



CACHITOS



The cuisine to fall in love with

BARCELONA, AUTUMN 2025

CHEF: LLUÍS ROSICH

A perfect start

Burrata salad with red berries, pesto and olive tapenade	16.00
Lamb's lettuce salad with avocado and coastal prawns	16.00
Zucchini noodles with cuttlefish and shrimp	18.00
Macaroni with parmesan cream and iberian meats	16.00
Seafood soup	16.00
Onion soup with poached egg	9.00

Tapas

Gillardeau oyster nº2 (piece)	5.50
Seasoned Gillardeau oyster nº2 (piece)	5.50
Crispy crystal bread with tomato	4.50
Acorn-fed Iberian ham, D.O. Extremadura	25.90
Santoña anchovy fillet Doble 0 (piece)	2.50
Marinated anchovy (piece)	2.10
Aged manchego cheese	8.00
Gilda with anchovy, cod and piparra pepper (piece)	4.00
Smoked salmon with crème fraîche	13.00
Iberian ham, brie and black truffle sandwich	12.00
Artichoke flower (piece)	4.50
Oxtail bao with coriander and crispy onion (piece)	8.00
Our russian salad	8.50
Patatas bravas	6.50
Freshly made Spanish omelette with onion	9.00
Tuna tartare taco with guacamole (piece)	7.00
Artichoke slices with fried egg	12.00
Fried small fish with roasted peppers	12.00
Red prawns with garlic	15.00
Andalusian-style calamari with lime mayonnaise	16.90
Galician-style octopus	18.00
Chicken cannelloni with foie gras and black truffle	14.50
Chicken fingers with two sauces	8.50
Braised veal fricandó with yellow chanterelle mushrooms	14.50
Mini burger with caramelized onion	4.50
Iberian ham croquette (piece)	2.80
Monkfish and red prawn croquette (piece)	3.10
Porcini mushroom croquette (piece)	3.00
Cod fritter with aioli (piece)	2.90
Eggplant with goat cheese and cane honey	9.50
Broken eggs with Iberian ham	10.50

Seasonal dishes

Quail egg montadito with black truffle (2g)	16.00
Parmentier, fried egg, and black truffle (4g)	32.00
Linguini with butter, pepper, Parmesan, and black truffle (4g)	34.00
Cep risotto with black truffle (4g)	34.00 p.p.
Hand-cut ribeye tartare with black truffle (4g)	40.00

Rice

Very thin paella, always perfectly cooked with socarrat (20 min.)
Paellas are for two people, and the price is per person.

Red prawn and clam paella	23.50 p.p.
Chicken, butifarra sausage, and pork loin paella	20.50 p.p.
Baby squid and spring garlic paella	22.50 p.p.
Lobster paella	32.00 p.p.
Black rice with red prawn and aioli	23.50 p.p.
Iberian pork "pluma" paella	22.00 p.p.
Seasonal vegetable paella	18.00 p.p.

Ocean's best

Bluefin tuna tartare with guacamole	26.00
Wild sea bass Bilbaina-style	38.00
Sole fillets stuffed with red prawn and scarlet prawn cream	36.00

Meat temptations

Hand-cut beef tenderloin steak tartare with shoestring potatoes	28.00
Iberian pork "pluma" with mashed potatoes and green peppercorn sauce	32.00
Beef tenderloin with demi-glace and seared foie gras	37.00
Roasted lamb shoulder with potato parmentier	34.00
30-day aged beef ribeye (500g)	45.00

Montaditos

Iberian ham	3.50
Goat cheese, black truffle and honey	4.20
Russian salad with anchovy	4.20
Smoked salmon with guacamole	7.00
Sobrasada Cal Rovira with quail egg	4.75
Quail egg with caviar	14.00
Grilled sirloin with foie gras	12.50
Seared foie gras	8.50
Beef tenderloin	8.50
Hand-cut beef tenderloin steak tartare	8.50