



CACHITOS



The cuisine to fall in love with

Barcelona, summer 2025

Ejecutive chef: Marc Ver

Verde que te quiero verde

Goat cheese and berries salad	13,00
Crispy chicken salad with honey mustard	12,50
Avocado, lam's lettuce and king prawns	15,00
Burrata with tomato, pesto and tapenade	14,50
Lobster salpicon	26,00
Barbastro pink tomato with pil pil sauce	12,50

TAPAS

Coca bread with tomato	2,00
Acorn-fed Iberian ham D.O. Extremadura	25,90
Manchego cheese	8,00
Oyster Gillaudeau n°2 (pc.)	5,00
Doble 0 anchovy fillet (pc.)	2,50
Anchovy in vinegar (pc.)	2,00
Gilda with anchovy (pc.)	3,00
Smoked salmon with dill cream	13,00
Tuna tartar with guacamole	8,80
Our olivier salad	7,50
Patatas bravas	5,50
Iberian ham croquette (pc.)	3,00
Red shrimp croquette (pc.)	3,00
Foie shavings with fig jam	18,50
Aubergine with goat cheese and cane honey	11,50
Freshly made spanish potato omelette	8,00
Broken eggs with Iberian ham	13,00
Pheasant cannelloni with foie gras and truffle	15,00
Diced beef with green pepper	15,90
Chicken fingers	14,00
Torrezno de Soria	7,50
Iberian ham and truffled brie cheese bikini	12,00
Andalusian-style fried squid	15,00
Garlic prawns	16,00
Galician-style octopus	18,00

Montaditos with crispy bread

Acorn-fed Iberian ham D.O. Extremadura	4,00
Goat cheese, black truffle and honey	5,00
Smoked salmon with guacamole	7,00
Sobrasada Cal Rovira and quail egg	5,00
Steak tartar	8,80
Foie micuit and caramelized mango	8,90
Grilled tenderloin with foie	8,80
Mini burger	5,50

A perfect start

Roasted leek with stracciatella and sobrasada	18,00
Zucchini cannelloni with samfaina	19,00
Ajoblanco with smoked sardines and grapes	13,00
Zucchini noodles with cuttlefish and shrimp	17,60
Tomato tartar with confit cod	21,00
Sirloin carpaccio with Manchego cheese shavings	17,90
Macaroni with parmesan cream and iberian pork	15,50
Tuna tartar with guacamole	26,00
Tenderloin steak tartare	25,00

"THERE IS NO SINCERER LOVE THAN THE LOVE OF FOOD"

BERNARD SHAW

RICES

Paella in thin layer"al dente" with "socarrat" (20 min.)
Paellas are for two people and the price is per person.

Monkfish and prawn paella	25,00	p.p.
Maresme vegetables paella	22,00	p.p.
Chicken, sausage, and artichoke paella	24,00	p.p.
Black rice with red shrimp and allioli	25,00	p.p.

"IN A RICE DISH, WHAT I LIKE THE MOST IS RICE, AND IN PAELLA, THE TOASTED RICE AT THE BOTTOM IS WHAT I LOVE MOST".

JOSEP PLA

"THE MORE LOCAL THE CUISINE, THE MORE INTERNATIONAL"

JOSEP PLA

Oceans best

Cod with ratatouille	28,00
Salmon with wild rice and bimis	25,00
Orly diced hake with tartar sauce	23,00
Roasted turbot with baked potato	30,00
Roasted sea bass with leek in textures	32,00
Linguine with lobster	45,00

Meat temptations

Breaded escalope	18,00
Iberian pork pluma with chimichurri	30,00
Sirloin tagliata	28,00
Suckling lamb ribs	31,00
Galician t-bone steak matured 45 days	75,00/Kg.

Sides to choose:

French fries. Piquillo peppers. Lettuce hearts with tomatoes. Baked potatoes.