

Gin & Tonics

Ibiza G&T

Butterfly Pea tea infused Gin, kaffir, orange peel, juniper, Fever-Tree tonic. 16
(Aromatic-Botanical)

Catalan G&T

Dry gin, grapefruit, rosemary, juniper, Fever-Tree tonic. 16
(Dry-Bittersweet)

Mare & Tonic

Gin Mare, basil, lemon peel, cardamom, Fever-Tree Elderflower tonic. 16
(Citrus-Herbal)

Sangrías

13

Barceloneta Sangria

Sparkling wine, lemonade, prickly pear, honey, rosemary orange, mixed berries.

Spicy Sangria

White wine blend, serrano Vodka, triple sec, elderflower liquor, cranberry juice, lime.

Telefèric Sangria

Red wine blend, Gin, Brandy, Triple Sec, orange & apple juice, cinnamon, fresh fruits, mint.

Sangría Rosé

Rosé wine, Tequila, Apricot brandy, red vermut, agave, grapefruit, lemongrass, kaffir, strawberry.

Sangría Flight

A selection of all our sangrías: Barceloneta, Spicy, and Telefèric.

Mocktails

Virgin Barceloneta Sangria

Soda, lemonade, prickly pear, honey, rosemary, orange, mixed berries. 10

Virgin The Tourist

Lychee juice, raspberries, honey, mint, lime. 11

Enebro & Tonic

Spiced juniper distillate, Fever-Tree tonic, sage, grapefruit. 11

Virgin Gothic Mojito

Soda, lime, mint, fruit puree
(Choose from: classic, strawberry, mango, passion fruit). 10

Craft Cocktails

16

The Tourist

Tequila, lychee juice, raspberries, honey, lime (va).

La Flaca

Union Mezcal, Patrón Silver, Ancho Reyes chile verde, prickly pear, agave, lime.

Apple - Tini

Vodka, Spanish cider, elderflower liq, Granny Smith sour cordial
(*contains egg-white) (va)

Butter Beer

Bourbon, mango puree, Fever-Tree ginger beer, Spanish IPA foam
(*contains egg-white) (va).

Dragon Rose

Hibiscus-infused Gin, Sherry Moscatel, dragon fruit syrup, lemon, rose. (*contains egg-white) (va).

Carajillo

Ketel One cold brewed, Licor 43, coffee liquor, fresh espresso.

Liquid Silk

Rum, pineapple, coconut, curry & kaffir milk, bitters, lime
-milk punch- (*contains lactose).

Ibérico Sour

Jamón fat-washed Bourbon, Sherry wine blend, honey, lemon
(*contains egg-white) (va).

La Paloma

Rosemary Mezcal, Aperol, red vermut, lime, agave, fluffy grapefruit juice, gf salt rim.

Gothic Mojito

Rum, lime, mint, fruit puree, soda
(Choose from: classic, strawberry, mango, passion fruit).

Flamenquita

Patrón Reposado, Manzanilla Sherry, Bergamot liq, pineapple, cilantro, lime, agave.

Bryan's Legacy

Scotch, Brandy, Drambuie, PX Sherry, bitters, smoked.

telefèric

BARCELONA 1992

HAPPY
New Year
2025



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Tapas

Mojito Oysters

Fresh caught oysters with Mojito vibes (ea) 6

Ham Croquetas

Iberian ham croquettes topped with Ibérico bacon and blue cheese (3 pc) 16

Crab Croquetas*

Dungeness crab croquettes with smoked Alaskan salmon and salmon caviar (2 pc) 16

Pan con Tomate

A traditional Spanish dish of toasted bread with tomato dressing and chorizo butter (va) 12

Jamón Ibérico de Bellota

Exquisite 38 months cured Iberian Pata Negra ham (gf) 39

Devil Egg Nigiri

Cured salmon & its caviar over a deviled egg 9

Idiaza'Balls

Idiazabal cheese fritters & raspberry jam 14

Coco Mussels

Price Edward Islands Mussels & coconut sofrito 15

Pulpo Telefèric

Galician grilled octopus with sliced black truffle and parmentier cream (gf) 24

Beef Tartar & Bone Marrow

Steak tartare, grilled bone marrow, and garlic bread toasts (gfa) 24

Scratched Eggs Tapa

Famous "Huevos Rotos" with Garlic shrimp, olive oil eggs and crispy potatoes 18

Platos

Catalan Tomahawk

Rib eye special cut tomahawk with Iberian potatoes (gf) 135
Please allow 35/40 minutes to cook

Wellington

Braised short ribs in a puff pastry roll served with Spanish-style potatoes and black truffle sauce 42

Gambas al ajillo

Fresh gulf shrimp, black garlic vinaigrette, tomato hummus and lemon zest (gf) 26

Tuna Tataki

Seared tuna and mussels in tomato cream 24

Greens

Tosta Salad

Burrata, cherry tomato and basil, on a focaccia toast (v) 18

Tempura Mushroom

Smoked Maitake in Orly & Tartar sauce 19

Truffled Flatbread "Coca"

Catalan pizza with black truffle and roasted veggies (v) 28

An 18% service charge will be included in your bill. For groups consisting of 6 or more individuals, a service charge of 20% will be applied. This service charge is not considered as a gratuity but will be used to increase our employees' wages and cover other employee-related costs. We do not expect or support any additional tipping on top of this service charge.

Table reservations are limited to 2h.

Paellas

PAELLAS SERVE 2 - ALLOW 25/35 MINUTES

Tomahawk Paella

Rib eye Tomahawk, pork belly, and mushroom (gf) 182

Maine Lobster Paella

Lobster, Gulf shrimp, and Spanish octopus (gf) 72

Smoked NY Steak Paella

NY Steak, pork belly slices, and Bomba rice 72

Paella Barcelona

The original Paella from Barcelona where all seafood and meats are boneless and peeled (gf) 58

Enhance your paella experience by requesting 'socarrat'. The 'Socarrat' (slightly toasted in Catalan) is the caramelized crispy rice that sticks to the bottom of the pan and delivers a remarkable flavor. For Spaniards, finding the 'socarrat' in a paella means it's traditionally executed. Give it a try!

Desserts

Churro Puffs

Catalan doughnuts and passion fruit toffee 15

Pineapple catalana

Crema catalana, roasted pineapple and mint syrup (gf) 15

Trío Selection

Telefèric's most popular desserts: churros, torrija and 'Flan & Coffee' (v, nuts) 24

MENU GLOSSARY

(gf) gluten-free dish, (gfa) gluten-free dish available, (v) vegetarian dish, (va) vegetarian dish available, (nuts) dish contains nuts, () These menu items are raw or undercooked. 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.*