



BEBERÍAMA • AGÜELO • COMER

EVENTS IN A UNIQUE &
SINGULAR SPACE



aguelotaberna.es

2025

Agüelo
TABERNA

"Emblematic tavern with history"

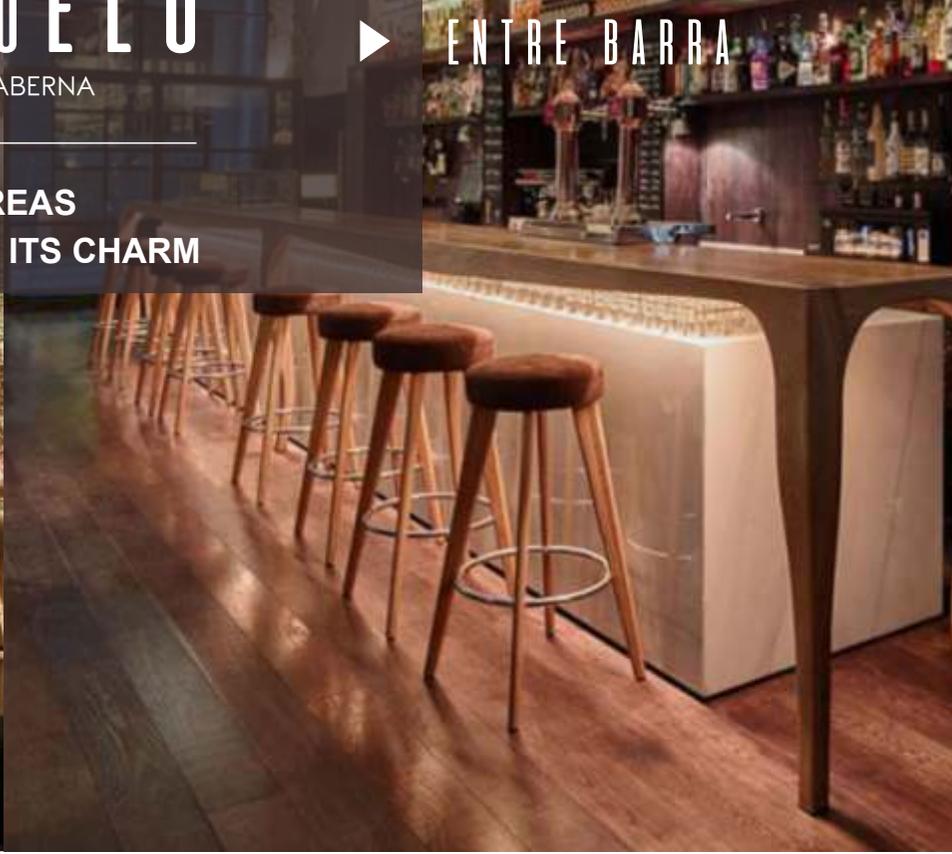
Agüelo Taberna,
we have more than 150 years
of history, accompanying
generation growth
after a generation of Barcelonans and
visitors.
We continue in the same spirit
surrounded by
a rustic atmosphere and
modern.

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*In Agüelo Taberna you will find the space that best suits
adapts to every occasion.*

*Our Mediterranean menu,
with a avant-garde and an international touch,
made with tapas and classic Spanish dishes,
a selection of rice, fish,
and premium Black Angus meats.
All oriented to delighted you. Enjoy
and meet an experience of flavors,
atmosphere and quality.*

Situado en el núcleo urbano más antiguo de Barcelona,
en el corazón del Barrio Gótico.



▲
ENTRE VIGAS

AGÜELO

TABERNA

▶
ENTRE BARRA

ENTRE MUROS

▼
3 AREAS
EACH WITH ITS CHARM

COME BEBERE
RÍE AM A



Our great style bar classic, high ceilings with wooden beams, it will give you the welcome to live a dining experience and of service, ideal for your events and celebrations.

