

Dear friends,

Due to recent events, we have decided to have all our good, healthy, beneficial, nourishing and enhancing foods and beverages free delivered to your door in a simple and fast way.

We have also extended our usual range and added selected products from the island, produced with sustainability and love, to the list to make life at home healthier and more pleasant.

how to place your order:

Please place your order using the product list, indicating the product number and quantity.

Write your exact address (preferably the Google-map location) and a contact mobile phone number.

Delivery cost - 5,-€

Free Delivery - order over 40,-€

Send this info to:

info@cachao.eu

or per whats-app: [673 458 216](https://www.whatsapp.com/business/profile/673458216)

Your order will be delivered to your home by the following day at the latest. (except Sundays)

Our driver will bill you by credit card on the spot (of course always with distance :-))

If you have any questions, feel free to call:

TINO [673 458 216](https://www.whatsapp.com/business/profile/673458216)

We are looking forward to your orders

All products are also available in our Shop.

Opening hours: Mo-Fr 10am -17pm

Sa. 10am-14 pm

Your CACHAO team

Queridos amigos,

Debido a los recientes acontecimientos, hemos decidido que toda nuestra buena, saludable, beneficiosa, nutritiva y alentadora comida y bebida sea entregada a su puerta de manera gratuita y rápida.

También hemos ampliado nuestra gama habitual y hemos añadido a la lista productos seleccionados de la isla, producidos con sostenibilidad y amor, para hacer la vida en casa más saludable y agradable.

como realizar tu pedido:

Por favor, haga su pedido utilizando la lista de productos, indicando el número / código de producto y la cantidad.

Escriba su dirección exacta (preferiblemente la ubicación del mapa de Google) y un número de teléfono móvil de contacto.

Entrega a domicilio - 5,-€
Entrega gratuita - valor mínimo 40,-€

Envía esta información a:

info@cachao.eu

o por whats-app: **673 458 216**

Su pedido será entregado en su casa como muy tarde al día siguiente.
Nuestro conductor le facturará con tarjeta de crédito en el lugar (por supuesto siempre con la distancia :-)

Si tiene alguna pregunta, no dude en llamar:

TINO **673 458 216**

Estamos esperando sus órdenes





Todos los productos también están disponibles en nuestra tienda.






Horario de apertura: Lu-Vi 10 -17






Sa. 10 -14






Saludos de tu equipo de CACHAO






Offer from April 14th, 2020 / the offer can change






	1	<p>60g PURE 71% Rich in flavor yet balanced with a touch of coconut blossom sugar.</p>	9,50,-	
	2	150g PURE 71%	22,50,-	
	3	<p>60g SEA SALT The minerals of sea salt enhances the flavor of Cachao with a refreshing sea-washed taste of the Mediterranean. The Balearic Islands have developed a reputation for producing some of the best fleur de sel in the world.</p>	9,50,-	
	4	150g SEA SALT	22,50,-	






	<p>5</p>	<p>60g ORANGE Gently dried and finely ground oranges are delicately blended into expertly tempered chocolate, giving the chocolate a mellow citrus aroma. Sóller, the small valley within the Tramuntana Mountain Range, has a special climate that allows it to receive sunlight nearly every day of the year.</p>	<p>9,50,-</p>	
	<p>6</p>	<p>150g ORANGE</p>	<p>22,50,-</p>	
	<p>7</p>	<p>60g COFFEE A distinct and powerful combination of flavors that harmonize and complement each another. The coffee plant may not grow in the Mediterranean but it has become a fixture of Spanish life and culture.</p>	<p>9,50,-</p>	
	<p>8</p>	<p>150g COFFEE</p>	<p>22,50,-</p>	
	<p>9</p>	<p>60g APRICOT & LAVENDER Something special happens when the tart punch of a mallorquín apricot meets the floral sweetness of lavender. Farmers in Porreres harvest the apricots during peak season and head chocolatier Tino arrives to hand-select the best fruit of the bunch.</p>	<p>9,50,-</p>	






