

SITDOWN

COME UP

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

SIT DOWN

TO

ENJOY

RAFA

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ZAFRA

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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 marinara — 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 ATTRACTION

Roast-meat cannelloni with tru e béchamel,
gratinated (3 pcs.) — 17 €

Catalan roasted snails — 18 €

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 €

Wild corvina with oven-roasted potatoes — 19 €

Catalan-style confitted cod loin with raisins
and pine nuts — 19 €

Grilled monkfish 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 €

Cordon bleu with iberican ham and brie cheese — 12 €

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 €

TO

A Carousel of Sides

TO ACCOMPANY YOUR CHOICE

Crispy artisan potato crisps with flaked salt
— €5.50

Fresh lettuce with house vinaigrette and
spring onion — 5,50 €

Grandma’s baked gratin macaroni — 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

Pineapple with sugarcane peel and lime — 7 €
Catalan crème brûlée — 8 €
Homemade egg custard flan — 8 €
Cheesecake — 9 €
Coconut & strawberry — 8 €
Grandma’s chocolate cake — 8 €

SIT DOWN

ENJOY