



Rúa das Orfas, 15, 15701.
Santiago de Compostela, A Coruña

restaurantecacao.es



FIRE IS THE *soul* OF OUR CUISINE

Grilling is the oldest technique we know.

Today, it remains the most authentic.

Fire enhances flavour, respects the purity
of each ingredient and connects us with
what truly matters.

At CACAO, everything begins and ends
over charcoal.



CHARCOAL GRILL CUISINE TO *share*

“Happiness, when
shared, multiplies.”

Honoré de Balzac

OCTOPUS “A FEIRA” STYLE SALAD,
ARBEQUINA OLIVES & PICKLED GREEN
PEPPERS. **14€**

HOMEMADE EMPANADA OF THE DAY,
FRESHLY BAKED & SERVED WARM. **12€**

CHARRED AVOCADOS, SMOKED SAN
SIMÓN CHEESE, TOASTED CORN & BABY
LEAVES. **14€**

SMOKED BURRATA, ROCKET, WARM
TOMATOES, FRESH BASIL & WALNUT
PESTO. **16€**

IBERIAN HAM & SUCKLING PIG
CROQUETTES, PARMESAN & TRUFFLE
SAUCE. **12€**

CHARCOAL-CONFIT ARTICHOKE
FLOWERS, IBERIAN PORK JOWL, EGG YOLK
& CRISPY CRUMBS. **15€**

DRY-AGED PICANHA CARPACCIO,
GALMESANO CHEESE SHAVINGS & CRISPY
CAPERS. **16€**

IBERIAN PORK CHEEK BRIOCHE, PICKLES,
MUSTARD EMULSION & CRISPY POTATO.
15€

CRISPY PORK BELLY TORREZNOS,
ORIENTAL GLAZE & TOASTED SESAME. **15€**

CRISPY RED TUNA TACOS, FRESH
GUACAMOLE & CHIPOTLE EMULSION. **17€**

KATAIFI-WRAPPED KING PRAWNS,
ROASTED GARLIC AIOLI & PEANUTS. **16€**

TXANGURRO (SPIDER CRAB) RAVIOLI,
AMERICAN SAUCE FOAM. **17€**

WOOD-GRILLED BABY SQUID, CRISPY
GUANCIALE & CITRUS HOLLANDAISE. **17€**

DRY-AGED BEEF STEAK TARTARE, EGG
YOLK, TRUFFLE & PARMESAN. **18€**

CHARRED OCTOPUS, SPICY POTATOES &
SMOKED PAPRIKA OIL. **21€**

Carnardi RICE COOKED OVER CHARCOAL

*Grilled and caramelised for deep, smoky
flavour. (Minimum 2 servings).*

“MAREIRO” CHARCOAL RICE, GRILLED SQUID
& BLACK GARLIC. **19€**

GLAZED DRY-AGED BEEF CHEEK RICE, WILD
MUSHROOMS & TRUFFLE. **21€**

CHARCOAL RICE WITH MARELA GALLEGA
PICANHA IN ITS OWN JUS, ROASTED PEPPERS. **23€**

FROM THE CHARCOAL *grill*

*Our selection of premium cuts
cooked over charcoal.*

FREE-RANGE CHICKEN, SLOW-GRILLED,
CONFIT CHERRY TOMATOES &
HOMEMADE FRIES. **18€**

IBERIAN PORK SECRETO, CRUSHED
GALICIAN POTATOES & ROASTED
PIQUILLO PEPPERS. **20€**

WOOD-GRILLED BLACK ANGUS FLANK,
CHIMICHURRI & CHARRED BABY GEM
LETTUCE. **22€**

CHARRED MARELA GALLEGA PICANHA,
ROCKET, MUSTARD, GALMESANO &
WALNUTS. **24€**

CHARCOAL-GRILLED RUBIA GALLEGA
SIRLOIN, FRIES & ROASTED PEPPERS. **26€**

DRY-AGED MARELA GALLEGA RIB
STEAK (1 KG), CHARCOAL-GRILLED &
HOMEMADE FRIES. **62€/KG.**

NOT *only* MEAT

CHARRED SALMON LOIN, PARMENTIER
& GRILLED ASPARAGUS. **21€**

CHARCOAL-GRILLED CORVINA, THAI
SAUCE & SAUTÉED VEGETABLES. **21€**

BEEF CHEEK CANNELLONI, MUSHROOMS
& SMOKED TRUFFLE. **22€**

Desserts

CREAMY CHEESECAKE, PISTACHIO. **8€**

CARAMELISED BRIOCHE FRENCH
TOAST, VANILLA ICE CREAM. **7€**

ARTISAN PAN DE LEIS. 1,20€ · GLUTEN-FREE BREAD. 1,50€

MATCHA SPHERE WITH MANGO ICE
CREAM CENTRE. **8€**

WARM CACAO & HAZELNUT COULANT,
MANDARIN ICE CREAM. **7€**