

WINES BY GLASS

~ APERITIFS ~

ELÍAS Manzanilla.	4,50 €
ELÍAS Oloroso	5 €
ELÍAS Amontillado	5 €
ELÍAS Palo Cortado	5 €

~ SPARKLING WINES ~

JÚLIA BERNET, INGÈNIUS Brut Nature.	6,50 €
JÚLIA BERNET, EXSUM ROSAT Brut Nature	6,50 €
REGI Grand Cru Brut	15,50 €

~ WHITE WINES ~

ESPELT, VAILET	5 €
MENADE NOSSO	5,50 €
VIÑAREDO GODELLO	5,50 €

~ ROSÉ WINES ~

PAGOS DE ARAIZ	4,50 €
ESPELT, CORALÍ	5 €

~ RED WINES ~

L'ORATORI	5 €
ETXEITA	4,50 €
EL DE DEBAJO DE LA ESCALERA	7,50 €
HITO	5,50 €

~ SWEET WINES ~

DE MULLER Rancio Seco	3,50 €
ELÍAS Pedro Ximénez	4 €
ELÍAS Oloroso CREAM.	4,50 €
CAZES MUSCAT DE RIVESALTES	5,50 €
LES CLOS DE PAULILLES BANYULS RIMAGE	5,50 €
CÍA. TELMO RODRÍGUEZ MR	7,50 €

*El aire pulveriza su prisma sobre el mar
y el horizonte sube como un gran acueducto*



*Federico García Lorca
a Salvador Dalí*

THE CADAQUÉS BAR

~PEPERETES TINNED ITEMS~

Premium selection of 100% Galician tinned foods

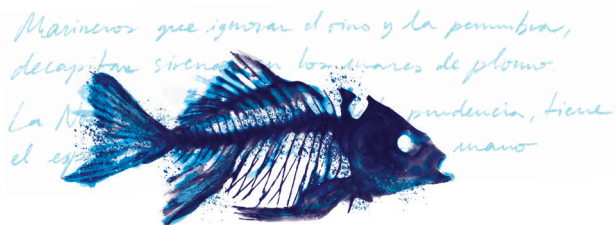
MUSSELS in escabeche	20 €
RAZOR CLAMS with garlic	22 €
BABY SARDINES in olive oil	14 €
COCKLES in brine	36 €

~MARISC~

OYSTER 2 units	9€	... 1/2 dozen	24€
<i>“Special de Claire de Marennes-Oléron”</i>			
Tellina CLAMS	24 €		
Sautéed small LANGOUSTINES	18 €		
Red SHRIMP from the Port of Roses	36 €		

~TAPES~

OLIVES	3 €
<i>Arbequina / Muerta de Aragón / Verde a la manzanilla / Aliñadas</i>	
Basque GILDA	3 €
<i>(skewer with peppers, anchovies and olives)</i>	
Artisan CRISPS	4 €
“PAPA ALIÑÁ”	4 €
ANCHOVIES from the barrel unit	3 €
ANCHOVIED SARDINES unit	3 €
“ENSALADILLA RUSA” (potato salad)	7 €
Iberian ham CROQUETTES 2 units	5 €
Cod FRITTERS 2 units	5 €
Barceloneta-style BOMBA 2 units	5 €



THE CADAQUÉS BAR

~ COQUES ~

Ratatouille “COCA”	3 €
“COCA DE RECAPTE” with anchovied sardines	4 €
“COCA” tomato-rubbed with anchovies from the barre	4 €

~ SMALL DISHES ~

WHITEBITE with pimentón de La Vera.....	8 €
“FRIT MALLORQUÍ MARINER”	9 €
<i>with chipotle’s allioli</i>	
Juicy OMELETTE with shrimp “romescada”	18 €
RICE – chefs’ choice	16 €



~DESSERTS~

Traditional ICE CREAM SANDWICH.....	7 €
“El TAP de Cadaqués”, a bit boozy, of course .	7 €
(mini sponge cake with rum)	



SIGNATURE COCKTAILS

by *Manel Vehí*

Manel Vehí is the fourth generation of his family from Cadaqués and owner of the famous Boia Nit located on the sand facing the bay in this fishing village. Winner of the international Med Inspirations by Gin Mare contest in 2015. Manel offers an immersion in the aromas and textures of the global Mediterranean.



~ PORTLLIGAT ~

Sea, rosemary and wind.

Inspired by the fresh aromatic setting in Portlligat.

The cove that won Dalí over.

Gin Mare, pineapple, rosemary, lime juice, orange and blackberry dust

12 €

~ TRAMUNTANA ~

Inspiration blows into Cadaqués on the tramuntana, our most famous wind.

Pure character and aromas of salt and samphire.

Gin Mare, samphire, lemon juice, lime foam and oyster plant

12 €

~ CAP DE CREUS MARGARITA ~

An ode to the essence of Cap de Creus. Fragrances and aromas that transport us into our natural park.

Curado tequila, grapefruit and lime juice, lemongrass, salt and fennel

12 €

~ VERMUT SOUR ~

A take on the famous vermouth served at Bar Boia since 1947, by the founder's great-grandson Manuel. Emblematic flavours of the living history of Cadaqués.

Martini Rubino, lime juice, allspice, egg white, lemongrass and blackberry, orange and raspberry dust

12 €



~ NOS AMB NOS ~

To celebrate camaraderie. A tribute to the slang used by local fishermen. We fish shoulder to shoulder, we celebrate shoulder to shoulder.

Diplomático rum, Angostura and housemade Cal Vehí bitters

12 €

~ GARBÍ ~

A breeze that blows softly across the bay of Cadaqués, filling it with the botanical aromas of the flowers at Cap de Creus.

