



CACHITOS



The cuisine to fall in love with

Barcelona, spring 2025

Chef: Lluís Rosich

TAPAS

Oyster Gillardeau n°2 (pc.)	5,50
Coca bread with tomato	4,50
Long-fermented bread	4,00
Acorn iberian ham D.O Extremadura (80 gr.)	26,00
Santoña Doble 0 anchovy fillet (pc.)	2,50
"Boquerón" in vinegar (pc.)	2,10
Cured manchego cheese	8,00
Smoked salmon with crème fraîche	12,50
Ham, brie and truffle sandwich	12,50
Oxtail, cilantro and fried onion bao (pc.)	8,00
Our ensaladilla rusa	8,50
Zucchini flower stuffed with burrata (pc.)	6,50
Padrón peppers	8,00
Grilled vegetables with romesco sauce	12,50
Las patatas bravas	6,50
Potato and onion omelette cooked to order	9,00
Tuna Tartar Taco with guacamole (pc.)	7,00
Crystal prawn with fried egg	14,50
Red prawn with garlic	15,00
Andalusian style squid with lime mayonnaise	16,90
Bluefin tuna, soy sauce, piparras and almonds (100gr)	23,00
Chicken cannelloni with foie and truffle	14,50
Chicken nuggets with two sauces	8,50
Diced beef with green pepper sauce	14,50
Mini hamburger with caramelised onions	4,50
Iberian ham croquette (pc.)	2,80
Monkfish and prawn croquette (pc.)	3,10
Cod fritter with allioli (pc.)	2,90
Eggplants with goat cheese and honey	9,50
Smashed eggs with Iberian ham	10,50

To start

- Burrata with red fruits, pesto and olive paste · 16,00 ·
- Avocado salad with king prawns · 16,00 ·
- Goat cheese and red fruit salad · 14,50 ·
- Zucchini noodles with cuttlefish and prawns · 16,00 ·
- Macaroni with parmesan and iberian cream sauce · 16,00 ·
- Seafood soup and crustons · 16,00 ·

"THE CUISINE WHEN MORE LOCAL, MORE INTERNATIONAL"

JOSEP PLA

RICES

Paella very fine and always on point with "socarrat" (20 min.)
The paellas are for two and the price per person.

- Red prawn and clams paella · 23,50 · p.p.
- Seasonal vegetable paella · 18,00 · p.p.
- Chicken, sausage and pork tenderloin paella · 20,50 · p.p.
- Baby squid and garlic paella · 22,50 · p.p.
- Lobster paella · 32,00 · p.p.
- Black rice paella with red prawn and alioli · 23,50 · p.p.

"IN A PLATE OF RICE, WHAT I LIKE THE MOST IS RICE,
AND IN THE PAELLA THE TORRAET RICE AT THE BOTTOM, THE MOST"

JOSEP PLA

Taste to sea

- Bluefin tuna tartare with guacamole · 26,00 ·
- Wild sea bass bilbaína style · 38,00 ·
- Linguine with lobster and red prawn ragout · 45,00 ·

Montaditos with crusty bread

Iberian ham	3,50
Goat cheese, truffle and honey	3,80
Ensaladilla rusa with anchovy	4,20
Smoked salmon with guacamole	6,50
Sobrasada "Cal Rovira" with quail egg	4,75
Quail egg and caviar	14,00
Grilled sirloin and foie	12,50
Grilled foie	8,50
Beef tenderloin	8,50
Steak tartare cut with a knife	8,50

Meatlovers guilty pleasures

- Steak tartare cut with a knife with straw potato · 28,00 ·
- Iberian pork feather, mashed potato and green peppers sauce · 32,00 ·
- Beef tenderloin with demi-glace and foie poêlé · 37,00 ·
- Roasted lamb shoulder with parmentier · 34,00 ·
- Bone in ribeye steak matured 30 days (500gr.) · 45,00 ·