

# COCKTAIL CLUB *by Àtic*

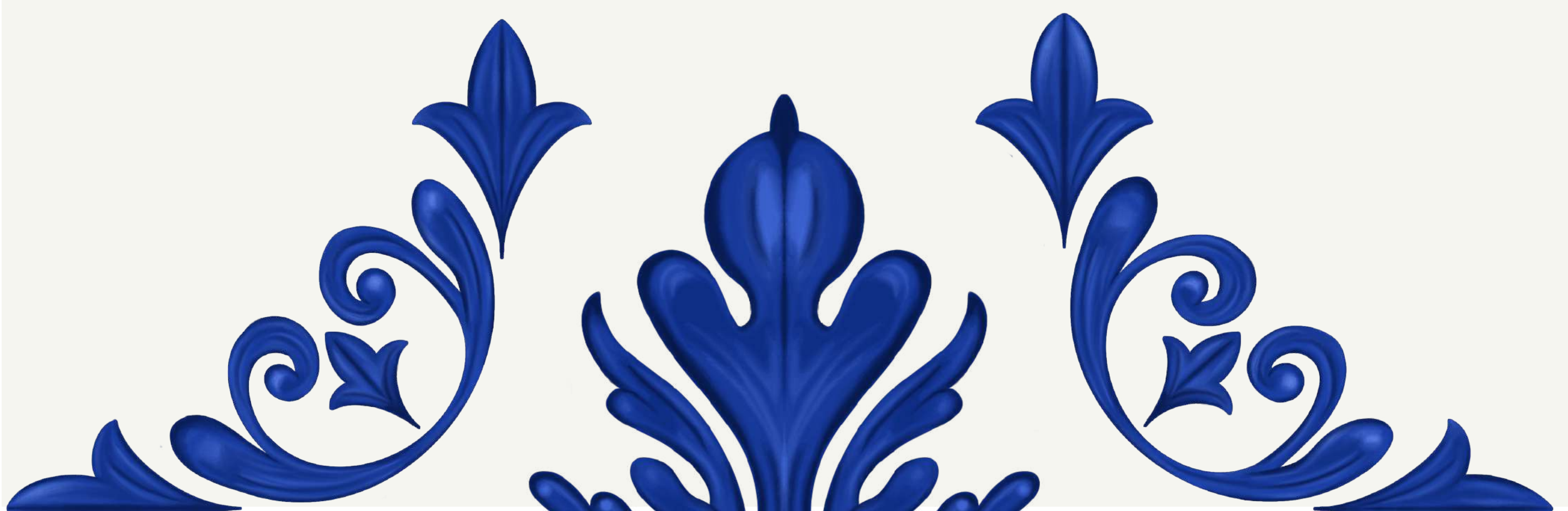
## *Taste Valencia*

*“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€

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#### *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€

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#### *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€

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#### *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€

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#### *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 cola*





## “*la lonja*”

15€

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### *LONG DRINK, GASTRONOMIC*

Inspired 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€

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### *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€

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### *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.

