

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€

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 cola

“*la lonja*”

15€

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€

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

Liquid Tart by Palau Alameda

10€

WARM, CITRUSY, MODERN... AND JUST A LITTLE BIT MISCHIEVOUS.

Born in Valencia, inspired by the scent of orange blossom and the golden light of the Alameda. Aged pisco (pisco acholado) brings depth; the citrus blend adds Mediterranean freshness; and ginger, that cheeky spark so very ours. A delicate layer of cream crowns the cocktail, nodding to Sunday tarts and the city’s sweet traditions.

Barsol Acholado Pisco

Citrus blend

Ginger

Thin layer of cream



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 13€

Tequila, lime, grapefruit soda, tajín

bloody mary 13€

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

dry martini 13€

Gin, dry vermouth

porn star martini 12€

Vodka, passion fruit, sugar, cava

old fashion 12€

Bourbon, angostura

daiquiri 12€

Bacardi, lime

mezcalita 12€

Mezcal, lime, Cointreau

petroni spritz 10€

Vermouth, sparkling water, cava Aula

cosmopolitan 12€

Vodka, cranberry juice, Cointreau, lime



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