“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 - sopsas
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
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 latte 4
café solo espresso 3
cortado macchiato 3.5
extra espresso 0.5
add a flavor
caramel, chocolate, vanilla or hazelnut 0.5
small plates - tapas
break bread with dali
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, tomo, olives, almonds, bread 11
plato españa
olives, piquillo peppers, manchego cheese, almonds + 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
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