



· MAIN COURSES ·

- TRADITIONAL CATALAN BROTH WITH MEAT AND PASTA SHELLS · 16.00
FARM-RAISED CHICKEN CANNELLONI WITH FOIE AND BÉCHAMEL · 18.00
ROAST CAPON CHICKEN WITH RAISINS, PINE NUTS, PRUNES, AND DRIED APRICOTS · 18.00
VEAL FRICANDÓ WITH YELLOWFOOT MUSHROOMS · 18.00
ROASTED BABY GOAT SHOULDER · 28.00



· PAELLA PER PORTION ·

- SCAMPI PAELLA · 23.00
PAELLA WITH PORK LOIN, CHICKEN AND BUTIFARRA SAUSAGE · 18.00
BLACK RICE WITH RED PRAWN · 20.00

(OPTIONAL PAN: 15€ DEPOSIT)

· TAPAS ·

- IBERIAN HAM D.O EXTREMADURA (80GR) · 22.00
OUR OLIVIER SALAD · 6.00
HAM CROQUETTE (PIECE) · 2.00
PORCINI CROQUETTE (PIECE) · 2.00
RED PRAWN CROQUETTE (PIECE) · 2.20
COD FRITTER (PIECE) · 2.00
ARTICHOKE IN FLOWER (PIECE) · 3.50



· SIDES ·

- BAKED POTATO · 3.50
POTATO PARMENTIER · 3.50
PADRÓN PEPPERS · 3.50
ROASTED RED PEPPERS · 3.50

· EXTRA ·

- ALIOLI · 1.50
ROMESCO SAUCE · 1.50



CACHITOS 

CACHITOSBCN.COM | RAMBLA DE CATALUNYA, 33

Wine



RED

RAMON BILBAO D.O RIOJA · 20.00

SEÑORIA DE NAVA D.O RIVERA · 18.00

L'INCONSCIENT D.O PRIORAT · 20.00

WHITE

PAZO SAN MAURO D.O ALBARIÑO · 25.00

MELIOR D.O VERDEJO · 15.00

LA GARDETA D.O. CHARDONAY · 20.00

CAVA

OLÉRDOLA · 15.00

CACHITOS 

CACHITOSBCN.COM | RAMBLA DE CATALUNYA, 33