

ENGLISH



CACHITOSBCN.COM  
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# CACHITOS

## Verde que te quiero verde

Andalusian gazpacho with croutons and hard-boiled egg	8
Vicentín melon with Iberian ham	15
Seasonal tomato with avocado and onion	10
Crispy chicken salad with honey mustard	13
Burrata with cherry tomatoes and basil vinaigrette and nuts	15
Goat cheese salad with berries	12,5



## Tapas

Crystal bread with tomato	4
Gillardeau oyster No.2 (pc.)	6
Gilda with marinated anchovy and anchovy from L'Escala (ud.)	4
Acorn-fed Iberian ham D.O. Extremadura	26
Cured Manchego cheese	8
L'Escala anchovy in puff pastry with smoked butter	6
Foie shavings with Maldon salt and Modena balsamic	18
Our patatas bravas	8
Olivier salad with tuna belly	8
Padrón peppers	9
Iberian ham croquettes (pc.)	3
Red prawn croquettes (pc.)	3,5
Crispy eggplant with goat cheese and cane honey	9,5
Freshly made potato omelette with onion	9
Broken eggs with Iberian ham	12
Diced smoked salmon with black pepper	12
Soria-style pork belly	8
Chicken fingers with mustard sauce	10
Iberian ham and truffled brie bikini sandwich	16
Andalusian-style fried calamari with yuzu mayonnaise	16,5
Garlic prawns	17
Galician-style octopus	18



## Montaditos with crispy bread

Acorn-fed Iberian ham D.O. Extremadura	4
Goat's cheese, black truffle and honey	4,5
Beef tenderloin	9
Mini burger with caramelized onion	6
Sirloin steak tartare	8,5
Sobrasada with honey and quail egg	4,5
Smoked salmon with guacamole	7
Oxtail bao with cilantro and fried onion	8



## Cachitos classics

Open-faced omelette with sobrasada, Mahón cheese and croutons	11
Macaroni with Parmesan cream and Iberian cured meats	15
Our pheasant cannelloni with foie and truffle	15
Bluefin tuna tartare with guacamole	24
Zucchini noodles with cuttlefish and prawns	16
Beef tenderloin carpaccio with Manchego cheese shavings	16
Grandma's meatballs	12



## Rices

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

Seasonal vegetable paella	18 p.p.
Chicken, sausage and Iberian pork loin paella	22 p.p.
Monkfish and prawn paella	25 p.p.
Black rice with prawns and alioli	24 p.p.



## Ocean's best

Cod cubes with honey aioli	25
Hake in tempura with lime mayonnaise	24
Salmon tataki with orange ponzu sauce	19
Oven-baked turbot with pan-roasted potatoes	30

## Meat temptations

Diced Iberian pork tenderloin with pepper	18
Sirloin steak tartare with straw potatoes	28
Veal escalope with French fries	22
Beef tenderloin tagliata with potato parmentier	32
Roasted lamb shoulder with parmentier	35
Galician beef t-bone steak (1 kg)	90