

SITDOWN

COMEUP

TO

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Crazy Teacups

COLD DRINKS

Coca-Cola / Zero — 3,5 €

Fanta Orange / Lemon — 3,5 €

Tonic Water — 4 €

Fuze Tea — 3,5 €

Bitter — 4 €

Veri Water — 2,5 €

Sparkling Water — 3,5 €

Bliss Ginger Beer — 4,5 €

Bliss Grapefruit — 4,5 €

Ginger Ale — 4,5 €

Aquarius Lemon — 3,5 €

Peach / Pineapple / Orange Juice — 3 €

BEERS

Estrella Damm / Estrella Damm Shandy

Small Draft — 3 €; Medium Glass — 4 €; Pint — 5,5 €

Estrella Free Damm / Lemon — 4,5 €

Estrella Free Damm Torrada — 4,5 €

Estrella Voll-Damm — 4,5 €

Daura — 4,5 €

Turia — 4,5 €

COFFES

Espresso / On the Rocks (served with a Glass of Ice) — 2 €

Cortado (Espresso with a Dash of Steamed Milk) — 2,5 €

Local Style White Coffee — 2,8 €

Americano (Espresso with Hot Water) — 2,5 €

Layered Espresso with Brandy and a Dash of Milk — 3,5 €

TEAS

3 €

Rooibos — Peppermint Tea — Chamomile Tea

Ginger & Lemon Infusion — Wild Berry Infusion —

Green Tea / White Tea



MASIA TIBIDABO

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ENJOY

SITDOWN

TO

ENJOY

RAFA

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ZAFRA

Welcome

SNACKING: A HABIT OF ENJOYING, SMALL BITES TO SHARE

Iberian ham shoulder with
tomato bread — 24 €Anchovies and marinated white anchovies
with freshly toasted tomato bread and Arbequina
olive oil — 18 €Creamy rostit croquettes with alioli and rosemary
honey (4 pcs.) — 12 €Fried calamari with lemon
mayonnaise — 16 €

Mussels with Espinaler sauce — 16 €

Prawn carpaccio with caramelized onion,
a tribute to elBulli 1995 — 28 €**Roller Coaster**

A JOURNEY THROUGH OUR GARDEN

Traditional Russian salad with tuna belly
and piparras peppers — 9 €Slowly confitted leek with toasted
hazelnuts and olives — 12 €Our xatonada salad with cod, anchovies
and romesco sauce — 18 €Our traditional salmorejo with
egg and ham — 9 €**Aeroplane**CATALAN CLASSICS IN HOMAGE TO
THE PARK'S MOST EMBLEMATIC ATTRACTIONRoast-meat cannelloni with trufe béchamel,
gratinated (3 pcs.) — 17 €Meatballs in pepitoria sauce with a touch of Catalan
aged wine — 16 €Traditional veal fricandó with mushrooms
and its rich sauce — 21 €**Pirate Boat**

FISH AND SEAFOOD FROM THE CATALAN COAST

Grilled squid with traditional sanfaina and
sobrasada — 19 €Grilled hake with white beans and crumbled
Catalan sausage — 26 €Catalan-style con t cod loin with raisins
and pine nuts — 19 €Grilled monk sh with Bilbao-style sauce
and Swiss chard — 26 €**Drop Tower**

OUR MEATS FOR THOSE WHO TRULY ENJOY THEM

Traditional casserole rice with pork ribs and
seasonal mushrooms — 19 €Grilled Iberian pork pluma with rosemary
and garlic oil — 22 €

Beef tenderloin with fresh foie gras — 35 €

Grilled fresh Catalan sausage — 14 €

Breaded lamb ribs with alioli — 24 €

Grilled Girona ribeye steak — 26 €

A Carousel of Sides

TO ACCOMPANY YOUR CHOICE

Crispy homemade fries with sky
sea salt — 5,50 €Fresh lettuce with house vinaigrette
and spring onion — 5,50 €**Cuca de Llum**

TRIP'S COMPLEMENTS

Olives — 4,50 €

Coca bread with tomato — 5 €

Bread from the Masia — 4,50 €

Gluten-free bread — 4,50 €

Bumper Cars

Catalan crème brûlée — 8 €

Homemade egg custard flan — 8 €

Cheesecake — 9 €

Coconut & strawberry — 8 €

Grandma's chocolate cake — 8 €