



Private Parties & Events

◆ —◆ THE MENU ◆ —◆

Spanish Cuisine

It's all about sharing!



What are tapas?

In Spain to get some 'tapas' or go for a 'tapeo' means you are in to grab a couple of nibbles with your friends or family. These are small portioned appetizers that are meant to be shared with your dine-companions.

What is Paella?

Paella is a traditional Spanish dish essentially made of rice, tomato and saffron. It can have meat, fish, seafood, and/or vegetables and is characterized to be served in a special stainless-steel pan.

Fun fact: In Spain it is tradition to cook enormous paellas in the middle of the street to celebrate special events.

'Family Style'

Each menu comes with an assortment of tapas for your group to share and discover alongside with a choice of paella and desserts. Depending on the menu there are different paellas available. You can order a maximum of 3 different paella flavors

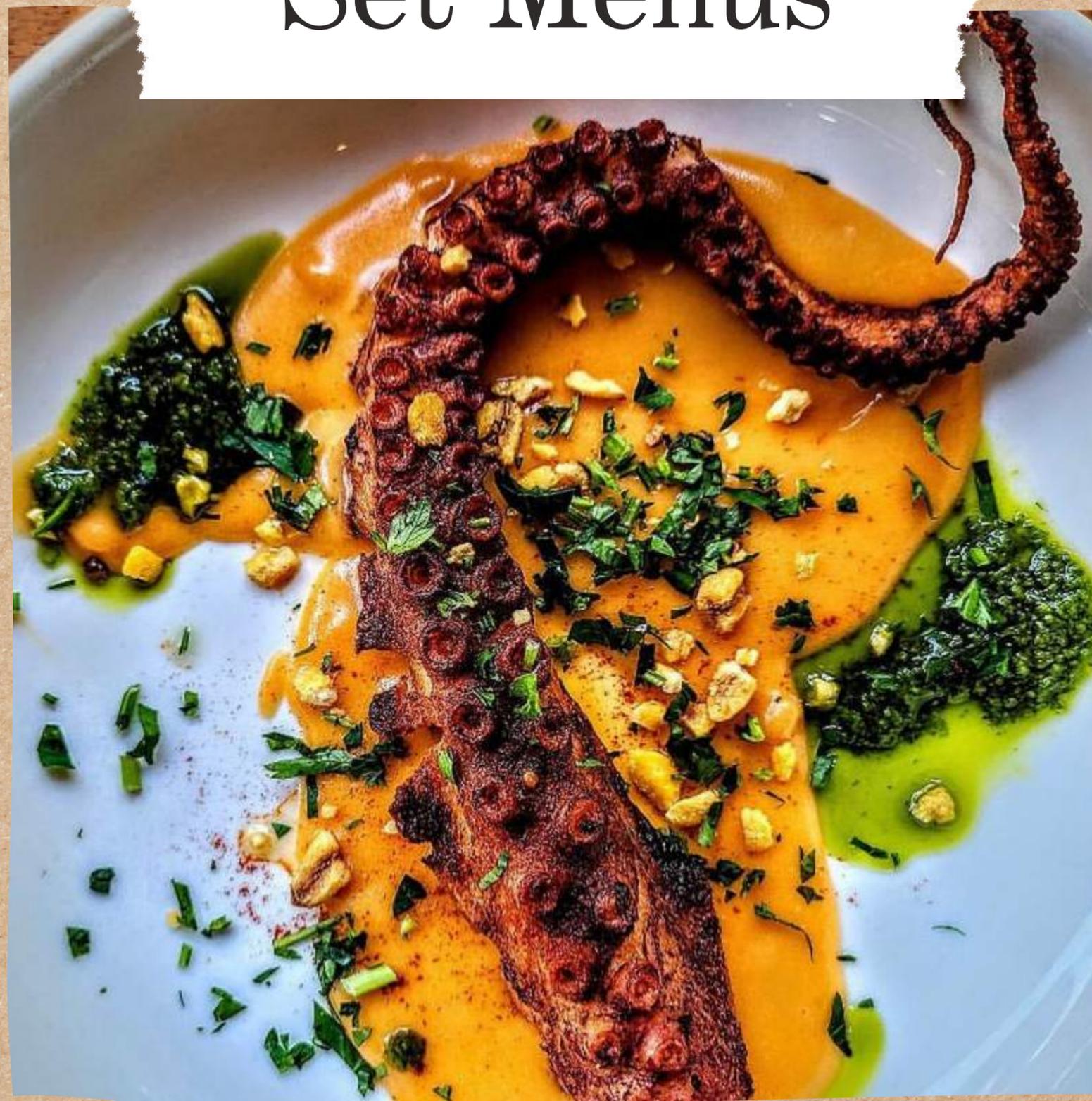
Drinks

All menus come with unlimited non-alcoholic beverages and one alcoholic drink of the list below:

