



CACHITOS



Desserts to fall in love with

BARCELONA, SUMMER 2026

CHEF: LLUÍS ROSICH



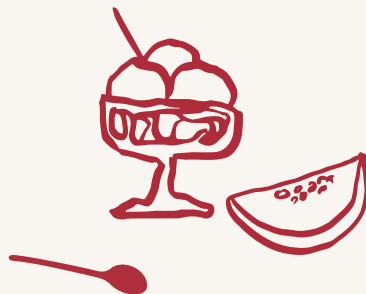
Fruitful delights

Seasonal fruit plate	6,5
Strawberries, mascarpone, and raspberry foam	6

la delicatessen

Tiramisu · 7,5
Chocolate brownie with vanilla ice cream · 7,5
Chocolate, oil caviar and Maldón salt · 6

Keeping you cool



Sorbets	6
Mango, tangerine, cava-tangerine (+1,5)	
Homemade ice creams	6
Belgian chocolate, vanilla, coffee, strawberry	

The classics

Caramelized crema catalana	6
Homemade egg flan with cream	6
Fried torrija with vanilla ice cream	9
Chocolate coulant	9
Fresh cheesecake with raspberry coulis	6,5
Chocolate truffles	5



For coffee lovers

	MINI	GLASS
Irish coffee	9	12
Jameson Irish Whisky, coffee and whipped cream		
Affogato		6
Coffe and vanilla ice cream		

Spirits for *brighten* up your body

Glass Gewürztraminer wine	7
Muscat	5
Pedro Ximénez	6
White or herb orujo	5
Pacharán	5
Nonino Grappa	7
Royal Tokaji, 5 puttonyos	10