aguaribay

Aguaribay has been highlighted by the

Slow Food Guide Barcelona 2026

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 8,00 €
5u 11,50 €
Homemade millet croquettes, with our pickled seasonal vegetables and sweet chili sauce.
| Vegan | Gluten free |

Seasonal Salad — 10,00 €
With our homemade pickles and sprouts, fresh fruit and citrus vinaigrette.
| Vegan | Gluten free |

Patatas Bravas — 7,50 €
Fried potatoes, spicy tomato sauce & rosemary vegan mayo.
| Vegan | Gluten free | Spicy | Allergens: Soy |

Buckwheat Blinis — 12,90 €
Buckwheat crêpe stuffed with roasted zucchini, seed vegan cheese and parsley and lemon gremolata.
| Vegan | Gluten free | Allergens: Nuts |

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

Nachos Aguaribay For 2 people — 13,50 €
Corn chips, black beans, cheddar cheese, guacamole and fresh Mexican sauce.
| Vegan option | Gluten free | Spicy | Allergens: Dairy |

The Veggieballs — 11,50 €
Chickpeas, tofu and smoked aubergine veggieballs with tomato sauce, hazelnuts and fresh herbs.
| Vegan | Gluten free | Allergens: Soy, Nuts |

Crunchy Polenta — 10,50 €
With babaganoush and dried tomatoes pate.
| Vegan | Gluten free |

The Burger — 13,90 €
Veggie burger, caramelised onion, vegan mustard mayo, artisan Brioche bread, and fried potatoes.
| Vegan | Gluten free option |
| Allergens: Wheat, Soy, Mustard, Almond |

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

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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 — 15,50 €
Indian or Thai Curry with vegetables, kakkdugi (spicy turnip), Basmati rice, herbs & roasted cashews.

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

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.

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

Organic bread basket with carrot sticks and hummus. Small 2,00 € / Large 4,00 €.
Surcharge for 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 |