SANGRIAS

BARCELONETA SANGRIA Sparkling wine, lemonade, prickly pear, honorange, mixed berries	ey, rosemary
SPICY SANGRIA White wine blend, serrano Vodka, Triple Seclime	13 and
TELEFÈRIC SANGRIA Red wine blend, Gin, Brandy, Triple Sec, orar apple juice, cinnamon, fresh fruits, mint	13 nge and
SANGRIA FLIGHT You can't decide? Order a colorful selection the above!	29 of all of
GIN & TONICS	
IBIZA G&T Butterfly Pea tea Gin, kaffir, orange peel, jun (aromatic - botanical)	16 iper, tonic
CATALAN G&T Bombay ler Cru, grapefruit, rosemary, junipe (dry - bittersweet)	16 er, tonic
MIRÓ G&T Spanish Gin, basil, lemon peel, cardamom, elderflower tonic (citrus - herbal)	16
MOCKTAILS	
VIRGIN THE TOURIST Lychee juice, raspberries, honey, mint, lime	11
VIRGIN BARCELONETA SANGRIA Soda, lemonade, prickly pear, honey, rosema orange, mixed berries	10 ary,
VIRGIN GOTHIC MOJITO Soda, lime, mint, fruit puree (choose from: cl strawberry, mango or passion fruit)	10 lassic,
ENEBRO & TONIC Spiced juniper distillate, tonic, sage, grapefre	11 uit

CRAFT COCKTAILS

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

contact@telefericbarcelona.com

TAPAS

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

PLATOS

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

GREENS

BLOSSOM TEMPURA

Zuccini blossom, Laura Chenel goat cheese and honey	
BURRATA BOWL Burrata, tomato, strawberries, and basil pesto Add salmon +12 · Add avocado +4	21
CANDY TOMATO	18

Caramelized tomato with Manchego stracciatela

18

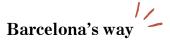
Table reservations are limited to two hours.

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

FIESTA PAELLA! 🕸	182
Surf and turf Paella with Beef Tomahawk & Lobster	
LOBSTER PAELLA ®	72
Canadian lobster, gulf shrimp and octopus	
TORO PAELLA 🏶	64
Oxtail, pork belly, Iberian ham	
PULPO PAELLA ®	46
Pork belly, chicken, gulf shrimp and octopus	
TRUFFLE PAELLA ® Y	58
Shiitake mushroom, broccolini and truffle aioli	
*Paellas serves 2 people, please allow 25-35 minutes	
to cook.	



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

SANTA'S LAST JOB

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.



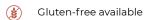
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MENU GLOSSARY









These menu items are raw or undercooked.