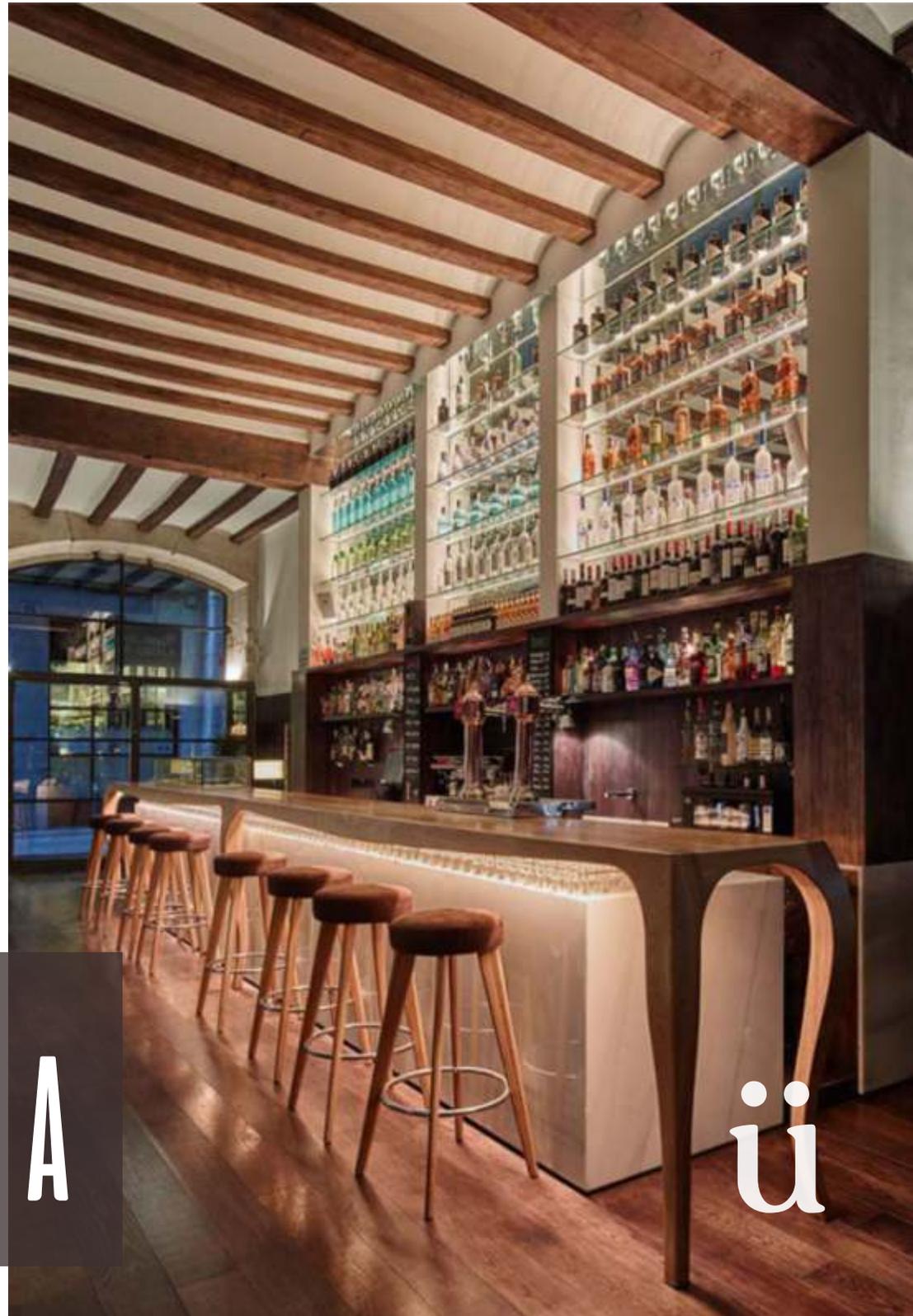
SPACE CAPACITY



Banquete 24



Cocktail 40



ENTRE BARRA

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ENTRE VIGAS

Our cozy mezzanine level offers privacy as well as visibility over our large wooden bar.

For events with a taste of home and all

comfort and good service

Aguelo Taberna.



SPACE CAPACITY



Banquete 56 p.p.

Enjoy the privilege of being able to hold your event in one of the enclaves with the most charm in the city, in a setting with so much soul, magic, history and beauty.



Choose a space in our dining room ENTRE MUROS, with columns and stone walls, which lean on the same Roman wall*, of which it is still preserved and you can see a cloth of the same.

