

COCKTAILS

SANGRIA TELEFÈRIC

Red Wine, Gin, Brandy, Berries, Cinnamon, Mint 10

SANGRIA BARCELONETA

Cava, Rosemary Lemonade, Prickle Pear Juice, Berries 11

SPICY SANGRIA

White wine, Serrano pepper vodka, triple sec, lime, elderflower, cranberry 12

CATALAN G&T

Uncle Val's, Grapefruit, Rosemary and Flor del Pensamiento
Served with hand-cut ice 13

TURKISH ROSE G&T

Gin, Mediterranean Tonic, Lemon Peel
Raspberry, Basil Blossom. Served with hand-cut ice 13

SPANISH MERCHANT G&T

Dry Gin, Telefèric Cinnamon Tonic, Cardamom, Orange, Candied
Ginger. Served with hand-cut ice 13

WILD MARY

Tequila, Tomato Juice, Jalapeño Puree, Lime Juice, Worcestershire
Sauce, Tabasco, Celery, Chilli Powder 12

THE TOURIST

Tequila 100% Blue Agave, Lychee Puree, Lime Juice, Honey,
Raspberries, Mint 12

THE ALCHEMIST

Citrus Vodka, Martini Bitter, Lemon, Honey, Ice Sphere, Gold Dust 12

MARGARITA 2 MUNDOS

Tequila 100% agave, Licor 43, Fino Sherry, Fresno Pepper Syrup,
Bay Leaf, Lime 12

WATERMELON MARTINI

Ketel One Vodka, Fresh Watermelon 12

GIN ME TONIGHT

Gin, Cointreau, Prickle Pear Lemonade, Lime, EggWhite 11

IN SPANISH FASHION

High Rye, Brandy, Sweet Vermouth, Benedictine,
Bitter, Lemon 13

MOJITO DALI

Rum, Lime, Mint, Strawberry Fairy Cloud 12

CARMEN'S KISS

Citrus Vodka, Martini Reserva, Campari, Hibiscus, Roasted
Marshmallow 11

SPECIAL PORRÓN

Party Pitcher 26

Our story began in Sant Cugat on December 18th, 1992, although the origins are difficult to identify.

Our emotional connection with the Basque Country and Navarra allow us to bring the connection to all of you here. We come from a world of art and culture, delicate palates, and deep affection for exquisite cuisine.

We opened RONDES, an intimate space in Sant Cugat del Vallès. Seduced by Basque gastronomy and a passion for the kitchen, our warm, small space introduced an innovative style of elaborate pintxos with the highest quality. In a time where the culture of pintxos was static, our family of inventors revolutionized the way pintxos were brought to the mainstream.

After three years, on September 3rd 1996, RONDES expanded their location into a larger and modern concept called Telefèric. Staying true to our initial vision and supported by our loyal patrons, we had the opportunity to develop into a growing concept far beyond the town of Sant Cugat.

Illustrious guests, afternoon gatherings, cocktail nights and calming music rounded up by a kitchen that gradually grew little by little were just some of the fond developments we have made since first opening our doors.

Nineteen years after the beginning of Telefèric in Sant Cugat, we arrived in Barcelona, opening doors to two new locations with the same enthusiasm with which RONDES initially opened.

Walnut Creek is our first international location where we opened back in 2015, filled with excitement to share our authentic and traditional Spanish recipes as well as our unique ambiance and vibes. After these amazing four years, we could not feel more grateful and welcomed, enjoying every single day of this beautiful town we can now call home.

2019 is the year we grew up with our recently opened new location in Palo Alto. Come and join us for our culinary experience!



