



# CACHITOS



The cuisine to fall in love with

Barcelona, december 2018

Chef: José Vega

## TAPAS

Amélie special oyster nº2 (un.)  
 Toasted bread with tomato  
 Hand-cut acorn iberian ham (80 gr.)  
 Cantábrico anchovies (un.)  
 Manchego cheese shavings with quince  
 Foie shavings with maldon salt and balsámic  
 Smoked salmon dices  
 Our "ensaladilla rusa"  
 Grilled seasonal vegetables  
 Artichoke slices with fried egg  
 The "Patatas bravas"  
 Potato and onion omelette  
 Cod "a la llauna"  
 Octopus with paprika and potatoes  
 Red prawns in garlic  
 Andalusian style "potera" squids  
 Grilled small clams  
 Rock mussels with Figueras onions and tomatoes  
 Foie and truffle cannelloni  
 Chicken fingers with two sauces  
 Iberian sirloin dices with pepper sauce  
 Filleted Galician T-bone steak (150 gr.)  
 José Miguel Manzanal style meatballs  
 Hamburger trio with sauces  
 Iberian ham croquettes (pc.)  
 Red prawn croquette (pc.)  
 Cod fish fritter (pc.)  
 Aubergine with goat cheese and honey  
 Smashed eggs with iberian ham  
 Smashed eggs with sausage and soft "alioli" gratin

"THE CUISINE AS MORE LOCAL,  
MORE INTERNACIONAL"  
JOSEP PLA

## Montaditos with crusty bread

Smoked salmon with avocado  
 Goat cheese truffle and honey  
 Sobrasada with quince  
 Caramelized foie micuit  
 Sirloin steak tartar  
 Veal sirloin steak

"THERE IS NO MORE SINCERE  
LOVE THAT LOVE OF FOOD"  
BERNARD SHAW

## White truffle season

WHITE TRUFFLE MONTADITO (2GR.)  
 WHITE TRUFFLE (4GR.) WITH:  
 FRIED EGG  
 PARMENTIER AND FRIED EGG  
 LINGUINI  
 PUMPKIN GNOCCHI  
 RISOTTO  
 T-BONE STEAK KNIFE-SLICED MEAT

## Good starting

Onion soup  
 Fish and seafood soup  
 Blossoming artichokes  
 Field grown tomato with tuna belly  
 Avocado with lamb lettuce and wild king prawns  
 Chicken salad with apple, mustard and honey  
 Tender spinach, raspberries, parmesan and pear  
 Burrata with raf tomato  
 Goat cheese salad and red fruits  
 Zuchini tagliatelle and cuttlefish with prawns  
 Maccaroni with parmigiano and iberian meat

## RICES

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

Lobster paella  
 Seafood paella  
 Baby squid and artichoke paella  
 Seasonal vegetable paella  
 Chicken, sausage and loin paella  
 Lobster soupy rice

ON A RICE MEAL, WHICH I LIKE THE MOST IS RICE,  
AND A "PAELLA", THE MOST TOASTED BOTTOM".  
JOSEP PLA

## Taste of the Sea

Palamos prawns (250 gr.) S/M  
 Bluefin tuna tartare with avocado  
 Beach baby squids with boletus cream  
 Bluefin tuna tataki with vegetables  
 Little cuttlefishes with Santa Pau beans  
 "San Vicente" monkfish with vegetable  
 Lobster with chips, pepper and fried egg  
 Market fish whole piece

## Meatlovers guilty pleasures

Sirloin steak tartare  
 Grilled sirloin steak with foie poêlé  
 Grilled Iberian pork skirt  
 Grilled kid lamb ribs  
 Roasted shoulder of lamb  
 Galician veal t-bone steak  
 Galician beef burger with cabrales (200gr.)