

# SANGRIAS

<b>BARCELONETA SANGRIA</b> Sparkling wine, lemonade, prickly pear, honey, rosemary orange, mixed berries	13
<b>SPICY SANGRIA</b> White wine blend, serrano Vodka, Triple Sec and lime	13
<b>TELEFÈRIC SANGRIA</b> Red wine blend, Gin, Brandy, Triple Sec, orange and apple juice, cinnamon, fresh fruits, mint	13
<b>SANGRIA FLIGHT</b> You can't decide? Order a colorful selection of all of the above!	29

# GIN & TONICS

<b>IBIZA G&amp;T</b> Butterfly Pea tea Gin, kaffir, orange peel, juniper, tonic (aromatic - botanical)	16
<b>CATALAN G&amp;T</b> Bombay 1er Cru, grapefruit, rosemary, juniper, tonic (dry - bittersweet)	16
<b>MIRÓ G&amp;T</b> Spanish Gin, basil, lemon peel, cardamom, elderflower tonic (citrus - herbal)	16

# MOCKTAILS




<b>VIRGIN THE TOURIST</b> Lychee juice, raspberries, honey, mint, lime	11
<b>VIRGIN BARCELONETA SANGRIA</b> Soda, lemonade, prickly pear, honey, rosemary, orange, mixed berries	10
<b>VIRGIN GOTHIC MOJITO</b> Soda, lime, mint, fruit puree (choose from: classic, strawberry, mango or passion fruit)	10
<b>ENEBRO &amp; TONIC</b> Spiced juniper distillate, tonic, sage, grapefruit	11

# CRAFT COCKTAILS

<b>THE TOURIST</b> Tequila, lychee juice, raspberries, honey, lime	16
<b>APPLE-TINI</b> Vodka, Spanish cider, elderflower liqueur, Granny Smith sour cordial (*contains egg-white)	16
<b>DRAGON ROSE</b> Bombay 1er Cru, Sherry Moscatel, dragon fruit syrup, lemon, rose (*contains egg white)	16
<b>CARAJILLO</b> Ketel One cold brew, Licor 43, coffee liquor, fresh espresso	16
<b>GOthic MOJITO</b> Havana Club, lime, mint, soda, fruit puree (choose from: classic, strawberry, mango, passion fruit)	16
<b>LA PALOMA</b> Rosemary Mezcal, Aperol, red vermut, lime, agave, fluffy grapefruit juice, grapefruit salt rim	16
<b>IBÉRICO SOUR</b> Jamón fat-washed Dickel Rye, Sherry wine blend, honey, lemon (*contains egg-white)	16
<b>FLAMENQUITA</b> Patrón Reposado, Manzanilla Sherry, bergamot liquor, pineapple, cilantro, lime, agave	16
<b>BRYAN'S LEGACY</b> Scotch, Torres Brandy 10yrs, Drambuie, PX Sherry, bitters, Hikory wood	16
<b>LA FLACA</b> Mezcal Union, Patrón Silver Tequila, chile verde liquor, prickly pear, agave, lime	16
<b>BUTTER BEER</b> Dewar's, mango puree, ginger beer, Spanish IPA foam (*contains egg-white)	16
<b>LIQUID SILK</b> St Teresa Rum 1796, pineapple, coconut, curry and kaffir milk, lime, milk punch (*contains lactose)	16

telefèric  
BARCELONA 1992


# NEW YEAR'S EVE MENU

-  [www.telefericbarcelona.com](http://www.telefericbarcelona.com)
-  [@telefericbarcelona](https://www.instagram.com/telefericbarcelona)
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TAPAS

