

Taste Valencia

"Taste Valencia" was born as a liquid tribute to the land that inspires us every day. It's not just a cocktail menu, it's a journey through the landscapes, aromas, and traditions that define the Mediterranean essence of the city.

Each sip is built upon a memory: the sweet aroma of 'cremaet" after lunch, the fresh summer 'horchata" in Alboraya, the sea breeze at La Marina, the fire that ignites 'Las Fallas', the salty taste of the fish markets, and the scent of orange blossom in spring.

The idea is to tell Valencia's story, glass by glass — letting flavor, art, and narrative speak for themselves.





Signature cocktails

our "cremaet"

6€

SHORT DRINK, AFTER-LUNCH

Inspired by the Valencian ritual of the "cremaet", a fiery coffee infused with rum and spices — the perfect ending to a meal.

Homemade "Cremaet"

Biscuit and cinnamon syrup

Coffee liqueur

Espresso

"orxata i fartó"

12€

SHORT DRINK, AFTER-LUNCH

Inspired by Alboraya's horchata tradition — the cradle of the Valencian tiger nut. A tribute to summer afternoons: sweet, fresh, and kissed by almond and coconut.

Almond vodka House-made horchata Coconut purée Crispy fartó

"blau marina" (blue marina)

13€

LONG DRINK, TO PAIR WITH FOOD

A tribute to the deep blue of the Mediterranean and the Marina of Valencia. Fresh, aromatic, and sparkling — perfect to pair with light fish or seafood dishes.

Seaweed gin Lime cordial Fresh lime juice Tonic water

"foc i carbó" (flame & coal)

10€

LONG DRINK, APERITIF

Inspired by the flames of Las Fallas and the smoky touch of charcoal, this cocktail pays tribute to the original legend of Coca-Cola — born as a spiced apothecary syrup.

Charcoal-smoked rum Fresh lime juice Homemade colaR



"la lonja"

15€

LONG DRINK, GASTRONOMIC

InInspired by La Lonja de la Seda in Valencia, a historic landmark and symbol of maritime trade. This savory and spiced cocktail evokes the flavors of the sea, fish markets, and the seafaring tradition that connects land and port.

Bourbon Worcestershire sauce

Tomato juice Fish broth

Fresh lime juice Celery

Kimchi sauce

"marjalet" (marsh)

13€

LONG DRINK, FRESH APERITIF

Named "Marjalet," which means "little marsh" in Valencian, this cocktail celebrates the wetlands of l'Albufera and their biodiversity. Fresh, herbal, and effervescent, it evokes summer afternoons.

Bonanto Tpt of ginger St-Germain Ginger beer

Thai basil leaves

orange blossom breeze

12€

SHORT DRINK, CITRUSY AND FRESH

A tribute to Valencia's orchards and the blooming orange trees that scent the Mediterranean breeze in spring. Fresh, creamy, and elegant, crafted to accompany light dishes with a citrusy touch that highlights local gastronomy.

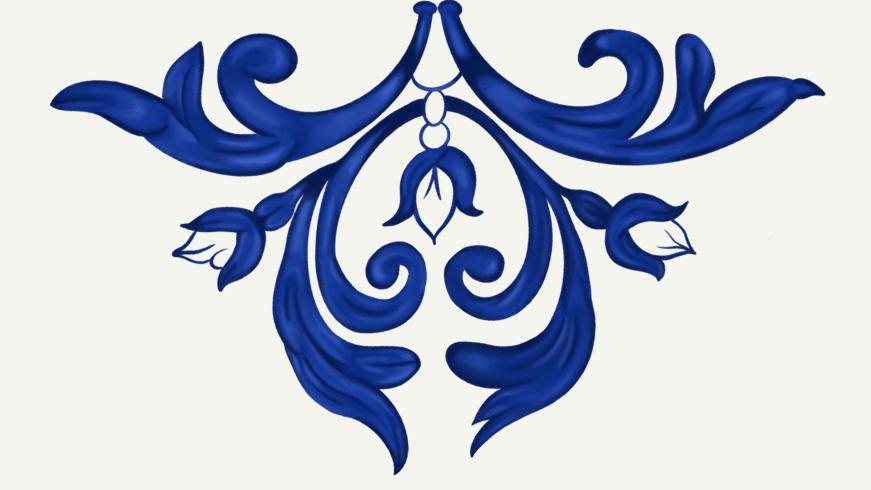
Pisco

Valencia orange chutney

Lime juice

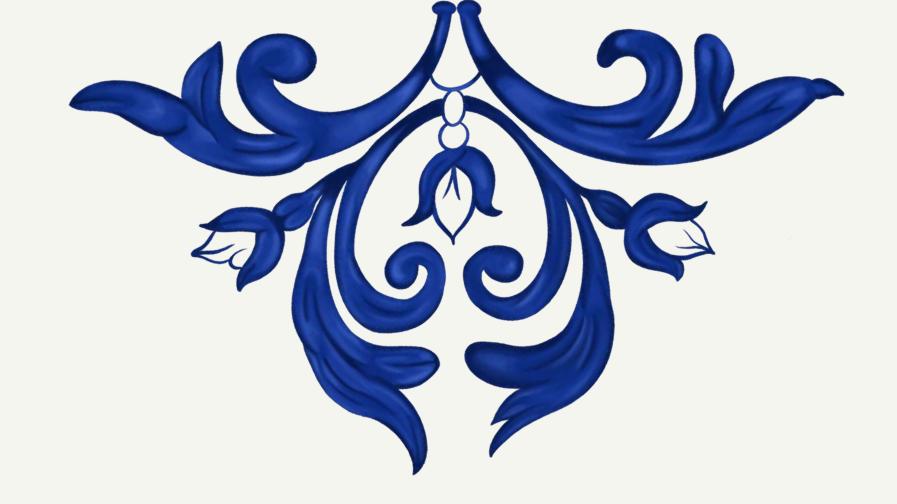
Orange syrup

Egg white



CLASSIC COCKTAILS

margarita —	— 12€
White tequila, Cointreau, lime, salt	
moscow mule Vodka, lime, ginger beer	— 13€
negroni Gin, red vermouth, Bitter Campari	— 13€
pisco sour Pisco, lime, sugar, vegan texturizer	— 10€
espresso martini Vodka, coffee liqueur, sugar, coffee	— 13€
piña colada Bacardi, pineapple, coco	— 13€
mojito Bacardi, azúcar, hierbabuena, soda	— 11€
paloma Tequila, lime, grapefruit soda, tajín	—13€
bloody mary Vodka, tomato juice, lemon, salt, pepper, tabasco	— 13€
dry martini Gin, dry vermouth	— 13€
porn star martini Vodka, passion fruit, sugar, cava	— 12€
old fashion Bourbon, angostura	— 12€
daiquiri Bacardi, lime	—12€
mezcalita Mezcal, lime, Cointreau	— 12€
petroni spritz Vermouth, sparkling water, cava Aula	— 10€
cosmopolitan Vodka, cranberry juice, Cointreau, lime	- 12€



Selection of Sangrias

CLASSICS