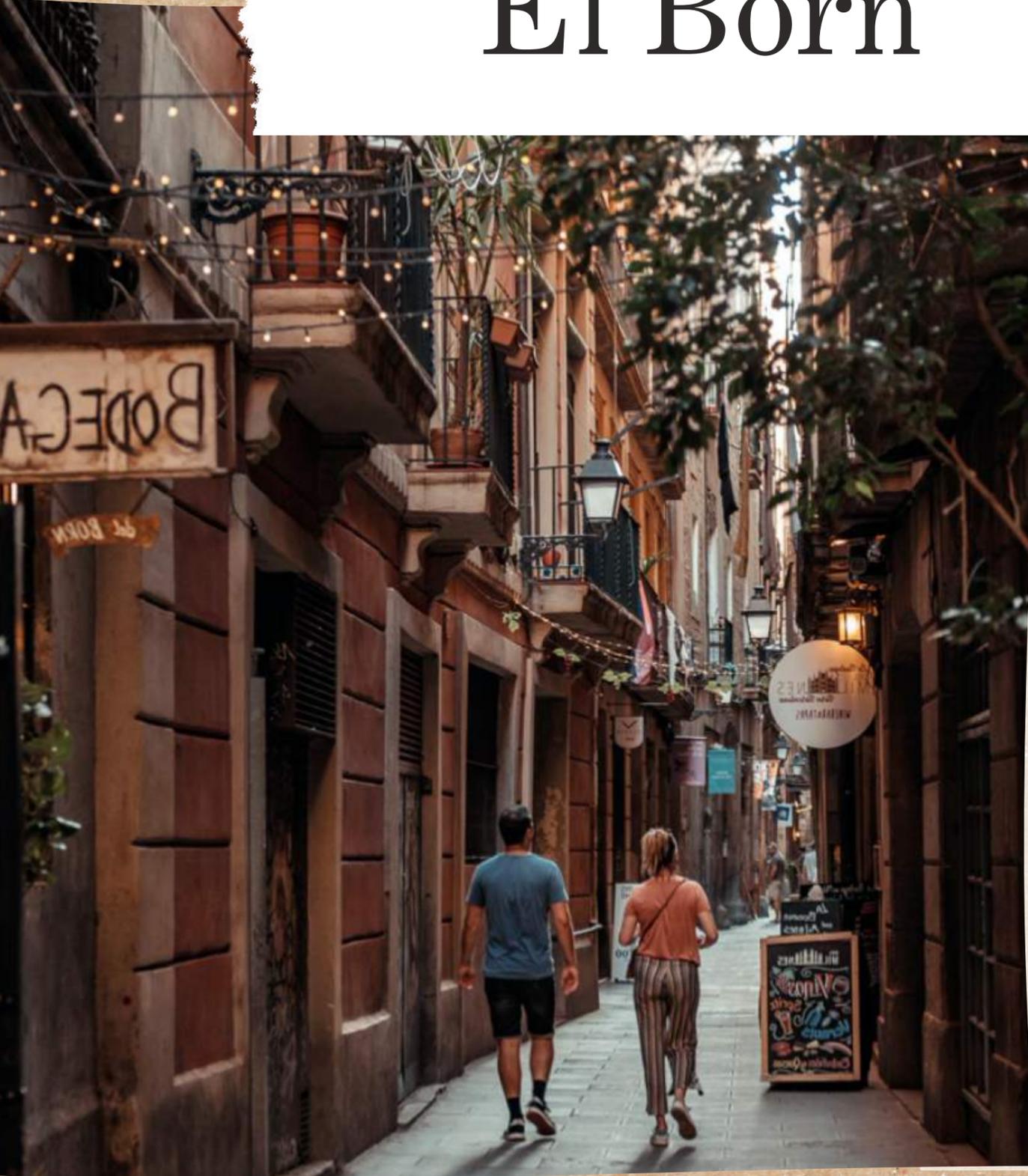
- Sangria (Telefèric, Barceloneta, Spicy)
- House Wine (Red, white, rosé)
- Spanish Beer (Estrella Damm)