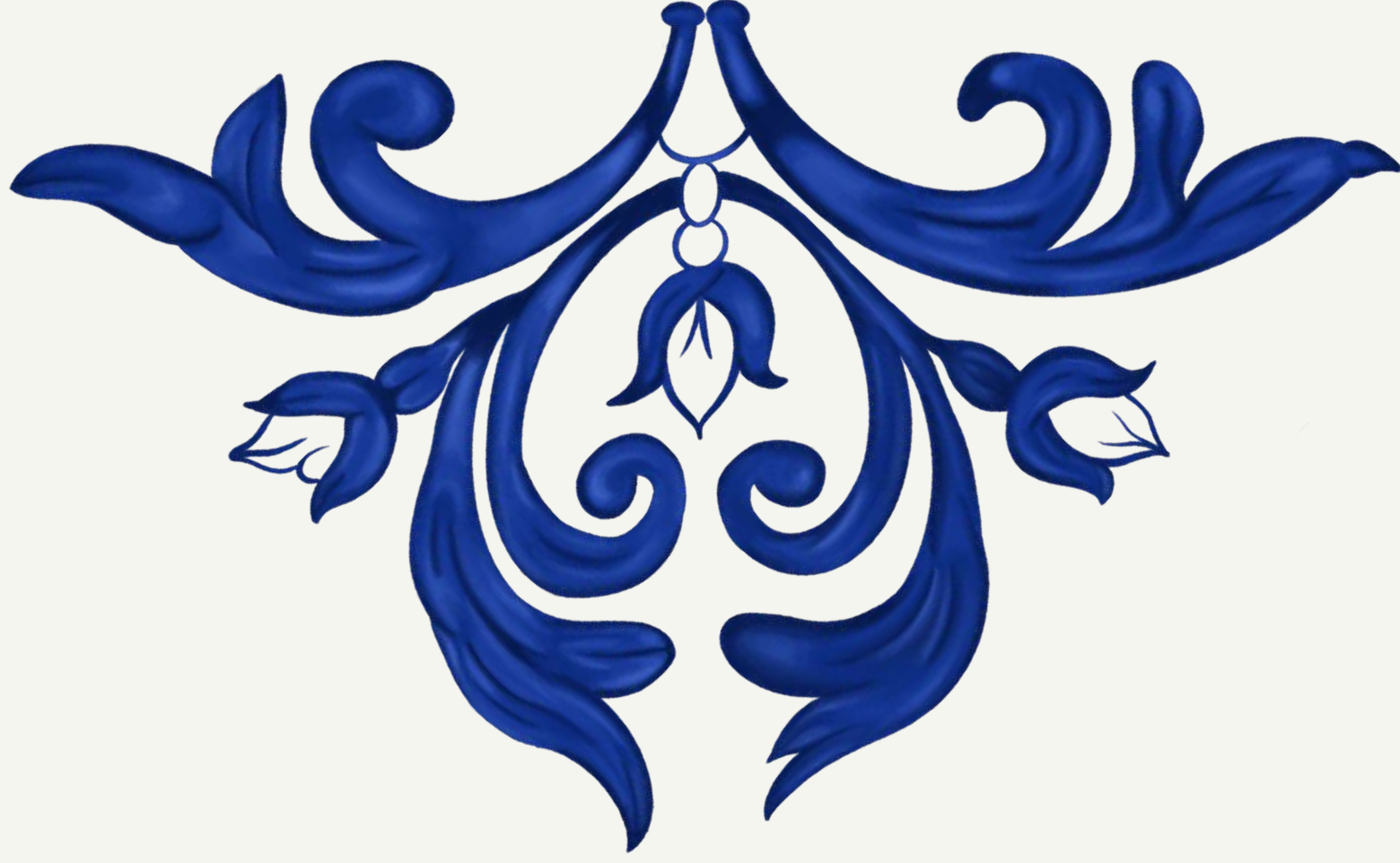
*Pisco*

*Valencia orange chutney*

*Lime juice*

*Orange syrup*

*Egg white*



## CLASSIC COCKTAILS

**margarita** ————— 12€

*White tequila, Cointreau, lime, salt*

**moscow mule** ————— 13€

*Vodka, lime, ginger beer*

**negroni** ————— 13€

*Gin, red vermouth, Bitter Campari*

**pisco sour** ————— 10€

*Pisco, lime, sugar, vegan texturizer*

**espresso martini** ————— 13€

*Vodka, coffee liqueur, sugar, coffee*

**piña colada** ————— 13€

*Bacardi, pineapple, coco*

**mojito** ————— 11€

*Bacardi, azúcar, hierbabuena, soda*

**paloma** ————— 15€

*Tequila, lime, grapefruit soda, tajín*

**bloody mary** ————— 13€

*Vodka, tomato juice, lemon, salt, pepper, tabasco*

**dry martini** ————— 15€

*Gin, dry vermouth*

**porn star martini** ————— 12,5€

*Vodka, passion fruit, sugar, cava*

