



CACHITOS



Desserts to fall in love with

Barcelona, autumn 2025

Chef: Marc Ver

THE BEST FOR LAST



LA DELICATESSEN

Chocolate montadito
with Caviaroli and Maldon salt
· 5,00 ·

KEEPING YOU COOL



· 2 scoops/flavors of your choice ·

Sorbets
Mango, cherry,
red fruits,
pineapple, lemon
and tangerine
· 5,00 ·

Homemade ice cream
Chocolate, vanilla,
pistachio, cinnamon,
coconut and coffee
· 5,00 ·

FRESHLY MADE ICE CREAM

Lots of ice cream:
Madagascar vanilla
with toppings:
Candied pistachio, crumble, red fruits,
chocolate sauce and red fruit coulis

Chocolate

with toppings:
Crumble, candied nuts, strawberries,
Oreo cookie, white chocolate sauce,
red fruit coulis



Half liter
(2 people)
· 15,00 ·

A liter
(4 people)
· 28,00 ·

THE CLASSICS

Tarte Tatin with cream ice cream · 8,50 ·
French toast with vanilla ice cream · 8,50 ·
Caramelized rice pudding · 7,50 ·
Chocolate cake with pistachio ice cream · 8,00 ·
Peppered strawberries and yogurt ice
cream with berries · 9,00 ·
Fresh cheese cake with raspberry coulis · 8,00 ·

FOR COFFEE LOVERS



Espresso Martini · 12,00 ·
Irish coffee · 12,00 ·
Jameson Irish whisky, coffee and cream
Mini Irish coffee · 7,00 ·
Jameson Irish whisky, coffee and cream
Affogato · 5,00 ·
Coffee and vanilla ice cream
Liégeois · 6,00 ·
Coffee and coffee ice cream

SPIRITS TO CHEER YOU UP

Vi de Glass Gewürztraminer	5,00
Muscat	5,00
Pedro Ximénez	5,00
White Orujo	5,00
Herbal liquor	5,00
Pacharán	5,00
Alba cream	5,00
Aged grappa	5,00

