



CACHITOS



The cuisine to fall in love with

Barcelona, summer 2025

Ejecutive chef: Lluís Rosich

TAPAS

Gilda with anchovies, cod and pepper (pc.)	4,00
Gillardeau oyster nº2 (pc.)	5,50
Seasoned Gillardeau oyster nº2 (pc.)	6,50
Coca bread with tomato	4,50
Acorn Iberian ham D.O Extremadura (80 gr)	26,00
Santoña Doble 0 anchovy fillet (pc.)	2,50
Anchovies marinated 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
Patatas bravas	6,50
Spanish tortilla with onion cooked to order	9,00
Tuna tartar taco with guacamole (pc.)	7,00
Fried anchovies with roasted peppers	8,00
Saute'ed shrimp with garlic	15,00
Andalusian style squid with lime mayonnaise	16,90
Galician style octopus	18,00
Chicken cannelloni with foie and truffle	14,50
Chicken fingers 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
Broken eggs with Iberian ham	10,50

A perfect start

- Seasonal tomatoes with tuna belly · 18,00 ·
- Figs with goat cheese and Iberian ham · 14,00 ·
- Gazpacho with egg and Iberian ham · 16,00 ·
- Burrata with red fruits, pesto and olive paste · 16,00 ·
- Avocado salad with king prawns · 16,00 ·
- Gnocchi with butter and caviar · 36,00 ·

"THE MORE LOCAL THE CUISINE, THE MORE INTERNATIONAL"
JOSEP PLA

RICES

Very fine paella 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 RICE DISH, WHAT I LIKE THE MOST IS RICE, ITSELF AND IN PAELLA,
THE TOASTED RICE AT THE BOTTOM IS WHAT I LOVE MOST".
JOSEP PLA

Oceans best

- Bluefin tuna tartare with guacamole · 26,00 ·
- Wild sea bass bilbaína style · 38,00 ·
- Linguine with lobster and red prawn ragout · 45,00 ·
- Sea bass in salt (1Kgr.) · 85,00 ·

"THERE IS NO MORE SINCERER LOVE THAN THE LOVE OF FOOD"
BERNARD SHAW

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
Hand-cut steak tartare	8,50

Meat temptations

- Hand-cut steak tartare 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 ·