<b>SUPER OYSTER*</b> 	<b>15 ea</b>
Fresh oyster with uni, tuna tartar, and salmon roe	
<b>BLACK CROQUETAS</b>	<b>15</b>
Squid ink & shrimp croquetas	
<b>CRAB CROQUETAS*</b>	<b>15</b>
Crab croquetas topped with smoked salmon, salmon roe and spicy aioli	
<b>JAMÓN IBÉRICO DE BELLOTA</b> 	<b>32</b>
Exquisite 38 months cured Iberian acorn-fed ham	
<b>PAN CON TOMATE</b> 	<b>10</b>
Traditional Spanish toasted bread with tomato dressing and Chorizo butter	
<b>BEAST BRAVAS</b> 	<b>14</b>
Crispy potatoes topped with Brava sauce, aioli and crunchy ham	
<b>WAGYU EMPANADAS*</b> 	<b>16</b>
Braised oxtail empanadas, beef tartar and Manchego	
<b>SPANISH ALBONDIGAS</b>	<b>16</b>
Meatballs with Manchego and ham carbonara	
<b>POLLO EMPANADAS</b>	<b>15</b>
Roasted chicken empanadas served with spicy aioli	
<b>TRUFFLE OCTOPUS</b> 	<b>26</b>
Galician octopus with truffle oil, pimentón potato purée and black truffle	
<b>WAGYU TACOS*</b> 	<b>24</b>
Wagyu tartar, OX sauce, Bone marrow mayo in a crispy taco	
<b>BOMBA</b>	<b>20</b>
Crispy potato filled with ragout topped with truffle aioli and katsuobushi	
<b>GAMBAS AL AJILLO</b> 	<b>19</b>
Gulf shrimp sautéed with lemon zest and crispy garlic	

PLATOS

<b>CATALAN TOMAHAWK</b> 	<b>128</b>
40 Oz Prime rib eye Chuletón, potatoes and a set of dressings. Please allow 40 minutes to cook	
<b>BLACK TRUFFLE WELLINGTON</b>	<b>38</b>
Braised short ribs and Iberian ham encased in a puff pastry roll, served with Spanish style potatoes	
<b>IBERIAN PORK STEAK</b>	<b>46</b>
Grilled Presa with parmentier foam and Cocido sauce <b>Add sliced black truffle +10</b>	
<b>GARLIC SCALLOPS</b>	<b>36</b>
Jumbo scallops, roasted shiitake and brown butter	
<b>CEVICHE DE GALLO</b>	<b>36</b>
Shrimps, scallops, and “pico de gallo” ceviche	

GREENS

<b>BLOSSOM TEMPURA</b>	<b>18</b>
Zucchini blossom, Laura Chenel goat cheese and honey	
<b>BURRATA BOWL</b>	<b>21</b>
Burrata, tomato, strawberries, and basil pesto <b>Add salmon +12 · Add avocado +4</b>	
<b>CANDY TOMATO</b>	<b>18</b>
Caramelized tomato with Manchego stracciatela	

Table reservations are limited to two hours.


Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness especially if you have certain medical conditions. Please notify the server of any food allergies as not all ingredients are listed on the menu.

Please note that Telefèric Barcelona adds a 18-20% Service Charge. The service charge is not a gratuity, and enables the restaurant to provide equitable wages to all our employees including back of the house team members.

PAELLAS

<b>FIESTA PAELLA!</b> 	<b>182</b>
Surf and turf Paella with Beef Tomahawk & Lobster	
<b>LOBSTER PAELLA</b> 	<b>72</b>
Canadian lobster, gulf shrimp and octopus	
<b>TORO PAELLA</b> 	<b>64</b>
Oxtail, pork belly, Iberian ham	
<b>PULPO PAELLA</b> 	<b>46</b>
Pork belly, chicken, gulf shrimp and octopus	
<b>TRUFFLE PAELLA</b>  	<b>58</b>
Shiitake mushroom, broccolini and truffle aioli	

\*Paellas serves 2 people, please allow 25-35 minutes to cook.


**Barcelona’s way** 



Ask for **Socarrat**—the crispy, caramelized rice at the bottom—for the most authentic, flavor-packed paella experience.

**SANTA’S LAST JOB** **17**

Our Christmas cocktail special blends our house-infused Dickel’s Rye with tangerine skins, Mezcal Unión, ginger and tangerine cordial, and a touch of vanilla.

Shaken with egg white and finished with star anise, powdered sugar, and a tiny Santa’s Sack filled with candy.



MENU GLOSSARY			
	Gluten-free dish		Contains nuts
	Vegetarian dish		Gluten-free available
(*)	These menu items are raw or undercooked.		