



CACHITOS



The cuisine to fall in love with

Barcelona, summer 2025

Executive chef: Marc Ver

Verde que te quiero verde

Goat cheese and berries salad	15,80
Crispy chicken salad with honey mustard	17,40
Avocado, lam's lettuce and king prawns	18,30
Burrata with tomato, pesto and olive sauce	16,20

TAPAS

Coca bread with tomato	4,50
Iberian acorn-fed ham D.O. Extremadura	25,90
Manchego cheese	10,00
Oyster Gillaudeau n°2 (pc.)	5,00
Oyster Gillaudeau n°2 dressed (pc.)	6,00
Doble O anchovy fillet (pc.)	2,50
Anchovy in vinegar (pc.)	2,10
Gilda with anchovy (pc.)	3,50
Smoked salmon with dill cream	13,00
Our olivier salad	8,50
Patatas bravas	8,50
Iberian ham croquette (pc.)	3,00
Red prawn croquette (pc.)	3,00
Chicken croquette (pc.)	3,00
Foie shavings with fig jam	18,50
Aubergine with goat cheese and cane honey	12,50
Freshly made spanish potato omelet	9,00
Broken eggs with Iberian ham	14,50
Pheasant cannelloni with foie gras and truffle	15,00
Diced beef with green pepper	16,90
Chicken fingers	14,00
Torrezno de Soria	8,00
Iberian ham and truffled brie cheese bikini	15,00
Andalusian-style fried squid	15,00
Scampi prawn	16,00
Galician-style octopus	18,00

Montaditos with crispy bread

Iberian acorn-fed ham D.O. Extremadura	5,00
Goat cheese, black truffle and honey	5,90
Smoked salmon with guacamole	8,00
Sobrasada "Cal Rovira" and quail egg	5,50
Beef tenderloin	8,00
Steak tartar	8,80
Foie micuit and caramelized mango	8,90
Grilled foie gras	8,20
Mini burger	5,50

To start

Andalusian gazpacho with croutons	· 7,00 ·
Ajoblanco with smoked sardines and grapes	· 13,00 ·
Melon with Iberian ham	· 18,00 ·
Zucchini noodles with cuttlefish and shrimp	· 17,60 ·
Sirloin carpaccio with Manchego cheese shavings	· 17,90 ·
Macaroni with Parmesan cream and Iberian pork shoulder	· 15,50 ·
Open omelet with prawns and spring garlic	· 18,00 ·
Tuna tartar with guacamole	· 28,00 ·
Sirloin steak tartare	· 28,00 ·

"THERE IS NO MORE SINCERE 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 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 aioli	· 25,00 · p.p.

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

"THE MOST LOCAL, MOST INTERNATIONAL CUISINE"
JOSEP PLA

Taste to the sea

Cod with ratatouille	· 28,00 ·
Orly diced hake with tartar sauce	· 24,00 ·
Wild salmon with citrus sauce, snow peas, and mint tabbouleh	· 26,00 ·
Grilled sea bass with baked potato	· 35,00 ·
Linguine with lobster	· 45,00 ·

Meatlovers guilty pleasures

Breaded escalope	· 18,00 ·
Sirloin tataki	· 28,00 ·
Suckling lamb ribs	· 31,00 ·
Grilled Iberian secret with chimichurri	· 24,00 ·
Galician t-bone steak matured 60 days	· 90,00/Kg. ·

Sides to choose:

Fried potatoes. Piquillo peppers. Lettuce hearts with tomatoes. Baked potatoes.