



CACHITOS



The cuisine to fall in love with

BARCELONA, WINTER 2026

CHEF: LLUÍS ROSICH

To start off on the right foot

Burrata salad with red berries, pesto and olive tapenade	15.00
Lamb's lettuce salad with avocado and coastal prawns	16.00
Macaroni with parmesan cream and iberian meat	14.50
Seafood soup	14.00

Tapas

Gillardeau oyster n°2	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
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
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
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
Broken eggs with Iberian ham	10.50

Montaditos

Iberian ham	3.50
Smoked salmon with guacamole	7.00
Sobrasada Cal Rovira with quail egg	4.75
Grilled sirloin with foie gras	8.50
Beef tenderloin	8.50
Hand-cut beef tenderloin steak tartare	8.50

Chef's specials

Gillardeau oyster n°2 (piece)	5.50
Goat cheese, black truffle and honey montadito	4.20
Our olivier salad	8.50
Oxtail bao with coriander and crispy onion (piece)	8.00
Artichoke flower (piece)	4.50
Eggplant with goat cheese and cane honey	9.50
Zucchini noodles with cuttlefish and shrimp	16.00
Cannelloni of chicken with foie gras and black truffle	14.50



Rice

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

Red prawn and clam paella	23.50 p.p.
Chicken, butifarra sausage, and pork loin paella	20.50 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.

Cachitos from the sea and the land

Bluefin tuna tartare with guacamole	26.00
Wild sea bass Bilbaína-style	38.00
Hand-cut beef tenderloin steak tartare with shoestring potatoes	28.00
Iberian pork pluma with mashed potatoes and green pepper	32.50
Beef tenderloin with demi-glace and seared foie gras	37.00
Roasted lamb shoulder with potato parmentier	34.50
30-day aged beef ribeye (500g)	45.00