An atmosphere created for your good be and enjoy each drink and snack.

*is not certified

ENTRE

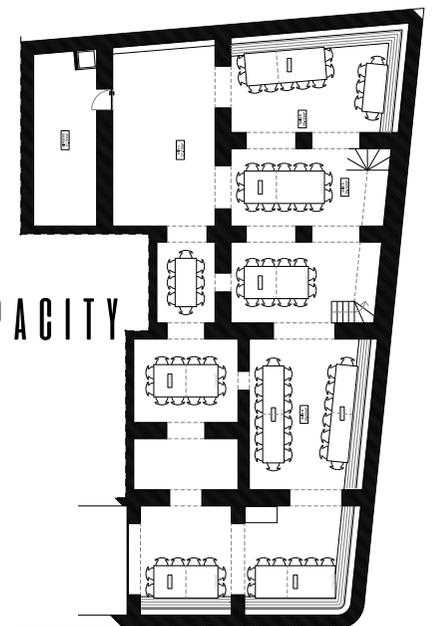
MUROS



 Banquete 120

 Cocktail 160

SPACE CAPACITY



This room, unique and incomparable, either due to its antiquity, its mysterious origins and for the privacy it provides, a blessing to know and discover.

GENERAL INFORMATION FOR RESERVATIONS

Agüelo Taberna reserves the right to cancel or modify unconfirmed reservations.

- To formalize the reservation, 30% of the total amount of the budgeted service or 50%, in case of requesting privatization from space.
- Consult conditions to privatize the space.
- The last official communication of diners will be made in advance minimum (this will depend on the total number of people per group)

TOTAL CAPACITY

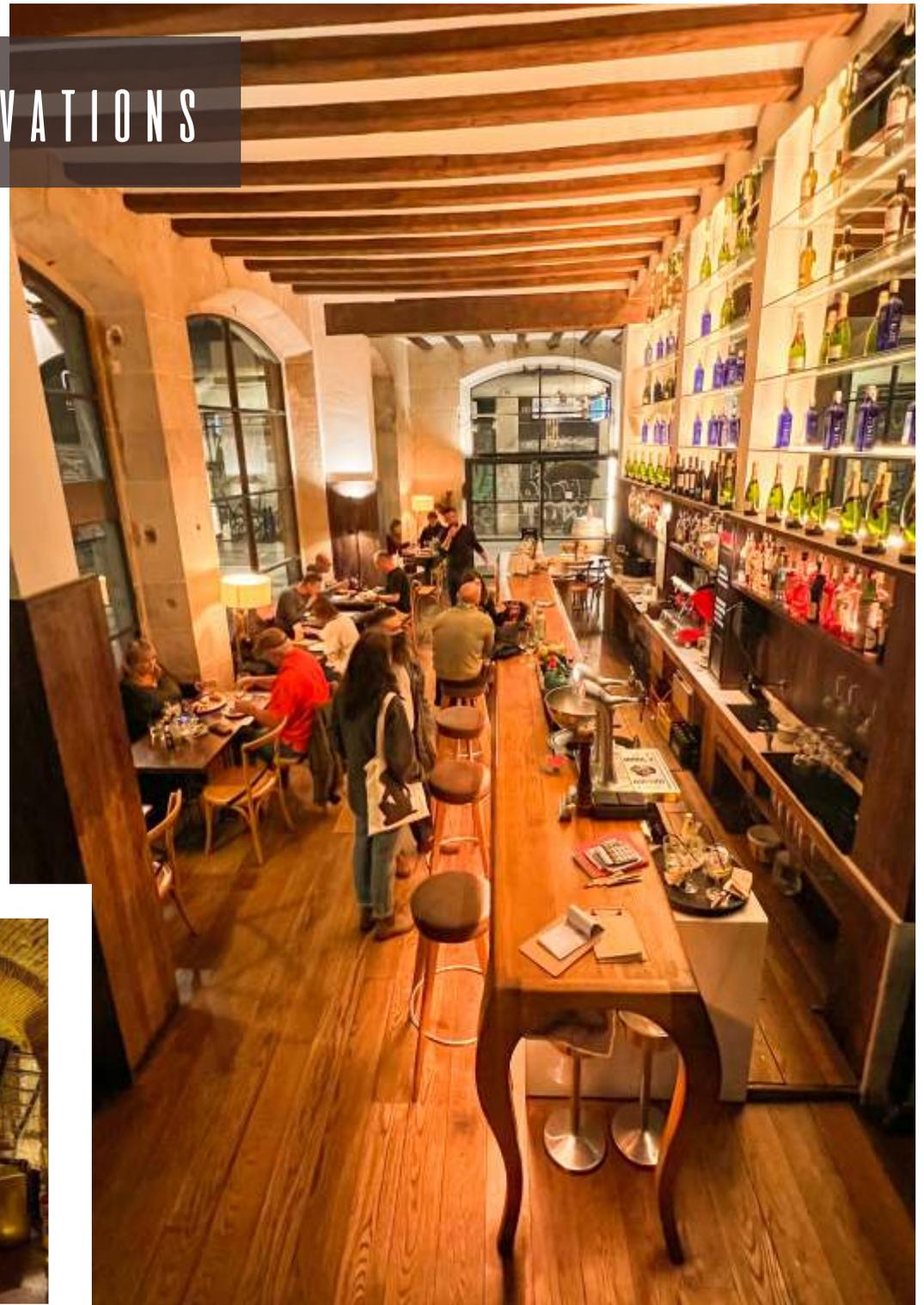
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Banquete 200