telefèric

BARCELONA

SINCE 1992

BARCELONA

WALNUT CREEK

SANT CUGAT

PALO ALTO

PRIVATE EVENTS & CATERING

WE PLAN IT, YOU ENJOY IT!
Ask our managers for more information

reservations@telefericbarcelona.com

1500 MT DIABLO BLVD, WALNUT CREEK, CA (925) 300-3826

TAPAS

CLASSIC TAPAS FROM SPAIN

HAM CROQUETAS

Croquettes with Iberian Ham 8

CRAB CROQUETAS

King crab croquettes with ahi tuna sashimi and saffron aioli 9

SPANISH MEATBALLS

Beef and pork meatballs with Canary masala and grilled veggies sauce 13

IBERIAN OYSTERS ^a

Steamboat oyster with jamón ibérico and gazpacho mignonette \$3/ea

MANCHEGO CHEESE FRITTERS ^v

Cheese buñuelos with aged Manchego and citrus honey 8

JAMÓN IBÉRICO DE BELLOTA ^a

42-month cured ham from Spanish black-footed, acorn-fed, ibérico pigs 24

PULPO TELEFÈRIC ^a

Galician grilled octopus with truffle oil and paprika potato puree 17

PATATAS BRAVAS ^{a v}

Crispy potatoes topped with Brava sauce and aioli 9

TAQUITOS DE TUNA Y AVOCADO

Marinated sashimi tuna with mashed avocado and wonton shells 15

CRISPY PORCA ^a

Roasted Pork Belly with grilled veggies sauce and corn 14

GAMBAS AL AJILLO ^a

Garlic prawns sauteéd with Spanish olive oil and garlic flakes 17

SALMON TARTAR ^a

Salmon tartar with avocado, lime and Manchego cheese 12

EMPANADAS

Chicken Empanadas with hot aioli sauce 9

CATALAN FLATBREAD ^v

Mediterranean vegetable flatbread with mushrooms, tomato and zucchini 13 (Add chicken +\$5)

CARNE Y PESCADO

MEAT AND FISH

CATALAN PREMIUM TOMAHAWK (40 OZ) ^a

Rib eye special cut with crispy potatoes and set of dressings 92

EL CORTE IBÉRICO ^a

Grilled hanger steak with roasted marrow cream, mushrooms and grilled potatoes 22

SECRETO IBERICO (The butcher's top secret!) ^a

Free range, acorn-fed, iberian pig steak with iberian ham and mushrooms 34

SPANISH KEBAB ^a

Beef skewers in spanish "pimentón" with kale & chickpeas salad hummus and mint & yogurt sauce 17

CRISPY SCALLOPS ^a

Grilled scallops with curry sauce, bacon and sauteed veggies 21

BASQUE SALMON

Alaskan salmon with Biscayne sauce and sauteed quinoa salad 21

VERDES

GREENS

CALIFLOWER ^{a v}

Crispy cauliflower with Romesco sauce and Manchego cheese foam 9

BRUSSELS SPROUTS ^{a v}

Brussels sprouts with apple, pumpking seeds, aged cheese and lemon & honey dressing 9

LA BURRATA ^v

Marinated burrata cheese with figs, tomato, seeds and basil dressing 12

CORN KALE SALAD ^{a v}

Grilled corn and kale with quinoa, Manchego, modena dressing and avocado sauce 13

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

PAELLAS

AUTHENTIC MEDITERRANEAN PAELLAS

All paellas serves 2 people. Cooking time 35-45 minutes.

PAELLA DE BOGAVANTE ^a

Lobster paella with lobster, Gulf shrimp, clams and cuttlefish 48

PAELLA NEGRA ^a

Squid ink paella with Gulf shrimp, clams and cuttlefish 36

PAELLA DE CARNE Y SETAS ^a

Meat and wild mushrooms paella with chicken, pork, wild mushrooms, and green beans 34

PAELLA DE VERDURAS ^{a v}

Seasonal vegetables paella with broccolini, cauliflower, Brussel sprouts, and green beans 30

POSTRES

DESSERTS

CHOCO MAGIC

Chocolate ganache with oaxacan chocolate cream and raspberry 8

TORRIJAS (chef's sweetest bites)

Catalan French toast with cream and orange coulis 8

CHURROS CON CHOCOLATE

Barcelona street fried dough with chocolate cream 8

CREMA CATALANA CLÁSICA ^a

Catalan crème brulée 7

GOLDEN FLAN ^a

Spanish orange custard with heavy cream meringue and vanilla ice cream 8

TOP TRIO SELECTION

Our best desserts in one fly: churros, torrijas and flan 14

^a Gluten-free dish or Gluten Free option available. Ask your server.

^v Vegetarian dish or Vegetarian option available. Ask your server.