

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 8€
Homemade millet croquettes, with our 5u 11,50€
pickled seasonal vegetables and sweet chili sauce.
| Vegan | Gluten free |

Seasonal Salad 9,50€
With our homemade, pickles and sprouts,
fresh fruit and citrus vinaigrette.
| Vegan | Gluten free |

Patatas Bravas 7,50€
Fried potatoes, green mojo (olive oil relish)
& spicy veganise sauce.
| Vegan | Gluten free | Spicy | Allergens: Soy |

Buckwheat blinis 12€
Buckwheat crêpe stuffed with roasted zucchini,
seed vegan cheese and parsley and lemon gremolata.
| Vegan | Gluten free |

Vegetable Lasagna 15,50€
With selected cheeses, homemade tomato
sauce & parmesan cheese.
| Gluten-free option | Allergens: Wheat, Eggs, Dairy |

Nachos Aguaribay For 2 persons 12,90€
Corn chips, black beans, cheddar cheese,
guacamole and fresh Mexican sauce.
| Vegan option | Allergen. Spicy | Gluten free |

The veggie balls 11,50€
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 10,50€
With baba ganoush and dried tomato pate.
| Vegan | Gluten free |

The Burger 13,90€
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

15,90€

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

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

Curry

14,90€

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

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

Homemade Ravioli

16,90€

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

| Allergens: Wheat, Eggs, Dairy |

Risotto

17,90€

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

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

Organic bread basket with carrot sticks and hummus. 1€ for persons.
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

6,50€

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

6,50€

Chocolate cake & raspberry sorbet.

| Vegan | Gluten free |

Limonado

5,50€

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 |