

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

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

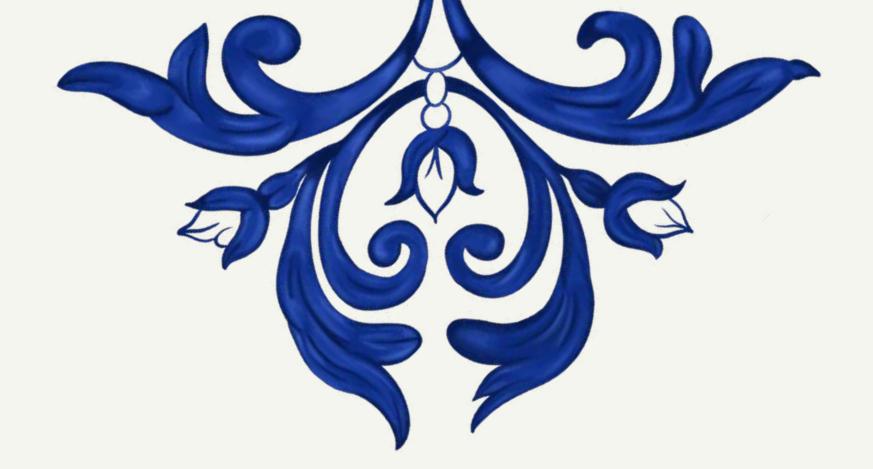
Egg white

Liquid Tart by Palau Alameda 10€

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

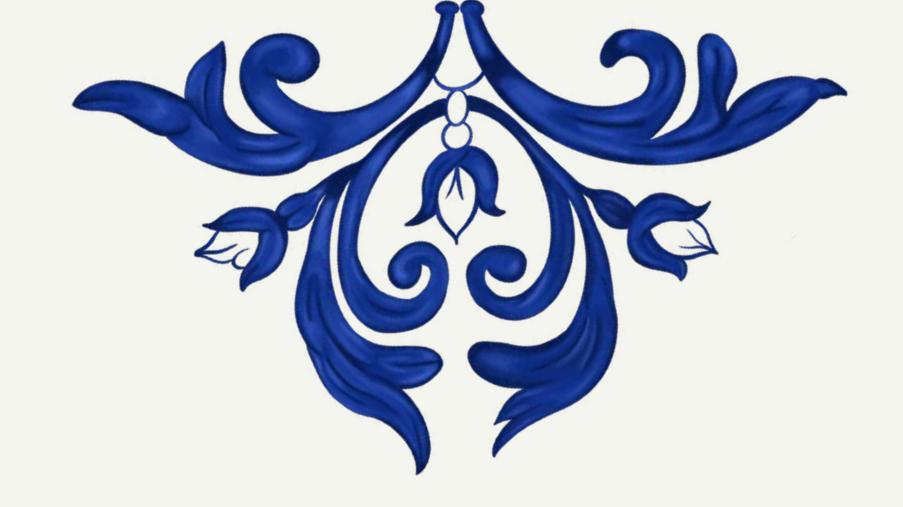
Born in Valencia, inspired by the scent of orange blossom and the golden light of the Alameda. Aged pisco (pisco acholado) brings depth; the citrus blend adds Mediterranean freshness; and ginger, that cheeky spark so very ours. A delicate layer of cream crowns the cocktail, nodding to Sunday tarts and 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 Gin, red vermouth, Bitter Campari	— 13€
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Pisco sour Pisco, lime, sugar, vegan texturizer	— 10€
espresso martini —	— 13€
lodka, coffee liqueur, sugar, coffee	
piña colada ——————	— 13€
Bacardi, pineapple, coco	
mojito Bacardi, azúcar, hierbabuena, soda	— 11€
paloma Tequila, lime, grapefruit soda, tajín	—13€
bloody mary	— 13€
Vodka, tomato juice, lemon, salt, pepper, tabasco	
dry martini	— 13€
Gin, dry vermouth	
porn star martini Vodka, passion fruit, sugar, cava	— 12 €
old fashion ————————————————————————————————————	— 12€
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

Shite Thite wine, Cointreau, vodka, sugar, lemon soda	
Pitcher 2O€ - Copa 8€	
signature	
va sangria————	
a, lichy, St. Germain, Cointreau, sugar, sprite	
sé sangria —	
é wine, passion fruit, Cointreau, vodka, sugar pefruit soda	
gua de Valencia ————————————————————————————————————	
range vermouth, orange juice, sugar, cava	