Gin Mare, Boiron raspberry, lime juice, blackberry dust, lemon and rose essence

14 €

~ DALÍ'S DREAM ~

A cocktail for the genius. This dream-like drink features spicy, sweet and sour notes. The artist's personality made into a masterpiece.

Gin Mare, Bonanto, ginger beer, lime juice, blackberry dust, orange and raspberry juice

14 €

TRADITIONAL COCKTAILS

in Cadaqués

SOME OF THESE COCKTAILS
CAN BE DONE AS MOCKTAILS, ASK US
AND WE'LL RECOMMEND ONE FOR YOU



~NEGRONI~

Cocktail originating in Italy
with nearly 100 years of history.

Essential aperitif
for any cocktail-lover.

*Gin Mare, Bitter Martini,
Martini Riserva Speciale Rubino*

12€

~BRAMBLE~

*El aire púmbianta
y el horizonte sube*

Created in the 1980s by the legendary barman
Dick Bradsell at Fred's bar in London's
one-of-a-kind neighbourhood of Soho.

*Gin Mare, lime juice,
sugar, blackberry and lemon*

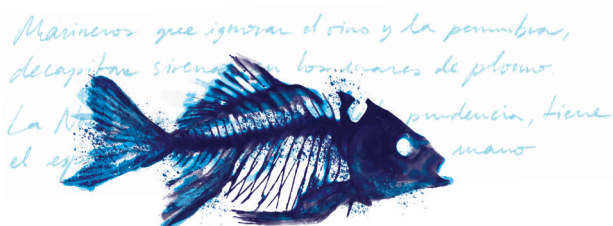
12€

~BLOOD AND SAND~

The recipe for this cocktail appeared
for the first time in Harry Craddock's
The Savoy Cocktail Book, published in 1930,
breaking with the typical ingredients of the time.

*Dewar's 12 whiskey
and Martini Riserva Speciale Rubino*

12€



~COSMOPOLITAN~

Cocktail made popular in the 1980s
by glamorous celebrities.

*Grey Goose vodka, lime juice, cranberries
and triple sec*

12 €

~RUM OLD FASHIONED~

A classic of strong, complex flavours,
reinvented with Santa Teresa rum.

*Santa Teresa 1796 rum, Bitter Martini
and a splash of Angostura bitters*

12 €

*su prisma sobre el mar
como un gran arquitecto*

~CLASSIC MARGARITA~

When a woman asked Lorenzo
the name of this drink, he said,
“Margarita, like you.” And the rest is history.

Patrón Silver tequila and lime juice

12 €

~EL FLORIDITA DAIQUIRI~

El Floridita opened its doors in 1817,
creating a cocktail that was both dry and light,
difficult to improve upon.

A favourite of Ernest Hemingway

*Bacardi Carta Blanca rum with lemon and
maraschino cherry*

12 €

~MOJITO~

Cocktail originally from Cuba, made popular by
Bodeguita de Enmedio in the old town of Havana.

Bacardi Carta Blanca rum, lime, mint and soda

12 €

~CAIPIRINHA~

An age-old Brazilian cocktail.

Sometimes simplicity is best.

Capucana cachaça, lime and sugar

12€

*Marineros que ignoran el vino y la penumbra,
decapitan sirenas en los mares de plomo.*
~BLOODY MARY~

This cocktail is famous world-round

and a great hangover cure.

Credited to Fernand Petiot,

who made it for the first time in 1921

at New York bar in Paris.

Tomato juice, Grey Goose vodka

and your choice of spice

12€

~DRY MARTINI~

A cocktail born at the best bars in New York
at the turn of the 20th century that has become

famous worldwide. Very cold, not shaken.

Gin Mare and Martini Dry

12€

~CADAQUÉS G&T~

And our Mediterranean Gin and Tonic.

Gin Mare Capri,

Mediterranean lemon twist

and basil leaves

12€



*El aire por el horizonte sube
y el horizonte sube un gran acueducto*

OUR GIN&TONICS

BOMBAY.....	10 €
<i>London, England</i>	
SEAGRAM'S.....	10 €
<i>Lawrenceburg, Indiana</i>	
BEEFEATER.....	10 €
<i>Kennington, England</i>	
CITADELLE.....	10 €
<i>Ars, France</i>	
TANQUERAY.....	10 €
<i>Cameron Bridge, Scotland</i>	
BLOOM GIN.....	10 €
<i>Warrington, England</i>	
BULLDOG GIN.....	10 €
<i>London, England</i>	
BOMBAY SAPPHIRE.....	12 €
<i>London, England</i>	
GIN MARE.....	12 €
<i>Vilanova i la Geltrú</i>	
GIN MARE capri.....	12 €
<i>Vilanova i la Geltrú</i>	
BEEFEATER 24.....	12 €
<i>Kennington, England</i>	
BROCKMAN'S.....	12 €
<i>England</i>	
MARTIN MILLER.....	12 €
<i>Birmingham, England</i>	
N 209.....	12 €
<i>San Francisco, California</i>	
PUERTO INDIAS.....	12 €
<i>Seville</i>	
NORDÉS.....	12 €
<i>A Coruña</i>	
HENDRICK'S.....	12 €
<i>Girvan, Scotland</i>	
OLD RAJ.....	12 €
<i>Aberdeen, Scotland</i>	
SIPSMITH.....	12 €
<i>London, England</i>	
TANQUERAY TEN.....	12 €
<i>Cameron Bridge, Scotland</i>	
THE LONDON.....	12 €
<i>London, England</i>	
GVINE.....	14 €
<i>Cognac, France</i>	

~ MIX THEM WITH OUR TONICS ~