Cocktail 250



COMO BEBERÍE AMAR

MENÚS BANQUETES

BANQUETE CATALUNYA

TO SHARE

Bread with tomato
Potatoes with spicy tomato sauce
Farmer sausage with goat meat and
caramelized onions
Grilled squid with garlic and black oil

TO CHOOSE

Beef *fricandó*
Marinated sea bass with basil and
vegetables

DESSERT

Catalan cream

DRINK OPTIONS AND PRICES

Unlimited water during the meal, 1 soft drink or
beer 33 € p.p.
+ 1 bottle of wine every 3 people 36 € p.p.
+ 1 bottle of wine every 2 people 38,50 € p.p.
+ Open Bar (soft drink, beer & wine) 46,50 € p.p.

BANQUETE BARCELONA

TO SHARE

Bread with tomato
Lion smoked beef
Grilled aubergines with goat cheese and
tomato jelly
Steamed Galician mussels

TO CHOOSE

Strip roast
or
Sea bass on Milanese Risotto

DESSERT

Lemon Pie

DRINK OPTIONS AND PRICES

Unlimited water during the meal, 1 soft drink or
beer 37,50€ p.p.
+ 1 bottle of wine every 3 people 40,50€ p.p.
+ 1 bottle of wine every 2 people 43€ p.p.
+ Open Bar (soft drink, beer & wine) 51€ p.p.

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BANQUETE VASCO

OPENING APPETIZER

Toast with chorizo pepper cream and smoked sardine

TO SHARE

Cod carpaccio with Biscayan sauce
Cuttlefish in squid ink tempura
Coca bread
Idiazabal cheese croquettes with piquillo pepper jam

1st TO CHOOSE

Basque piparras and red tuna ceviche
Mushroom and txistorra ravioli with green sauce

2nd TO CHOOSE

Baked sea bass taco with piquillo peppers confit with
anchovies
Lamb shank with mashed potato and thyme, with red
wine caramel base

DESSERT

Pantxineta of pastry cream and almond textures

DRINK OPTIONS AND PRICES

Unlimited water during the meal, 1 soft drink or
beer 55€ p.p.
+ 1 bottle of wine every 3 people 58€ p.p.
+ 1 bottle of wine every 2 people 60€ p.p.
+ Open Bar (soft drink, beer & wine) 65€ p.p.

BANQUETE ANDALUCÍA

OPENING APPETIZER

Cordoban salmorejo with EVOO and crispy ham

TO SHARE

Iberian mix

Coca bread

Andalusian-style squid

Russian shrimp salad

1st TO CHOOSE

Pincho moruno with white garlic cream base

Potatoes dressed with belly, sherry vinegar and

EVOO mayonnaise

2nd TO CHOOSE

Almadraba red tuna tataki style with teriyaki sauce
and crispy leeks

Andalusian-style cheek, with sweet potato parmentier
and mustard seeds

DESSERT

Tocinillo del cielo custard with yogurt ice cream

DRINK OPTIONS AND PRICES

Unlimited water during the meal, 1 soft drink or

beer 65€ p.p.