**Barri de Gracia Menu and Ciutat Vella Menu, can also opt for:
G&T (Ibiza, Turkish, Catalan)*

Set Menu



El Born



TAPAS

Ham Croquetas with Iberian ham, 'piquillo' pepper sauce & aioli

Potato Bravas topped with brava sauce & aioli (gfa, v)

Roasted Chicken Empanadas with spicy aioli

Kale Salad with corn, Mahón cheese, popcorn & avocado sauce (gf, v)

Brussels sprouts with aged cheese & lemon honey dressing (gfa, v)

CHOICE OF PAELLA

Mixta Paella w/ pork, mushrooms, chicken, gulf shrimp, calamari & octopus (gf)

Vegetarian Paella w/ cauliflower, Brussels sprouts, green beans & mushrooms (gf, v)

Carne Paella w/ wild mushrooms, chicken & pork (gf)

DESSERT

Churros Street fried dough filled with Nutella (nuts, v)

\$65 per person

(gfa) gluten free option available upon request | (gf) dish gluten free | (v) vegetarian dish

La Diagonal

TAPAS

Crab Croquetas with aioli & tuna sashimi

Potato Bravas topped with brava sauce & aioli (gfa, v)

Empanadas Roasted chicken empanadas with spicy aioli

Galician octopus with truffle oil & pimentón potato puree (gfa)

Cauliflower with romesco sauce & Manchego cheese (gfa,v,nuts)

Ahi Tuna Tacos with mashed avocado & wonton shells (gfa)

CHOICE OF PAELLA

Mixta Paella w/ pork, mushrooms, chicken, gulf shrimp, calamari
& octopus (gf)

**Other Paellas available with this menu: Veggie & Carne*

DESSERT

Churros Street fried dough filled with Nutella (nuts, v)

\$75 per person



(gfa) gluten free option available upon request | (gf) dish gluten free | (v) vegetarian dish

Barri de Gracia



TAPAS

Crab Croquetas with aioli & tuna sashimi

Potato Bravas topped with brava sauce & aioli (gfa, v)

Empanadas Roasted chicken empanadas with spicy aioli

Galician octopus with truffle oil & pimentón potato puree (gfa)

Corn & Kale Salad with Mahón cheese, popcorn & avocado sauce (gf,v)

Ahi Tuna Tacos with mashed avocado & wonton shells (gfa)

La porca Pork belly, corn, 'escalivada', mojo verde (gfa)

CHOICE OF PAELLA

Lobster Paella with gulf shrimp, mushrooms, octopus & calamari (gf)

**Other Paellas available with this menu: Carne, Crab, Veggie*

DESSERT

Churros Street fried dough filled with Nutella (nuts, v)

Torrija French toast with Catalan cream & vanilla ice cream (v)

\$95 per person

(gfa) gluten free option available upon request | (gf) dish gluten free | (v) vegetarian dish

Ciutat Vella

TAPAS

Jamón Ibérico Iberian Pata Negra Ham with Catalan style bread

Crab Croquetas with Aioli & Tuna Sashimi

Ahi Tuna Tacos with mashed avocado & wonton shells (gfa)

Empanadas Roasted chicken empanadas with spicy aioli

Galician octopus with truffle oil & pimentón potato puree (gfa)

Gambas al ajillo gulf shrimp with lemon & crispy garlic (gf)

Catalan Tomahawk Premium 'chuletón', potatoes
& set of dressings (gfa)

CHOICE OF PAELLA

Lobster Paella w/ gulf shrimp, mushrooms, octopus & calamari (gf)

**Other Paellas available with this menu: Carne, Crab, Veggie*

DESSERT

Queso Board Assortment of Spanish imported cheeses (v)

Trío Selection of Telefèirc's best desserts: churro, torrija,
chocolate ganache (v)

\$120 per person

(gfa) gluten free option available upon request | (gf) dish gluten free | (v) vegetarian dish

