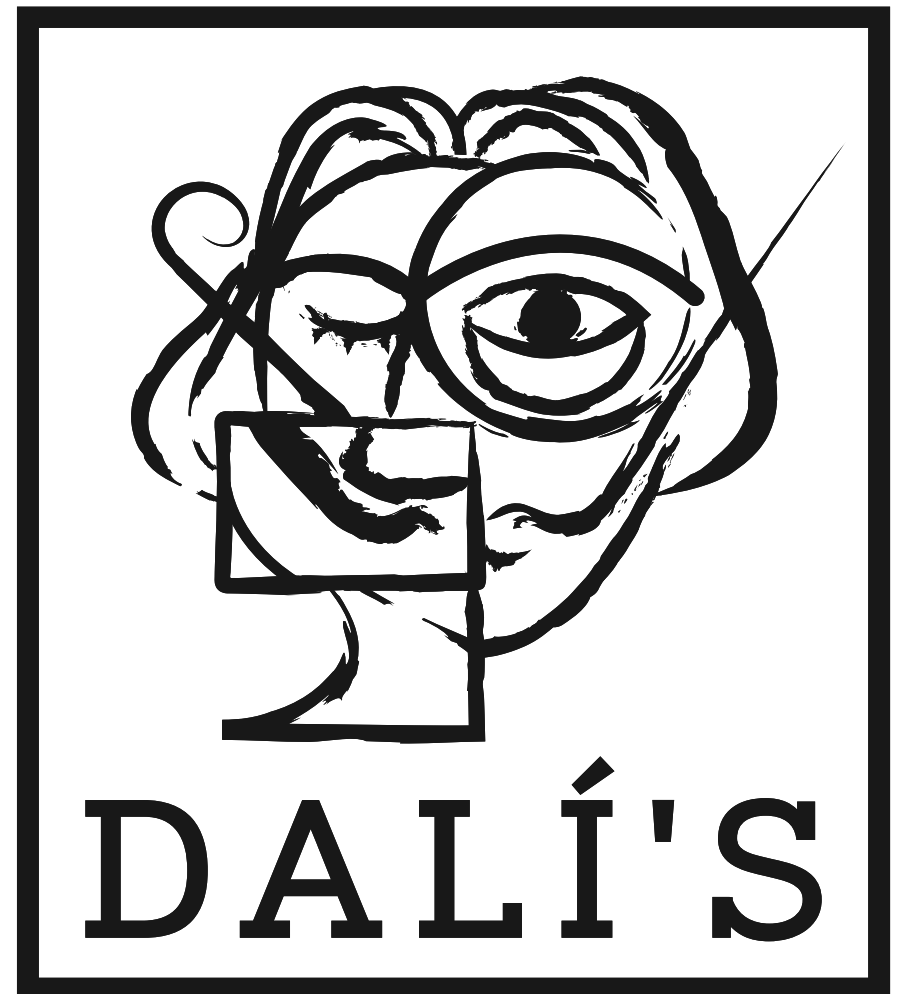


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DALÍ'S

Experience the Spirit of Dali's – Cocktails Beyond
Ordinary

DALÍ'S

Dali's Bar at Casa Antica – Exquisite Cocktails in Klosters

At Casa Antica in Klosters, we bring Dali's Bar to the Swiss mountains – hosted in the exclusive setting of this unique venue. Here, in the heart of Klosters, we offer a truly special cocktail experience.

Our philosophy is simple: we focus on high-quality, hand-selected ingredients and craft many of our own essences and syrups – from homemade lime juice to bespoke syrups and vegan egg white. Every cocktail is prepared with passion and precision to create an unforgettable taste experience.

If your first visit to Klosters leaves you wanting more, we are delighted to welcome you to our home base in Zurich. Experience Dali's exclusive cocktail world in the city and let yourself be enchanted by our innovative creations!

Signatur Cocktails

Unique creations with a distinctive character, where carefully selected ingredients blend seamlessly into an unforgettable taste experience – for special moments.

DALI'S

Brockmans (London) 20.50

unter anderem mit Blaubeeren, Brombeeren und Bitterorangen-Schalen aromatisiert

Zusatz: Swissmountains Tonic (Basel)

Saneha (Phuket) 24.50

mit Wacholder, Ananas, Makwean, Ingwerblume, Gewürznelken und Koriander angereichert

Zusatz: Fentimants Tonic (GB)

Beer

Degen Kobra Pale Ale 5.4% 9.50

A refreshing pale ale with exotic, aromatic hop notes and a subtle malt body. As an award-winning beer, it blends tradition with modern brewing craftsmanship – authentic and uncompromising.

DALÍ'S

Gin

Monkey 47 (Schwarzwald) 20.50

mit 47 Botanicals aromatisiert, darunter Fichtensprossen, Preiselbeeren, Hagebuttenschalen, Holunderblüten, Schlehen, Brombeerblätter und Goldmelisse

Zusatz: Thomas Henry Tonic (DE)

Tanqueray No.10 (Grossbritannien) 20.50

milder Geschmack mit Wacholder, Koriander, Grapefruit, Limette und Kamille.

Zusatz: Fever Tree Tonic (London)

Deux Frères (Zürich) 22.50

Fruchtiger Geschmack mit Noten von Wacholderbeeren und langanhaltendem Abgang.

Zusatz: Thomas Henry Tonic (DE)

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Purple Mezcal Crush 22.50

Mezcal, homemade lime juice, beetroot juice, Cointreau, coriander oil

Fresh citrus notes and a hint of coriander unite with the smoky mezcal to create an earthy, layered drink – a refined taste experience that surprises and delights.

White Jasmine Sour 22.50

White tea-infused gin, homemade lime juice, simple syrup
Delicate jasmine notes combine with the herbal character of gin and a hint of citrus to form an elegant, balanced cocktail – a harmonious interplay of sweet and sour flavors.