+ 1 bottle of wine every 3 people 68€ p.p.

+ 1 bottle of wine every 2 people 70€ p.p.

+ Open Bar (soft drink, beer & wine) 75€ p.p.



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BANQUETE GALICIA

OPENING APPETIZER

Cured beef toast with slices of matured cheese
and EVOO

TO SHARE

Spicy chorizo and bread with tomato

Octopus *Feira*

Scallops gratin with aioli

Padrón peppers

1st TO CHOOSE

Galician clams with Prat artichokes

White asparagus with cream cheese and smoked
salmon

2nd TO CHOOSE

Galician entrecote

Confit cod with cauliflower and tender garlic

DESSERT

Santiago cake

DRINK OPTIONS AND PRICES

Unlimited water during the meal, 1 soft drink or

beer 70€ p.p.

+ 1 bottle of wine every 3 people 73€ p.p.

+ 1 bottle of wine every 2 people 75€ p.p.

+ Open Bar (soft drink, beer & wine) 80€ p.p.

BANQUETE LAS CASTILLAS

OPENING APPETIZER

Black pudding and goat cheese toast with smoked paprika

TO SHARE

Ham board DG
Coca bread with tomato
Sautéed seasonal mushrooms with garlic
Salad with smoked trout, capers, Leon oranges and dill

1st TO CHOOSE

Sticky rice with cotui quail suquet
Carpaccio of GrandSmith green apples and goat cheese, with house dressing

2nd TO CHOOSE

Crispy suckling pig with apple and rosemary puree
Filletted sea bass with bierzo peppers roasted on the stove

DESSERT

Cocadas from *Medina del Campo in Valladolid*

DRINK OPTIONS AND PRICES

Unlimited water during the meal, 1 soft drink or

beer	70€ p.p.
+ 1 bottle of wine every 3 people	73€ p.p.
+ 1 bottle of wine every 2 people	75€ p.p.
+ Open Bar (soft drink, beer & wine)	80€ p.p.



W O J
B E B E
R Í E
A M A

GENERAL INFORMATION

- It must be communicated in advance: The choice of the main dish, the final number of starters, such as the selected drink option.
- Consult main dish options on site.
- Any modification to the menu must be requested at the time of confirming the reservation; to theas well as vegetarian and vegan diets, allergies and food intolerances.

MENÚS COCKTAILS

COME BEBERE
RÍE AMY

COCKTAIL PORT VELL

TO SHARE

Bread with Tomato

Potatoes with spicy tomato sauce

Vol-au-vent with chicken dip and parmigiano reggiano

Tequeños with fresh cheese Andalusian-style squid

Ham croquettes

Blue cheese toast with caramelized onion
Marinated salmon

DESSERT

Passion Fruit Pie

DRINK OPTIONS AND PRICES

Unlimited water during the meal, 1 soft drink or beer 32,50€ p.p.

+ 1 bottle of wine every 3 people 35,50€ p.p.

+ 1 bottle of wine every 2 people 38€ p.p.

+ Open Bar (soft drink, beer & wine) 46€ p.p.



COCKTAIL BARCELONA

TO SHARE

Bread with Tomato

Iberian sausages

Mussels in Catalan sauce

Asparagus sausage with caramelized onion and
goat cheese

Iberian ham croquettes

Salad of seasonal tomatoes and roasted peppers
with EVOO and balsamic reduction

Tempura monkfish tacos with house romesco

Prat artichokes with mushroom cream and
parmesan flakes

Sautéed gyrgolas with green sauce

Rice with quail and wild asparagus (individual dish)

Meatballs in mushroom sauce

DESSERT

Catalan cream

DRINK OPTIONS AND PRICES

Unlimited water during the meal, 1 soft drink or beer 45€ p.p.

+ 1 bottle of wine every 3 people 48€ p.p.

+ 1 bottle of wine every 2 people 50€ p.p.

+ Open Bar (soft drink, beer & wine) 55p.p.

