



CACHITOS



The desserts to fall in love with

Barcelona, summer 2025

Chef: Marc Ver

BEST FOR LAST



LA DELICATESSEN

Chocolate "montadito"
with Caviaroli and Maldon salt
· 4,00 ·

KEEPING YOU COOL



Sorbets
Mango, Cherry,
Berries and
pineapple
· 6,00 ·

Home made ice cream
Chocolate vanilla,
Pistachio, Cinnamon,
Coconut and Coffee
· 6,00 ·

FRESHLY MADE ICE CREAM

Ice cream:
Madagascar vanilla
with toppings of:
Caramelized pistachio, Crumble, Red fruits,
Chocolate sauce and red fruit coulis

Chocolate
with toppings of:
Crumble, Caramelized nuts, Strawberries,
Oreo cookie, White chocolate sauce,
Red fruit coulis



Half liter
(2 persons)
· 15,00 ·

A liter
(4 persons)
· 28,00 ·

THE CLASSICS

Egg flan · 7,50 ·

Tarte Tatin · 8,50 ·

French toast with cinnamon ice cream · 8,50 ·

Crêpe suzette with Grand Marnier · 9,50 ·

Chocolte cake with vanilla ice cream · 8,00 ·

Peppered strawberries and pistachio ice cream · 9,00 ·

Fresh cheesecake with raspberry coulis · 8,00 ·

"Churros" with chocolate · 6,50 ·

FOR COFFEE LOVERS



Espresso Martini · 12,00 ·

Irish coffee · 12,00 ·

Jameson Irish whiskey, coffee and cream

Affogato · 6,00 ·

Coffee, and vanilla ice cream

Liégeois · 6,00 ·

Coffee and coffee ice cream

SPIRITS FOR BRIGHTEN UP THE BODY

Vi de Glass Gewürztraminer 5,00

Moscatel 5,00

Pedro Ximénez 5,00

Orujo white or herbs 5,00

Pacharán 5,00

Alba cream 5,00

Restful grappa 5,00