	10	150g APRICOT & LAVENDER	22,50,-	
	11	<p>60g ROSEMARY & WALNUT The wonderful woody aroma of rosemary mixed with the natural earthy tones of walnut and Cachao offer a complex flavor with a creamy aftertaste.</p>	9,50,-	
	12	150g ROSEMARY & WALNUT	22,50,-	
	13	<p>60g 100 % PURE Organic unroasted cacao. Stone-ground and expertly tempered by hand.</p>	9,50,-	
	14	150g 100 % PURE	22,50,-	






	<p>15</p>	<p>60g 54% PURE Our sweetest and creamiest chocolate. Perfect for fans of milk chocolate.</p>	<p>9,50,-</p>	
	<p>16</p>	<p>150g 54% PURE</p>	<p>22,50,-</p>	
	<p>17</p>	<p>200g CASHEW CACAO CLUSTERS Raw cashews and sweet cacao nibs. One of our best selling products. ORIGEN: Java, Indonesia INGREDIENTS: Raw cashews, unroasted cacao nibs, coconut blossom nectar.</p>	<p>12,-</p>	
	<p>18</p>	<p>400g CASHEW CACAO CLUSTERS</p>	<p>23,-</p>	
	<p>19</p>	<p>200g SWEET CACAO NIBS Organic unroasted cacao nibs, organic coconut blossom sugar, balinese sea salt. ORIGEN: Cajamarca, Perú</p>	<p>9,-</p>	




	20	400g SWEET CACAO NIBS	17,-	
	21	225g CACAO NIBS Cacao nibs ORIGEN: Cajamarca, Perú	7,-	
	22	450g CACAO NIBS	14,-	
	23	225g HAND PEELED CACAO BEANS Unroasted cacao peeled by hand to ensure the entire bean remains intact. ORIGEN: Esmeraldas, Ecuador INGREDIENTS: 100% organic unroasted cacao beans.	15,-	
	24	450g HAND PEELED CACAO BEANS	28,-	

	<p>25</p>	<p>225g COCONUT BLOSSOM NECTAR The most sustainable and healthy natural sugar. It comes from the flower of the coconut tree which can be extracted without damaging the plant. Full of amino acids, magnesium, potassium, calcium and zinc. Suitable for diabetics with a certified glycemic index of 35.</p>	<p>5,-</p>	
	<p>26</p>	<p>450g COCONUT BLOSSOM NECTAR</p>	<p>9,-</p>	
	<p>27</p>	<p>250g CACAO BUTTER Pure unroasted cacao butter, for culinary or cosmetic use. Ideal for frying steak or scallops. Leaves the skin and hair silky smooth. ORIGEN: Cajamarca, Perú INGREDIENTS: 100% organic unroasted cacao.</p>	<p>14,-</p>	
	<p>28</p>	<p>500g DRINKING CHOCOLATE Pure cacao with a touch of sweetness. Can be mixed with water, milk or any other type of liquid meant to consumption. ORIGEN: Indonesia and Perú INGREDIENTS: 100% organic unroasted cacao powder, coconut blossom sugar.</p>	<p>22,-</p>	
	<p>29</p>	<p>120g CHOCOLATE COVERED CACAO BEANS Activating your senses with a hit of naturally occurring caffeine & theobromine, these treats deliver three different textures in the same bite- a crunchy bean, smooth dark chocolate and a dusting of cacao powder.</p>	<p>14,-</p>	





