



CACHITOS



The cuisine to fall in love with

BARCELONA, AUTUMN 2025

CHEF: MARC VER

Green how I love you green

Raff tomato with smoked sardine	13.00
Crispy chicken salad with mustard and honey	12.50
Burratina with roasted eggplant and peppers in miso	14.50
Seasonal tomatoes with tuna belly	16.00
Flower-style artichokes with Iberian ham	11.50
Tempura calçot with romesco sauce	12.00

Tapas

Coca bread with tomato	3.95
Guillardeau oyster No. 2 (each)	5.00
Acorn-fed Iberian ham, D.O. Extremadura	25.90
L'Escala anchovy (each)	5.00
Marinated white anchovies with seasoned peppers	6.50
Patatas bravas	5.00
Our Russian salad	7.50
Iberian ham croquette (each)	3.00
Red prawn croquette (each)	3.00
Andalusian-style fried small fish	9.80
Eggplant with goat cheese and cane honey	11.50
Freshly made Spanish potato and onion omelette	8.00
Broken eggs with Iberian ham	13.00
Smoked salmon bites with truffled fresh cheese	12.00
Crispy Soria pork belly strips	7.50
Iberian ham, brie & black truffle sandwich	12.00
Andalusian-style fried squid with yuzu mayo	15.00
Garlic prawns	16.50
Galician-style octopus	18.00

Montaditos with cripsy bread

Acorn-fed Iberian ham, D.O. Extremadura	4.25
Goat cheese, black truffle and honey	4.20
Grilled beef tenderloin and foie gras	12.50
Mini burger with caramelized onion	5.50
Sirloin steak tartare	7.50
Smoked salmon with guacamole	7.50

Cachitos classics

Pheasant cannelloni with foie gras and truffle	15.00
Bluefin tuna tartare with guacamole	22.00
Grandma's meatballs	16.00
Sirloin carpaccio with shaved Manchego cheese	17.90
Macaroni with Parmesan cream and Iberian meats	15.00
Sirloin bites with green pepper sauce	19.00

Rice

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

Maresme vegetable paella	23.00 p.p.
Chicken, butifarra sausage and artichoke paella	22.00 p.p.
Monkfish and prawn paella	25.00 p.p.
Black rice with red prawn and aioli	23.50 p.p.

Cachitos from the sea and the land

Cod bites with honey aioli	20.00
Sautéed white fish with black truffle	21.00
Salmon tataki with orange ponzu sauce	22.00
Baked turbot with sliced "panadera" potatoes	35.00
Sirloin steak tartare	25.00
Breaded milk-fed veal escalope	18.00
Sirloin tagliata	26.00
Galician beef ribeye, dry-aged 60 days (500 g)	45.00