

aguaribay

Aguaribay has been highlighted by the
Slow Food Guide Barcelona 2024

We use natural ingredients, mainly from local and ecological origin,
prepared in an artisan and conscious way and respecting the environment.

All vegan cheese, fermented food, pickles and sprouts in our dishes are made by ourselves.



Appetizer & Main dishes

Koftas 3u 7,60 €
Homemade millet croquettes, with our 5u 10,50 €
pickled seasonal vegetables and sweet chili sauce.
| Vegan | Gluten free |

Seasonal Salad 8,50 €
With our homemade pickled fish, pickles and
sprouts, fresh fruit and citrus vinaigrette.
| Vegan | Gluten free |

Patatas Bravas 6,90 €
Fried potatoes, green mojo (olive oil relish)
& spicy veganaise sauce.
| Vegan | Gluten free | Spicy | Allergens: Soy |

Buckwheat blinis 9,50 €
Buckwheat crêpe stuffed with roasted zucchini,
seed vegan cheese and parsley and lemon gremolata.
| Vegan | Gluten free |

Vegetable Lasagna 14,90 €
With selected cheeses, homemade tomato
sauce & parmesan cheese.
| Gluten-free option | Allergens: Wheat, Eggs, Dairy |

Nachos Aguaribay For 2 persons 12,50 €
Corn chips, black beans, cheddar cheese,
guacamole and fresh Mexican sauce.
| Vegan option | Allergen. Spicy |

The veggie balls 9,90 €
Chickpeas, tofu and smoked aubergine balls with tomato
sauce and hazelnuts and fresh herbs catalan "picada".
| Vegan | Gluten free | Allergens: Soy, Eggs, Nuts |

Crunchy Polenta 9,50 €
With baba ganoush and dried tomato pate.
| Vegan | Gluten free |

The Burger 13,50 €
Veggie burger, caramelised onion, vegan mustard,
artisan Brioche bread, and fried potatoes.
| Vegan | Gluten free option |
| Allergens: wheat, soya, mustard, almond |

Artisan Tempeh 13,90 €
Crunchy tempeh with tamari, creamy celeriac
and seasonal fruit chutney
| Vegan | Gluten free |

Appetizer & Main dishes

Wok

14,90 €

With stir-fried vegetables and mushrooms, Albufera rice, tofu on umami sauce, spiced peanuts, and lime.

| Vegan | Gluten free | Allergens: Peanuts, Soy |

Curry

13,90 €

Indian or Thai Curry with vegetables, kakkdugi (spicy turnip), basmati rice, herbs & roasted cashew.

| Vegan | Gluten free | Allergens: Nuts, Soy | Spicy |

Homemade Ravioli

15,50 €

Stuffed with ricotta cheese and spinach with creamy gorgonzola sauce & parmesan cheese.

| Allergens: Wheat, Eggs, Dairy |

Risotto

16,50 €

With Carnaroli rice, artisan cheese, seasonal vegetables, Penedés white wine & homemade vegetable broth.

| Gluten free | Vegan option | Allergens: Dairy, Nuts |

Our classic organic bread basket with carrot sticks and hummus for two persons 2€. Surcharge for outdoor terrace 10%

Kids Menu

Main dish, drink & dessert

Italian Pasta or bio Rice with tomato sauce & parmesan cheese + bio juice (apple or pineapple or peach and grape) + bio ice cream or bio sorbet or bio kefir with honey.

| Gluten free option | Vegan Option | Allergens: dairy, wheat |

13,50 €

Homemade Desserts

Brownie

6,00 €

With walnuts & fresh cream ice cream.

| Gluten free | Allergens: Nuts, Eggs, Dairy |

Carrot Cake

6,00 €

With coconut whipped cream, berries and walnuts.

| Vegan | Allergens: Wheat, Nuts, Soy |

Chocolate Lust

6,00 €

Chocolate cake & raspberry sorbet.

| Vegan | Gluten free |

Limonado

4,90 €

Lemon custard with dried fruit praline.

| Vegan | Gluten free |

Artisan Ice Cream

5,50 €

Artisan fresh cream.