Caramel Washed Old Fashioned 22.50

Caramel-washed bourbon, Mozart dark chocolate liqueur, Magenbrot bitters, Angostura bitters, orange bitters
A luxurious twist on the classic Old Fashioned – caramelized, rich, and highlighted with a fine chocolate note, making it a truly exceptional taste experience. Perfect for true connoisseurs.

Lavender Mule 19.50

Lavender-infused gin, homemade lime juice, ginger beer
A classic Mule reimaged – floral lavender blends harmoniously with the sparkling freshness of ginger beer, while a subtle hint of ginger lingers in the background. A floral cocktail that captivates with its refreshing lightness.
Perfect for true connoisseurs.

DALÍ'S

Classics

Timeless favorites and modern interpretations – thoughtfully composed to delight every taste.

Negroni Variations

Classic Negroni 20.50

Gin, Campari, red vermouth

An iconic drink that delights with its bittersweet harmony.

Bloodbitter Negroni (Signature) 20.50

Dutch Bloodbitter, St. Germain elderflower liqueur, Campari

An elegant and surprising twist on the Negroni – bittersweet with delicate floral notes.

Mezcaloni 22.50

Mezcal, Campari, red vermouth

The smoky brother of the Negroni – bold, herbal, and full of character.

Boulevardier 20.50

Bourbon, Campari, red vermouth

A Negroni with depth and warmth, perfect for bourbon lovers.

DALÍ'S

Zero Dark'n'Stormy 18.00

Lyre's Dark Cane, fresh mint, homemade lime juice, spicy ginger
Bold, invigorating, and effortlessly cool – a non-alcoholic spin on a timeless classic, with the perfect balance of spice and freshness.

Zero Basil Smash 18.00

Lyre's Dry London, fresh basil, homemade lime juice, simple syrup

Vibrant, aromatic, and green – a refreshing fusion of fresh basil and citrus, creating a drink that's truly one of a kind.

Zero Clover Club 18.00

Lyre's Dry London, raspberry purée, homemade lime juice, homemade vegan egg white

Fruity, creamy, and utterly delicious – this non-alcoholic classic delivers the sweet intensity of raspberries, balanced with a hint of lime for a refreshing finish.

DALÍ'S

Zero 0.0%

Non-alcoholic, yet full of character – a bold, creative, and flavorful experience that awakens all the senses.

Zero White Jasmine Sour 18.00

White Tea-infused Lyre's Dry London, homemade lime juice, simple syrup

An elegant and refreshing masterpiece, where delicate jasmine notes and balanced sweetness blend seamlessly with the zesty lime.

Zero Espresso Martini 18.00

Lyre's Coffee, Lyre's Dark Cane, vanilla syrup, espresso
Rich, indulgent, and energizing – the perfect non-alcoholic twist on a classic, with a luxurious blend of coffee and vanilla.

Zero Amaretto Sour 18.00

Lyre's Amaretti, homemade lime juice, orange juice
A smooth, almond-infused delight – sweet, fresh, and beautifully balanced with a citrusy finish.

DALÍ'S

Old Cuban 24.50

Aged rum, fresh mint leaves, homemade lime juice, Angostura bitters, orange bitters, simple syrup, vanilla syrup, Champagne.
An elegant rum cocktail where soft vanilla and citrus notes harmonize with fresh mint and sparkling Prosecco – an unforgettable delight for true connoisseurs.

Gin Basil Smash 22.50

Gin, homemade lime juice, simple syrup, fresh basil
Refreshing and aromatic – the vibrant combination of fresh basil and zesty lime creates a distinctive flavor experience.

Espresso Martini 22.50

Vodka, espresso, coffee liqueur, vanilla syrup
Bold, creamy, and invigorating – the ideal after-dinner drink with a hint of vanilla.

Old Fashioned 20.50

Sugar, Angostura bitters, Old Fashioned bitters, bourbon
A timeless classic – rich, balanced, and just right for lovers of pure cocktails.

DALÍ'S

Spicy Margarita

20.50

Tequila, homemade lime juice, orange liqueur, Tabasco, salted rim

The classic Margarita with a touch of heat – for those who love a little spice.

Pornstar Martini

24.00

Vodka, vanilla, passion fruit, passion fruit liqueur, homemade lime juice, Prosecco Fruity, exotic, and a true highlight – a perfect balance of sweetness and acidity.

White Russian

20.50

Vodka, coffee liqueur, cream, vanilla syrup

Creamy and indulgent with a hint of vanilla – a classic for connoisseurs.

Sours

A play of contrasts – the perfect balance of sweet, sour, and silky, refined with homemade vegan egg white.

Whiskey Sour

20.50

Whiskey, homemade lime juice, simple syrup, homemade vegan egg white

A classic reimagined – full-bodied and harmonious, with a wonderfully creamy texture.

DALÍ'S

Negroni Sour

23.00

Gin, Campari, Averna, homemade lime juice, orange juice, simple syrup, homemade vegan egg white

A bittersweet delight with depth: the herbal notes of Campari and Averna combine with fruity citrus freshness and a velvety sour base.

Mezcal Sour

23.00

Mezcal, homemade lime juice, simple syrup, homemade vegan egg white Smoky, fresh, and intense – a drink that promises a tingly taste experience.

Amaretto Sour

19.50

Amaretto, homemade lime juice, orange juice, homemade vegan egg white A delightful blend with a subtle almond essence, perfectly balanced by the refreshing brightness of citrus.

Ingwerer Sour

19.50

Ingwerer, homemade lime juice, simple syrup, homemade vegan egg white Spicy and invigorating – the prickling sharpness of ginger merges with refreshing lime for a harmonious cocktail experience.