds - 19,5

Steak tartare of mature beef tenderloin
egg yolk injected with its dressing and pickles - 29,5

Braised roast beef fillet carpaccio
with vitello tonnato sauce and caperberries - 22

Amur Oscietra caviar
with blinis and smoked sour cream (30 g) - 100

APPETISER SERVICE*2

*If you do not wish to be served appetiser, please inform your waiter in advance.

CHARGRILLED VEGETABLES

Grilled corn on the cob
glazed with barbecue sauce, popcorn crunch and lime zest - 13

Seasoned seasonal tomato
- 15,5

Wood-fired roasted eggplant
with smoked buffalo stracciatella, semi-dried cherry tomatoes and Cantonese sesame - 16

Wood-roasted sweet potato
with honey, fresh curd cheese and nuts - 14

Green salad
with wood-roasted cherry tomatoes - 11,5

Grilled avocado
with mole poblano mayonnaise and roasted pepper pico de gallo - 16,5

Prices in euros. VAT included.

Surrender to the fire like greens and leaves giving in to the wood-fired flames

CHARGRILLED

WOOD-FIRED RICE DISHES

Dry fresh-caught Mediterranean red shrimp rice
(Min. 2 pax) - 29,5

Dry Black Angus beef rib rice
burnt onion emulsion and chargrilled Basque chilli pepper (Min. 2 pax) -37

60 day dry aged bone-in ribeye steak rice
(Min. 2 pax) - 49,5

Our rice dishes are made to order. During peak hours, there may be a wait.

Dive into oceans where the fish are also fed by fire

CHARGRILLED FISH

Fresh-caught red shrimp
(check availability) (4 pcs) - 26

Wild bluefin tuna loin tartare
on chargrilled beef marrow with wasabi sprouts - 38,5

Chargrilled octopus yakitori with La Vera paprika mojo
and kimchee on smoked mashed potatoes - 32

Grilled sea bass supreme
Burnt Jerusalem artichoke purée and roasted pak choi - 28,5

Grilled turbot
with piparra beurre blanc pil-pil - 38

CHARGRILLED MEAT

Smoked Ral d'Avinyó pork ribs
Louisiana-style chargrilled
(500 g) - 39

Chargrilled beef fillet
(200 g) - 32,5

Angus vacío steak
(250 g) - 28

Grilled organic duck magret tataki
Peking style - 37,5

Grilled acorn-fed Iberian pork presa
(500 g) - 53,5

Argentinian Angus ribeye (300 g) - 44

Premium Central European rib steak
60-day dry-aged - 92 €/Kg

National beef rib steak "El Capricho" selection,
dry-aged over 90 days - 140 €/Kg

Master your taste buds, indulge in the best meats in the world

SIDE DISHES

Wood-fired roasted red sweet pepper
and garlic chips - 8,5

Baked mashed potatoes
with Parmesan and salted fried almonds - 9

Darvaza fries
fried with smoked butter and truffle - 8,5

Prices in euros. VAT included.

DARVAZA

@darvazabarcelona

We inform our guests that they can take home any leftovers, at no extra cost, in order to cut down on food waste.
Please ask our staff.

Warning: our dishes may contain traces of allergens declared in the EU regulation 1169/2011.
If you have a food intolerance, please let us know and we will provide you with an alternative.