| Gluten free | Allergens: Eggs, Dairy |

Artisan Sorbet

5,50 €

Artisan Raspberry or Lemon.

| Vegan | Gluten free |

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Water

Purified Water 50cl 2,50€ 70cl 3,50€	Purified Sparkling Water 50cl 3€
Font D'Or 50cl 2,95€ Mineral water Font d'O	Vichy Catalán 1L 5,90€ Sparkling Water

Soft Drinks

Fritz 33cl 3,80€ Fritz kola, Kola light, Orange, Lemon, Rhuibarb.
Fever Tree Tonic water. 3,50€
Bioma 5,90€ Artisan bio Kombucha Ecologic. Saúco y Flor de Azahar o Kombucha de Temporada.
Cal Valls Ecologic. 2,90€ Apple, Pineapple or Peach with grape.

Natural Juices

Fresh Orange Juice 4,10€
Energy 5,10€ Carrot, apple and ginger.
Detox 5,50€ Beetroot, apple and lemon.
Green 5,50€ Apple, celery green and cucumber.
Homemade lemonade 4,50€ With cane sugar or without sugar.

Craft Beers

Birra 08 Craft beer. Gràcia - IPA. 33cl 4,50€ Mescladis - Pale Ale. 33cl 4,50€ Barceloneta - Summer Ale. 33cl 4,50€	Brunehaut Craft beer. Blonde (Gluten free). 33cl 4,60€ Amber (Gluten free). 33cl 4,60€
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Estrella Galicia Beers

Estrella Galicia Lager Draft Beer. Cup 20cl 2,50€ Glass 30cl 3,20€ Jar 40cl 3,80€	1906 Reserva Double Malt Draft Beer. Cup 20cl 2,60€ Glass 30cl 3,60€ Jar 40cl 3,90€
Estrella Galicia Non alcoholic. 33cl 3,10€ Double Malt. Non alcoholic. 33cl 3,10€	Estrella Galicia Gluten free. 33cl 3,30€

Red Wine

Canta Perdiu

Tarragona. Natural wine. Sumoi, tempranillo.
Ecologic. Light and fresh. No sulfites.

Bottle 21€

Dardell Negre

Terra Alta. Garnacha tinto, Syrah.
Ecologic. Fruity and persistent.

Glass 4,00 €

Botella 17,00 €

Mas Petit

Penedès. C. Sauvignon, Garnacha tinta. Vegan.
Ecologic. Red fruit aroma with floral notes.

Glass 4,60 €

Bottle 19,40 €

White Wine

Primera Base

Tarragona. Natural wine. Xarel Lo, Macabeo.
Ecologic. Fresh and fruity. No sulfites.

Bottle 21€

Blanc de Pacs

Penedés. Parellada, Macabeo, Xarel·lo. Vegan.
Ecologic. Biodinámic. Citrus and floral notes.

Glass 4,60 €

Botella 19,40 €

Jose Galo

Rueda. Verdejo. Vegan.
Mineral and fruity aroma.

Glass 4,60 €

Bottle 19,60 €

Rosé Wine

Anaís

Penedés. Black grenache, Tempranillo. Vegan.
Organic. Red fruit aroma with floral notes.

Glass 4,10 €

Bottle 19,40 €

Sparkling Wine

Montjuic

Penedé. Brut.
Organic. Fresh and brilliant.

Glass 4,60 €

Bottle 17,50 €

Cocktails & Vermut

Gin Tonic 8,60€

With citrus, ginger, Fever Tree tonic water and Seagram's

Vermut 3,80€

From the house. Reus, Tarragona.
With green olives and orange.

Aperol Spritz 6,00€

Aperitif with sparkling wine and aromatic herbs.

Summer Red Wine 4,80€

Aperitif with sparkling wine and aromatic herbs.

Coffee

Coffee 1,60€

Cortado 2€

Latte 2,40€

Cappuccino 2,60€ Flat white 3€

Tea or infusions 2,50/3,00 €

Plant Based Milk (Rice, Oats, Soy) +0,20€