COCKTAIL GÓTICO

TO SHARE

Bread with Tomato
Iberian sausages
National cheese board
Black Angus carpaccio with parmesan flakes, capers and Dijon mustard
Avocado cream with tuna belly and onion mayonnaise
Galician-style octopus
Grilled Palamós prawns
Aged beef tataki with foie sauce
Warm asparagus with panko false ground, lemon and garlic

DESSERT

Mato flan with sugared walnuts and honey

DRINK OPTIONS AND PRICES

Unlimited water during the meal, 1 soft drink or beer 45€ p.p.
+ 1 bottle of wine every 3 people 48€ p.p.
+ 1 bottle of wine every 2 people 50€ p.p.
+ Open Bar (soft drink, beer & wine) 55€ p.p.



COCKTAIL AVINYÓ

TO SHARE

Coca toast with ham DO and tomato
Mini cheeseburger
Caprese skewer
Cod provençal
Ostra Amelié Acevichada
Smoked salmon toast with cream cheese and fine chives
Sirloin skewers with greidy sauce
Idiazabal ham/cheese croquettes (Iberian ham and jam pâté)
Mini fresh cheese tequeños with guasacaca and lime dip
Squid ink cuttlefish tempura rocks
Mini purple corn arepas stuffed with chicken and avocado
Prawn and coconut lollipops

DESSERT

Petit fours dessert

DRINK OPTIONS AND PRICES

Unlimited water during the meal, 1 soft drink or beer 45€ p.p.
+ 1 bottle of wine every 3 people 48€ p.p.
+ 1 bottle of wine every 2 people 50€ p.p.
+ Open Bar (soft drink, beer & wine) 55€ p.p.

COCKTAIL AGÜELO

3 SEASONS TO SHARE

1-Sausages, cheeses and charcuterie, bread

2-Salads:

Fine Kenyan beans with ham shavings
Quinoa with apple, raisins, kajú and tomato
Endives with gorgonzola

3-Hot

Fideuá or Paella

Coca toast with ham DO and tomato

Mini cheeseburger

Caprese skewer

Cod provençal

Ostra Amelié Acevichada

Smoked salmon toast with cream cheese and fine chives

Sirloin skewers with greidy sauce

Idiazabal ham/cheese croquettes (Iberian ham and jam pâté)

Mini fresh cheese tequeños with guasacaca and lime dip

Squid Ink Cuttlefish Tempura Rocks

Mini purple corn arepas stuffed with chicken and avocado

Prawn and coconut lollipops

DESSERT

Mixed desserts

DRINK OPTIONS AND PRICES

Unlimited water during the meal, 1 soft drink or beer 60€ p.p.

+ 1 bottle of wine every 3 people 63€ p.p.

+ 1 bottle of wine every 2 people 65€ p.p.

+ Open Bar (soft drink, beer & wine) 70€ p.p.





COMPLEMENTARY SERVICES

Welcome drink

- Glass of wine / beer / soft drink 3€
- Cava Cup 4€
- Glass of sangria / vermouth 5€

Open bar service

- Up to 2 hours duration
29€/person

Standard mixed drinks and liquors:

JB, Ballantines, Jack Daniels, Beefeater,
Bombay, Absolut, Smirnoff, Baileys, Brugal,
Barceló, Tequila, Apple liqueur, Peach liqueur.

Prepaid drink service

7€/combined

ADDITIONAL

- Screen and projector 60€
- Use of LED TVs for photo/video projection with USB 50€
- Microphone and public address system 30€
- Complementary extra waiter for the service 70€
- Floral or decorative centers by budget

- All services include VAT
- Check any other service or extra you need (buffet service, cloakroom, table linen...).

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ACTIVITIES TEAM BUILDING

We offer workshops and wine tastings aimed at companies to strengthen teamwork environments.





COMEBEBE.RÍEAMA.

WINE TASTING

Guided by our sommelier, ideal for groups who want to learn the secrets of wine, the essential processes for a good cat and wine tasting.

Estimated duration of one hour.

From 8 people.



COCKTAIL WORKSHOPS

Led by a professional barman, you'll learn to combine the appropriate ingredients and alcohols to create the best gin and tonics, classic and other singular cocktails.

Estimated duration of one hour.

From 8 people.

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CONTACTS AND GROUPS

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aguelotaberna.barcelona

Agüelo
TABERNA



Barcelona
Turisme



Catalan
Tourist
Board
Member