**old fashion** ————— 12€

*Bourbon, angostura*

**daiquiri** ————— 12€

*Bacardi, lima*

**mezcalita** ————— 12€

*Mezcal, lima, Cointreau*

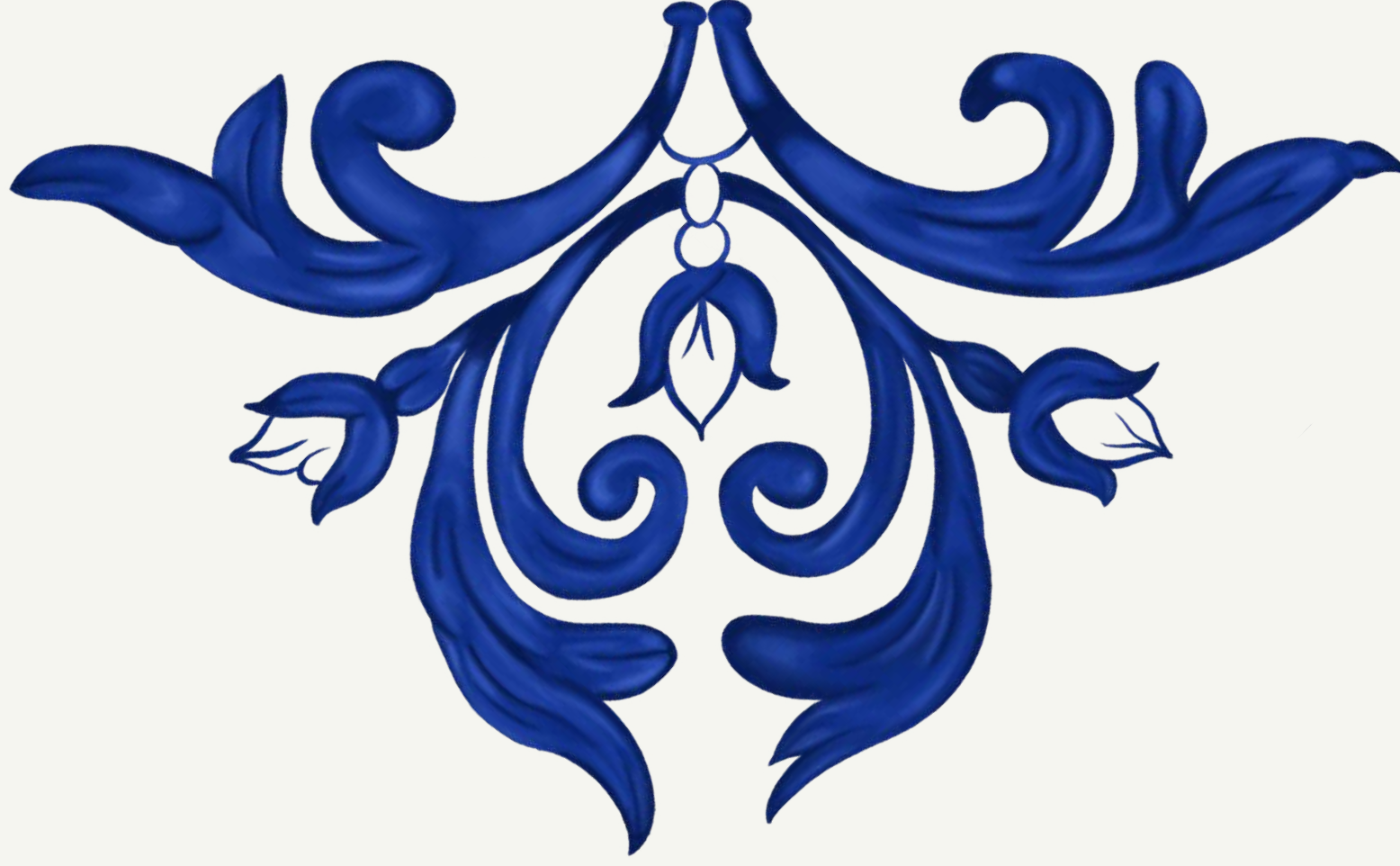
**petroni spritz** ————— 10€

*Vermut, agua con gas, cava Aula*

**cosmopolitan** ————— 12€

*Vodka, zumo de arándanos, Cointreau, lima*





# Selection of Sangrias

## CLASSICS

**red** \_\_\_\_\_

*Red wine, Cointreau, vodka, sugar, lemon soda*

**white** \_\_\_\_\_

*White wine, Cointreau, vodka, sugar, lemon soda*

**Pitcher 20€ – Copa 8€**

## signature

**cava sangria** \_\_\_\_\_ 24€

*Cava, lichey, St. Germain, Cointreau, sugar, sprite*

**rosé sangria** \_\_\_\_\_ 25€

*Rosé wine, passion fruit, Cointreau, vodka, sugar, grapefruit soda*

**agua de Valencia** \_\_\_\_\_ 24€

*Gin, orange vermouth, orange juice, sugar, cava*