	<p>30</p>	<p>120g CHOCOLATE COVERED ALMONDS One of our most delicious and addicting products - roasted almonds from Mallorca covered in our 71% chocolate and covered with small pieces of cacao nibs.</p>	<p>14,-</p>	
	<p>31</p>	<p>200g RAW ALMOND BUTTER Unroasted almonds from Mallorca are stone ground onsite at the Cachao manufactory much in the same way that the cacao is processed. This product has a delicate, naturally sweet flavor and is excellent for a natural dose of protein.</p>	<p>14,-</p>	
	<p>32</p>	<p>120g CHOCOLATE COVERED HAZELNUTS A classic combination- whole hazelnuts are roasted and covered by hand in Pure 71% chocolate by Tino Wolter. Mouth-wateringly smooth on the outside and crunchy on the inside.</p>	<p>14,-</p>	
	<p>33</p>	<p>120g CHOCOLATE COVERED COFFEE BEANS Created with top quality Fazenda Bom Jesus coffee beans from a small farm in the Alta Mogiana Region of Brazil. These sweet and complex beans are roasted only a 10 minute walk from the Cachao Manufactory by artisan organic coffee roasters Mistral.</p>	<p>14,-</p>	
	<p>34</p>	<p>ELIXIR 350ml 40% VOL Elaborated with pure cacao beans roasted to enhance the natural smokey aroma the cacao. The roasted beans are soaked in grain alcohol for 4 weeks to infuse the flavours and then distilled.</p>	<p>36,-</p>	

	<p>35</p>	<p>AMBER LIQUEUR 350ml 25% VOL Using the Elixir 45% vol. as a base, this spirit is developed by adding water to reduce the alcohol content and coconut blossom sugar with give the drink it's sweetness and brown Amber colour.</p>	<p>29,-</p>	
	<p>36</p>	<p>Citrus We macerated citrus peels and leaves in a distillate of lemons for several months.</p>	<p>35,-</p>	
	<p>37</p>	<p>Orange For this distillate we used Oranges and Lemons from Soller/ Mallorca The essential citrus oils have been extracted via maceration and distillation. A classic, clear Triple Sec Liqueur.</p>	<p>35,-</p>	
	<p>38</p>	<p>Bitter A cuvée of different citrus macerates and distillates: orange, lemon, pomelo, bergamot and kaffir lime. Made bitter with gentian root and colored red with cochineal and caramel.</p>	<p>35,-</p>	
	<p>39</p>	<p>250g BEANS Fazenda Bom Jesus Brazi A smooth full-bodied coffee with notes of chocolate, praline and hazelnuts. Preferred brew method Espresso „if this variety is out of stock comes a very similar one“</p>	<p>10,-</p>	

	<p>40</p>	<p>250g BEANS Bella Elizabeth Guatemala A sweet & full bodied coffee with a syrupy mouthfeel. Notes of toffee & chocolate with a hint of floral Jasmine. Preferred brew method Espresso/ Filter</p> <p>"if this variety is out of stock comes a very similar one"</p>	<p>10,-</p>	
	<p>41</p>	<p>250g BEANS Los Congos Colombia A very smooth and full bodied coffee with notes of toasted caramel, dark chocolate and orange. Preferred brew method work well in all brew methods.</p> <p>"if this variety is out of stock comes a very similar one"</p>	<p>10,-</p>	
	<p>42</p>	<p>MAR - Olive leaf tea Connect with our Mediterranean Sea. Ingredients: 60% dehydrated olive leaf *, lemon peel*, spearmint*, verbena*, essential oil of sea fennel. *of organic farming. Net weight: 90g (equivalent to 30 cups of tea)</p>	<p>15,-</p>	
	<p>43</p>	<p>MUNTANYA - Olive leaf tea Connect with our Tramuntana Mountain. Ingredients: 70% dehydrated olive leaf *, orange blossom*, peppermint*, essential oil of the mastic tree. *of organic farming. Net weight: 90g (equivalent to 30 cups of tea)</p>	<p>15,-</p>	
	<p>44</p>	<p>CEL - Olive leaf tea Decelerate. Ingredients: 80% dehydrated olive leaf *, lavender*, balm*, essential oil of the Hypericum Balearic. *of organic farming. Net weight: 90g (equivalent to 30 cups of tea)</p>	<p>15,-</p>	

