

CARPE DIEM. DRINK THE MOMENT

NUESTROS COCKTAILS OLD SCHOOL

Our Old School Cocktails

12€

MOJITO

Bacardi Carta Blanca | Menta | lima | azúcar | Soda

Bacardi Carta Blanca | Mint | lime | sugar | soda

CAIPIRINHA

Cachaça Leblon | lima | azúcar

Leblon cachaça | lime | sugar

DAIQUIRI

Bacardi Carta Blanca | lima | azúcar

Bacardi Carta Blanca | lime | sugar

MARGARITA

Tequila Olmeca Blanco | Cointreau | lima

Tequila Olmeca Blanco | Cointreau | lime

EXPRESSO MARTINI *LAVAZZA*

Vodka Absolut | café expresso by Lavazza | kahlua | azúcar

Absolut vodka | expresso by Lavazza | kahlua | sugar

12€

PORN STAR MARTINI

Vodka Ciroc | fruto de la pasión | sirope de vainilla | cava

Ciroc vodka | passion fruit | vanilla syrup | cava

12€

BLOODY MARY

Vodka Smirnoff | lima | tomate | especias | salsa chipotle

Smirnoff vodka | lime | tomato | species | chipotle sauce

12€

CDLC MOSCOW MULE

Vodka Belvedere | Sirope de pepino | lima | Ginger beer

Belvedere vodka | cucumber syrup | lime | ginger beer

12€

Pídele al camarero
TU COCKTAIL CLÁSICO

para mezclarlo con las siguientes frutas

MANGO
MARACUYÁ
FRESA
FRUTOS ROJOS

Ask your waiter

YOUR CLASSIC COCKTAIL

to mix with the following fruits

MANGO
PASSION FRUIT
STRAWBERRY
RED BERRIES

ORIGINAL COCKTAILS

MOULIN ROUGE

Grey Goose Vodka | frutos rojos | bitter de lavanda | sirope de arándanos | lima

Grey Goose vodka | red berries | lavender bitter | cranberry syrup | lime

13€

FLYMETOTHEMOON COCKTAIL GANADOR 2018

Ketel one Vodka | sirope de manzana verde | mango | naranja sanguina | aloe vera | licor de flor de sauco

Ketel one Vodka | green apple syrup | mango | blood orange | aloe vera | elderflower liqueur

13€

KAWAI

Mezcla de 3 roncs: Bacardí Carta Blanca · Bacardí Oak · Bacardí 8 años

mango | piña | banana | fruta de la pasión | lima | azúcar | falernum

mango | pineapple | banana | passion fruit | lime | sugar | falernum

13€

BOHEMIO

Zacapa 23 Rhum | Montenegro Amaro | Frangelico | sirope de pera y pomelo

piña y mango | lima | pipeta de angostura

Zacapa 23 Rhum | Montenegro Amaro | Frangelico | grapefruit & pear blend syrup

pineapple and mango | lime | angostura pipette

13€

NIRVANA

Cacique Rhum | piña | fruta de la pasión | azúcar | Disaronno | frambuesa | lima

Cacique Rhum | pineapple | passion fruit | sugar | Disaronno | raspberry | lime

13€

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 **MICHELADA**

Zumo de tomate | CDLC spicy mix | lima | cerveza Sol

Tomato juice | CDLC spicy mix | lime | Sol beer

12€

 **CARPE DIEM SOUL**

Bombay Sapphire Gin | sirope de rosas | maracuyá | choya

Bombay Sapphire Gin | roses syrup | passion fruit | choya

13€

MOCKTAILS -Cocktails sin alcohol-

Non alcoholic Cocktails

 **FRESH&WILD**

Frutos rojos | sirope de manzana verde | bergamota

Red berries | Green apple syrup | bergamot

10€

 **ASIAN FENIX**

Zumo de manzana | zumo de mango | frutos rojos | vainilla | limón

Apple juice | mango juice | red berries | vanilla | lemon

11€

HEALTHY DRINKS

 **DETOX LEMONADE**

Frambuesa | arándanos | fresa | limón | miel | carbón activado

Raspberry | blueberries | strawberry | lemon | honey | activated carbon

Carbón activado de origen vegetal usado como agente absorbente de toxinas en el organismo
Activated carbon: vegetal origin, used as an agent that absorbs toxins in body

12€

 **NATURAL ELIXIR**

Pepino | jengibre | manzana | limón | semilla de chía

Cucumber | ginger | apple | lemon | chia seed

11€



CARPE DIEM. DRINK THE MOMENT

CDLC Carpe Diem Barcelona se complace en ofrecerte una propuesta única en coctelería, basada en la sinergia entre sabores, aromas, licores, especias y frutas de todo el mundo

Carlos Reyes · CDLC Bar Manager

CDLC Carpe Diem Barcelona is pleased to offer a unique proposal in cocktails, based on the synergy among flavours, aromas, spirits, spices and fruits from around the world

CDLC Barcelona utiliza cañitas biodegradables con lo que pretendemos aportar nuestro granito de arena al cuidado del planeta

CDLC uses biodegradable straws, we intend to make our own contribution to the care of the planet



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Dom Pérignon

