



Café Gala

at The Dalí

“Beauty should be edible, or not at all.” – Salvador Dalí

Café Gala is both a culinary and an educational experience. Our casual eatery embraces Dalí’s heritage the way the Museum showcases his genius. We named the Café in honor of Dalí’s wife and muse, Gala, of whom he said, *“I would polish Gala to make her shine, make her the happiest possible, caring for her more than myself, because without her, it would all end.”*

The Spanish tradition of painting food is long and significant. Dalí was a practitioner of this still-life genre or *bodegón* in Spanish, not only painting food as subject matter, but also creating drawings for his own cookbook.

The northeastern part of Spain, Catalonia (Dalí’s region of origin) is known for producing some of the world’s most innovative chefs. Chef Chuck Bandel of Café Gala has studied and cooked in one of the most celebrated of the restaurants of Catalonia, Miramar, close to Dalí’s home on the Mediterranean.

We invite you to sample some tastes of Spain, in this, the home of an unparalleled collection of works by one of the greatest Spanish artists, the inimitable Salvador Dalí.

As it’s said in Catalonia, *bon profit!*

Chef Chuck Bandel

Chef Chuck started his professional cooking career at age 21, began running kitchens at 30 and today finds his passions for food, travel and photography go hand in hand.

Chef Chuck has been at The Dalí since its opening.

Manager Jenn Fletcher

Jenn grew up in rural Kentucky, experiencing the true meaning of farm to table. In her years as a private chef, caterer and café manager, she has developed a simple food philosophy: life is short; eat dessert first.



salads - ensaladas

ensalada mixta, mixed green salad

baby greens, tomatoes, roasted peppers,
olives, garbanzo beans small 6 | large 9

ensalada pear & cabrales

arugula, fresh pear, cabrales cheese, red onion, dried figs,
spiced almonds, honey cider vinaigrette 10

ensalada de pollo, spanish salad with grilled chicken

arugula & romaine lettuce, grilled chicken,
idiazábal cheese, piquillo peppers, vidalia onion,
warm rosemary spring onion vinaigrette 12

ensalada de jamón, spanish salad with serrano ham

mixed greens, serrano ham, artichokes, tomato,
toasted almonds, manchego cheese 10

soups - sopas

gazpacho, chilled tomato and cucumber soup

cup 4.5 | bowl 6.5

caldo gallego, spanish ham and white bean soup GF

cup 4.5 | bowl 6.5

sandwiches + wraps - bocadillos

pressed serranitas

roasted pork, serrano ham, manchego cheese,
tomato, pimentón aioli 9

vegetarian flatbread

artichokes, camembert cheese, tomato, piquillo
peppers, arugula pesto aioli 9

turkey wrap

roasted turkey, idiazábal cheese, arugula, tomato,
lemon garlic aioli served with chips 10

kids menu - para niños

peanut butter + jelly sandwich

with cookie and fruit 5

turkey cheddar wrap

with cookie and fruit 5

chips 2

small plates - tapas

break bread with dalí

manchego almond pesto, local artisanal
baguette and spanish mixed olives 8

caña de oveja caprese

yellow tomatoes, serrano ham, arugula almond pesto,
citrus balsamic glaze, spiced pumpkin seeds 11

charcuterie platter

serrano ham, chorizo, lomo, olives, almonds, bread 11

plato españa

olives, piquillo peppers, manchego cheese, almonds 6
+ serrano ham 2

plato de queso

assortment of spanish cheeses, poached
pear, fig jam, sea salt crostini 11

pan con tomate

grilled bread, olives, manchego cheese, tomato 7.5

spanish beef carpaccio

paprika cumin seared strip steak, idiazábal
cheese, watermelon radish, capers, shaved
shallots, black olive emulsion 11

spanish mixed olives GF 5

tortilla española

spanish omelet with onion, potato GF 6

tortilla de jamón

spanish omelet with serrano ham,
artichokes, potato and onions GF 6.5

spanish farm house tortilla

rotating chef's selection 7

desserts - postres

almond chocolate chip biscotti 2 for 5

crema catalana GF 5

mantecados spanish crumb cookies 3.5

magdalenas citrus almond muffin 3.5

truffle stuffed cava poached pear

vanilla bean sea salt cream, belgian chocolate
almond crumble, fresh berries, mint 8

tiramisú de chocolate 5

GF= gluten free

beers - cervezas

blue moon 4

estrella damm inedit
750mL 20

estrella 4.5

local craft beers 5

yuengling 4

specialty - especialidad

sangria red or white 6.5

cava mimosas 6.5

spanish sherry 8.5

kalimotxo 7.5

agua de barcelona 8

wines - vinos

reds – tintos

carchelo blend

syrah, cabernet,
tempranillo 8 32

garnacha 6.5 26

tempranillo 7.5 30

sparkling – cava

rosado cava 8 32

whites - blancos

albariño 8 32

rueda 6.5 26

coffee - café

locally roasted coffee 2.5

café con leche latté 4

café solo espresso 3

cortado macchiato 3.5

extra espresso 0.5

add a flavor

caramel, chocolate,
vanilla or hazelnut 0.5

beverages - bebidas

bottled water 2

coke, diet coke, sprite 2.5

hot chocolate 3.5

hot tea 3

iced tea 2.5

limonata 3

milk 2.5

orange/apple juice 2.5

orangina/perrier 3

fruit infused water 2