

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

@ M A S I A _ T I B I D A B O



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 — 18 €



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 €



- FISH
- GLUTEN
- DAIRY
- EGG

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-caught grilled meagre with roasted potatoes — 22 €



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, with a touch of alioli — 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 €

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 — 9 €



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 €



- SULPHITES
- TREE NUTS
- MOLLUSCS
- CRUSTACEANS