



CACHITOS



The cuisine to fall in love with

Barcelona, autumn 2025

Chef: Marc Ver

Mushroom season



- Cep mushroom croquette (each) · 3,00 ·
- Boletus cream with truffled poached egg · 18,00 ·
- Marinated mushrooms · 17,00 ·
saffron milk caps, oyster mushrooms, and boletus
- Selection of mushrooms with egg yolk and Iberian pancetta · 25,00 ·
camagroc, saffron milk caps, boletus, and trumpet mushrooms
- Tagliatelle al funghi · 23,00 ·
- Enoki in tempura with kimchi mayonnaise · 9,00 ·
- Boletus risotto with red prawn carpaccio · 24,00 ·
- Onion tatin with saffron milk caps · 17,00 ·



A perfect start

- Goat cheese and red fruit salad · 13,00 ·
- Crispy chicken salad with mustard and honey · 12,50 ·
- Avocado, lamb's lettuce, and prawns · 15,00 ·
- Burrata with tomato, pesto, and olive tapenade · 14,50 ·
- Lobster salad · 26,00 ·
- Barbastro pink tomato with its pil-pil · 12,50 ·
- Roasted leek with burrata and sobrassada · 18,00 ·
- Zucchini cannelloni with ratatouille · 19,00 ·
- Zucchini tagliatelle with cuttlefish and prawns · 17,60 ·
- Sirloin carpaccio with manchego cheese shavings · 17,90 ·
- Macaroni with Parmesan cream and Iberian pork shoulder · 15,50 ·



TAPAS

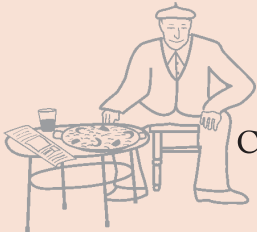
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| Coca bread with tomato | 2,00 |
| Iberian acorn-fed ham D.O. Extremadura | 25,90 |
| Manchego cheese | 8,00 |
| Gillardeau oyster n°2 (each) | 5,00 |
| Double O anchovy fillet (each) | 2,50 |
| Anchovy in vinegar (each) | 2,00 |
| Gilda of anchovy (each) | 3,00 |
| Smoked salmon with dill cream | 13,00 |
| Tuna tartare taco with guacamole | 8,80 |
| Our Russian salad | 7,50 |
| Patatas bravas | 5,50 |
| Iberian ham croquette (each) | 3,00 |
| Red prawn croquette (each) | 3,00 |
| Foie shavings with fig jam | 18,50 |
| Eggplant with goat cheese and cane honey | 11,50 |
| Spanish omelette made to order | 8,00 |
| Broken eggs with Iberian ham | 13,00 |
| Pheasant cannelloni with foie and truffle | 15,00 |
| Veal bites with green peppercorn sauce | 15,90 |
| Chicken "soldiers" | 14,00 |
| Torrezno from Soria | 7,50 |
| Iberian ham and truffled brie sandwich | 12,00 |
| Andalusian-style calamari | 15,00 |
| Garlic prawns | 16,00 |
| Galician-style octopus | 18,00 |

"THERE IS NO SINCERER LOVE THAN THE LOVE OF FOOD"

BERNARD SHAW

RICE

- Very fine paella, always perfectly cooked with socarrat (20 min.)
- Paellas are for two people, price per person.



- Monkfish and prawn paella · 25,00 · p.p.
- Paella with Maresme vegetables · 22,00 · p.p.
- Chicken, butifarra, and artichoke paella · 24,00 · p.p.
- Black rice with red prawn and aioli · 25,00 · p.p.



"IN A RICE DISH, WHAT I LIKE THE MOST IS RICE, AND IN PAELLA THE TOASTED RICE AT THE BOTTOM IS WHAT I LOVE THE MOST".

JOSEP PLA

"THE MORE LOCAL THE CUISINE, THE MORE INTERNATIONAL"

JOSEP PLA

Oceans best

- Cod with samfaina · 28,00 ·
- Salmon with wild rice and bimis · 25,00 ·
- Tuna tartare with guacamole · 26,00 ·
- Hake bites à l'orly with tartar sauce · 23,00 ·
- Roasted turbot with pan-fried potatoes · 30,00 ·
- Linguine with lobster · 45,00 ·

Montaditos with crispy bread

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| Acorn-fed Iberian ham D.O. Extremadura | 4,00 |
| Goat cheese, black truffle, and honey | 5,00 |
| Smoked salmon with guacamole | 7,00 |
| Sobrasada "Cal Rovira" with quail egg | 5,00 |
| Steak tartare | 8,80 |
| Foie micuit with caramelized mango | 7,50 |
| Sirloin with foie on the grill | 8,80 |
| Mini burger | 5,50 |



Meat temptations



- Breaded escalope · 18,00 ·
- Iberian pork shoulder with chimichurri · 30,00 ·
- Sirloin steak tartare · 25,00 ·
- Tagliata of sirloin · 28,00 ·
- Galician beef ribeye, dry-aged 60 days · 90,00/Kg. ·

Sides to choose:

- Crispy fried potatoes. Piquillo peppers. Little gem lettuce with cherry tomatoes. Pan-fried potatoes