

EST. 2021

CAFÉ CAIETA

✕ CLASSIC COCKTAILS ✕

TOMMY'S MARGARITA • 9€ 

Tequila Blanco Espolón, Lime, Agave.

Fresh, Refreshing, Citrusy

PENICILLIN • 9€ 

*Highlands & Islay Whisky, Lemon,
Honey, Fresh Ginger*

Smokey, Spicy, Legendary

JUNGLEBIRD • 9€ 

*Appleton Jamaican Rum, Campari,
Pineapple, Lime, Panela*

Bitter, Exotic, Tiki

JEREZANA • 9€ 

*Amontillado & Manzanilla Sherry, Dry
& Red Vermouth, Vanilla, Bitters*

Elegant, Low ABV, Complex

CLOVER CLUB • 9€ 

*Gin, Raspberries, Lemon, Simple,
Whites*

Fruity, Pink, Frothy

BOULEVARDIER • 9€ 

Wild Turkey Rye, Red Vermouth, Bitter

Bitter, Intense, Serious

RUSSIAN MISSIONARY • 9€ 

*Vodka, Aperol, Pineapple, Lime,
Honey, Passionfruit, Bitters*

Tropical, Easy, Long

LAST WORD • 9€ 

*Gin, Green Chartreuse, Maraschino,
Lime*

Herbal, Strong, Citrus

MARTINI • 9€ 

Gin & Dry Vermouth

Options: Dry, Dirty, Wet, 50/50

Garnish: Olive, Lemon Twist, Onion

MEZCAL PALOMA • 9€ 

*Mezcal, Lime, Agave, Grapefruit Soda,
Saline*

Dry, Refreshing, Smokey

CAFÉ CALETA

IBIZA COCKTAIL BAR

✕ APERITIFS ✕

REBUJITO CALETA • 8€



Fino Sherry, St Germain, Lime, Mint, Soda

CAMPARI TONIC • 7€



Campari, Tonic

CYNAR JULEP • 7€



Cynar, Pink Grapefruit, Lime, Moscovado, Mint

MIMOSETA • 6€



Cava + Fluffy OJ

FLOATING CASTLE • 8€



Dry Vermouth, Yuzu Sake, Grapefruit, Lemon, Honey, Soda

AMERICAN • 7€



Sweet Vermouth, Byrrh, Campari, Soda

SUZE SPRITZ • 7€



Suze, Cava, Lemon, Basil, Soda

CAFÉ CAIETA

IBIZA COCKTAIL BAR

× NON ALCOHOLICS ×

C&T • 8€



ColdBrew Coffee, Tonic

NOTORIOUS FRUITY • 8€



Pineapple, Lime, Agave, Ginger Ale

T-TIME • 7€



Secret Tea Recipe, Lemon, Simple, Mint

SALMONCITO • 7€



Grapefruit, Lime, Simple, Soda

VIRGIN MARY • 8€



Tomato, Lemon, Secret Spicy Sauce

BREAKFAST IN IBIZA • 7€



Lime, Bitter Orange Marmalade, Orange, Simple, Soda

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IBIZA COCKTAIL BAR

✕ BEVERAGE LIST ✕

BEER BOTTLES

La Sagra (Czech Lager Craft) - 5°	3€
Estrella Levante 50 Aniversario (Lager) - 4,8°	3€
Rubia 18/70 (Craft Lager) - 6,2°	3.5€
Lagunitas (American IPA) - 6,2°	4€
Brewdog Dead Pony (Pale Ale) - 3,8°	4€
Daura (Gluten free Lager) - 5,4°	3.5€

WHITE WINE

	Gls/Bot
Invictus (Rueda) - Verdejo	3€/18€
Yllera Night Vintage Organic (CyL) - Chardonnay	3.5€/22€
Southern Ocean (New Zealand) - Sauvignon Blanc	4€/25€
Agaliu (Costers del Segre) - Macabeo	X/30€

RED WINE

	Gls/Bot
Karman (Rioja) - Garnacha + Tempranillo	3,5€/18€
Black Carignan Organic (Monsant) - Cariñena	X€/28€
Oso y la Alemana (Toro) - Toro + Garnacha Negra	X€/28€

ROSÉ WINE

	Gls/Bot
Fruto Noble Organic (Alicante) - Monastrell + Syrah	3.5€/22€

SPARKLING WINE

	Gls/Bot
CAVA - Cantinela Brut Organic (Sant Sadurní) - Xarel.lo + Macabeo + Parellada	5€/25€



CAFÉ CAIETA

IBIZA COCKTAIL BAR

✕ BRUNCH ✕

SPECIALTY COFFEE

Espresso	2€
Americano	2€
Cappuccino	2.5€
Double Espresso	2.5€
Latte	2.5€
Soya Milk	+0.5€
Oat Milk	+0.5€

SOFTS & SOUND

Still Water	2.5€
San Pellegrino Sparkling water	3€
Ginger Beer/Ale	3€
Coke/Zero	2.5€
San Pellegrino Lemon/Orange	3€
FeverTree Mediterranean Tonic	3€
Grapefruit Soda	3€

FRESH JUICES

Homemade Lemonade	3.5€
Fresh Orange J.	4€
fresh Grapefruit J.	4€

BREAKFAST OF CHAMPIONS*

Bloody Mary	8€
Negroni + Espresso	7€
Beer + Shot	4€
Mimosa	5€
Bellini	5€
Daiquiri de Trago	5€
G&T	7.5€
Gilda + Vermouth	5€

(*Prices Available til 6pm)

BAKERY

Croissant	3€
Croissant + Choc&Coco	3.5€
Pistaccio & Peanut	3.5€
Butter Cookie	
Empanada	3€

SEXY BOARDS

Cheese Party	12€
Jamón Ibérico Hand	15€
Cutted (Guijuelo)	
Yottam Hummus	10€

BAR SNACKS

Gilda	2€
Olivas Trampadas	2€
Magic Nuts	2€
Trilogy (Mix of the 3 Above)	5€
Pickled Artichokes	5€