



CACHITOS



La cocina que enamora

Green, how I love you

Seasonal tomato with avocado and onion	11.50
Crispy chicken salad with honey mustard	12.50
Burrata with cherry tomatoes and basil vinaigrette and nuts	14.50
Blooming artichokes with iberian ham	12.50
Goat cheese salad with red berries	12.00



Tapas

Crystal bread coca with tomato	4.00
Gillardeau oyster No. 2 (unit)	5.00
Anchovy gilda skewer (unit)	3.00
Acorn-fed Iberian ham D.O. Extremadura	25.50
L'Escala anchovy (unit)	5.00
Marinated white anchovies with dressed peppers	6.50
Foie shavings with Maldon salt and Modena balsamic	18.00
Patatas bravas	7.50
Our classic Russian salad	7.50
Iberian ham croquettes (unit)	3.00
Red prawn croquettes (unit)	3.00
Fried fish selection	10.50
Crispy eggplant with goat cheese and cane honey	11.50
Freshly made potato omelette with onion	8.00
Broken eggs with Iberian ham	13.00
Smoked salmon cubes	12.00
Soria-style pork belly cracklings	8.00
Chicken fingers with mustard sauce	9.50
Iberian ham and truffled brie bikini sandwich	12.00
Andalusian-style fried calamari with yuzu mayonnaise	15.00
Garlic prawns casserole	16.50
Galician-style octopus	18.00



Crispy bread montaditos

Acorn-fed Iberian ham D.O. Extremadura	4.25
Goat cheese with black truffle and honey	4.20
Grilled beef tenderloin with foie	12.50
Mini burger with caramelized onion	5.50
Beef tenderloin steak tartare	7.50
Sobrasada with honey	4.20



Cachitos' signature

Open-faced omelette with chanterelles and black trumpets	11.50
Macaroni with Parmesan cream and Iberian cured meats	15.00
Our pheasant cannelloni with foie and truffle	15.00
Bluefin tuna tartare with guacamole	22.00
Beef tenderloin carpaccio with Manchego shavings	16.00
Grandma's meatballs	16.00
Pepper beef tenderloin cubes	21.00



Rice

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

Maresme vegetable paella	18.00 p.p.
Chicken, butifarra sausage and artichoke paella	22.00 p.p.
Monkfish and prawn paella	25.00 p.p.
Black rice with prawns and aioli	23.50 p.p.

Ocean's best



Cod cubes with honey aioli	25.00
Sea bass cubes with parsnip cream and truffle	18.00
Salmon tataki with orange ponzu sauce	26.00
Oven-baked turbot with pan-roasted potatoes	30.00

Meat temptations

Beef tenderloin steak tartare with potato chips	25.00
Veal escalope with French fries	18.00
Beef tenderloin tagliata with potato parmentier	26.00
60-day dry-aged Galician beef ribeye (500 g)	45.00