	<p>45</p>	<p>TERRA- Olive leaf tea For purist only. Ingredients: 100% dehydrated organic olive leaf, essential oil of the Pine tree. Net weight: 90g (equivalent to 30 cups of tea)</p>	<p>15,-</p>	
	<p>46</p>	<p>Olive Dust THE MALLORCAN POWERFOOD. How to use: Add one teaspoon to your daily smoothie or give your culinary dishes a earthy twist with sprinkling some dust over it. Net weight: 60 g (Equivalent to 30 smoothies)</p>	<p>15,-</p>	
	<p>47</p>	<p>Olive Latte THE MEDITERRANEAN ANSWER TO THE MATCHA LATTE. How to use: Whisk one teaspoon of Olive Latte with a dash of hot water until dissolved. Add your favourite hot vegan milk. We love our latte with oat- or almond milk. Net weight: 60g (equivalent to 30 Latte servings)</p>	<p>16,-</p>	
	<p>48</p>			
	<p>49</p>			

	<p>51</p>	<p>SIÓ Negre 2018 Organic Wine</p> <p>Grape varieties: 60% Mantonegro, 25% Syrah, 10% Merlot and 5% Cabernet Sauvignon Aging: 12 months Barrel Type: 50% New French oak and 50% second year French oak from Ribas de Cabrera (225 and 500 L) Alcohol strength: 14% Shelf life: 8-10 Years Production: 58.000 bottles of 0,75L / 1.500 Magnums of 1,5L / 90 Double Magnums of 3 L / 45 Imperial bottles of 6 L</p>	<p>24,-</p>	
	<p>52</p>	<p>SIÓ Blanc 2019 Organic Wine</p> <p>Grape varieties: 60% Viognier and 40% Prensal Aging: Viognier aged <i>sur lies</i> during 5 months Barrel Type: 100% new French oak (300 L) Alcohol strength: 13,5% Shelf life: 4-5 Years Production: 7.200 bottles of 0,75 L</p>	<p>23,-</p>	
	<p>53</p>	<p>ES ROQUISSAR EXTRA VIRGIN ORGANIC OLIVE OIL (500ml tin) Es Roquissar Extra Virgin Olive Oil has a medium fruitiness with aromas of fresh grass, almonds, apple and a slight hint of banana. In the mouth it is balanced with slight bitterness and medium spiciness.</p>	<p>18,-</p>	

	<p>54</p>	<p>TOMATO & BASIL JAM (190gr jar) We decided to combine tomato with basil to make a fresh and subtle flavoured jam with an enveloping aroma, ideal as an appetiser with assorted cheeses, on toast with ham and Camembert or combined with salads or carpaccios.</p>	<p>9,-</p>	
	<p>55</p>	<p>PURPLE ONION JAM (190gr jar) Purple onions have been grown in Son Moragues for over 200 years and they are still one of the star products of our vegetable patch. Its sweet and aromatic touch sets it apart from other varieties and makes it ideal for making a subtle, delicate jam with a touch of spicy sweet.</p>	<p>9,-</p>	
	<p>56</p>	<p>QUINCE & CHILI JELLY (190gr jar) Quince is the star attraction of our orchard in autumn. Ripened with the last rays of summer sunshine on the terraces of our orchard and harvested by hand, the fruit is used to make this exquisite quince jelly. Smooth and light in texture, sweet but with a hint of tanginess, it is ideal for creating contrasts of sweet and sour flavours: in appetisers or as the perfect accompaniment to all manner of cheeses, whether soft, blue or cured cheeses.</p>	<p>9,-</p>	
	<p>57</p>	<p>BITTER ORANGE JAM (190gr jar) Originally from Great Britain, marmalade is a true delight for its many fans. On thin slices of hot toast or mixed in to sauces and marinades its popularity is rising all over the world. Our marmalade is especially sweet and rich in tones with the bitter touch of the caramelised skin.</p>	<p>9,-</p>	