



BEBERÍAMA • AGÜELO • COMER

EVENTS IN A UNIQUE &  
SINGULAR SPACE



2023

[aguelotaberna.es](http://aguelotaberna.es)

**Agüelo**  
TABERNA

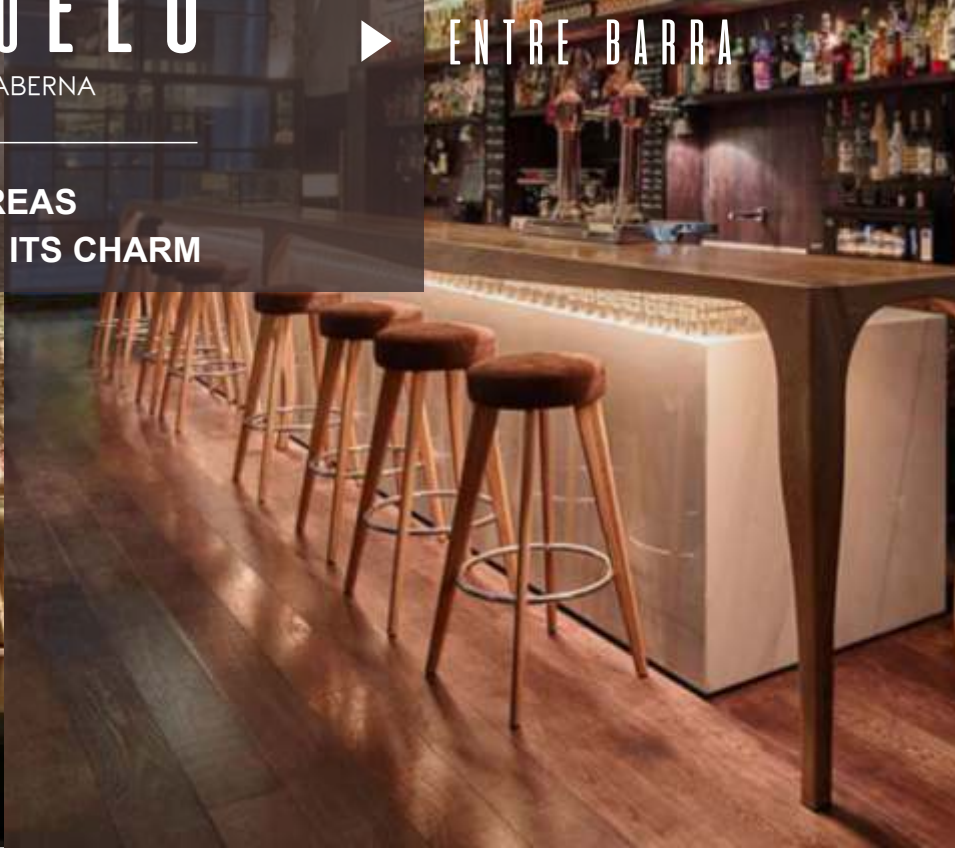
## *"Emblematic tavern with history"*

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

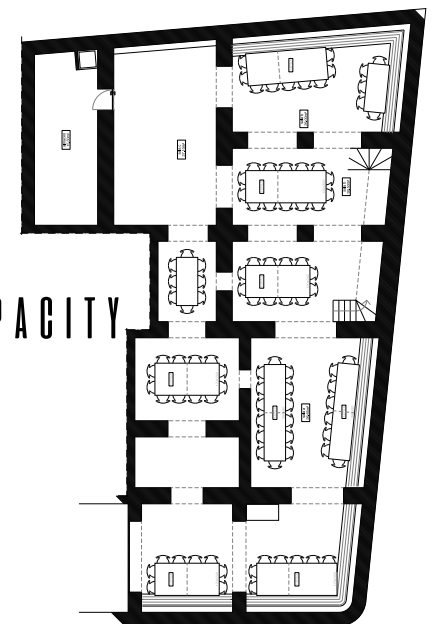


*Banquete 120*



*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

Spicy potatoes

Black pudding medallions with goat cheese and caramelized onions

Andalusian style squid with Lima mayonnaise

## TO CHOOSE

Tender pork tenderloin in blue cheese sauce

or

Marinated sea bass with basil and vegetables

## DESERT

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.



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# 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

## DESERT

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.

# BANQUETE GÓTICO

## TO SHARE

Bread with tomato

Table of national cheeses

Octopus to Feira

Ventresca with piquillo peppers and vinaigrette  
balsamic

## TO CHOOSE

Filet Mignon with wine sauce and mushrooms

or

Tuna tataki marinated in soy with wakame seaweed and  
wasabi mayonnaise

## DESERT

CheeseCake New York style

## DRINK OPTIONS AND PRICES

Unlimited water during the meal, 1 soft drink or

beer 42€ p.p.

+ 1 bottle of wine every 3 people 45€ p.p.

+ 1 bottle of wine every 2 people 47,50€ p.p.

+ Open Bar (soft drink, beer & wine) 55,50€ p.p.



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# BANQUETE AVINYÓ

## TO SHARE

Bread with tomato

El Prat artichokes with PDO ham

Tiradito of salmon marinated with Peruvian yellow garlic

Fried ravioli, stuffed with pumpkin, pistachio and  
cheese goat, with spinach sauce

## TO CHOOSE

Entrecote with Paris coffee sauce

or

Grilled salmon with passion fruit sauce

## DESERT

Tiramisu di Franco

## DRINK OPTIONS AND PRICES

Unlimited water during the meal, 1 soft drink or

beer 49,50€ p.p.

+ 1 bottle of wine every 3 people 52,50€ p.p.

+ 1 bottle of wine every 2 people 55€ p.p.

+ Open Bar (soft drink, beer & wine) 63€ p.p.

# BANQUETE AGÜELO

## TO SHARE

Bread with tomato

Table of Iberian sausages

Shrimp Scampi

Olive octopus

Straciatella / Burratina with seasonal cherrys and pesto

## TO CHOOSE

Black Angus sirloin steak with Foie sauce and pepper

or

Cod with olive butter

## DESERT

"Pijama" 80s style

## DRINK OPTIONS AND PRICES

Unlimited water during the meal, 1 soft drink or

beer	62€ p.p.
+ 1 bottle of wine every 3 people	65€ p.p.
+ 1 bottle of wine every 2 people	67,50€ p.p.
+ Open Bar (soft drink, beer & wine)	75,50€ p.p.



COMO BEBER RÍE AMA

## 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

Spicy potatoes

Vol-au-vent with chicken dip and Parmigiano

Tequeños with fresh cheese

Squids at "Andaluza" style

Ham croquette

Blue cheese toast with caramelized onion

Marinated salmon

## DESERT

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

CIUTAT VELLA

## TO SHARE

Bread with tomato

Table of DO Guijuelo Ham

Cod fritters

Chicken curry with basmati rice

Octopus to Feira

Cheese and spinach croquettes Bruschettas Neapolitan

Mini Tuna Burger with soy mayonnaise

## DESERT

Venezuelan Rum Flan

## 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.

# COCKTAIL GÓTIC

## TO SHARE

Bread with tomato

Shrimp Scampi

Peruvian bluefin tuna tiradito

Octopus to Feira

Baba ganoush with sugared pistachio in pita bread

Ham croquette

Table of national cheeses

Table of DO Guijuelo Ham

## DESERT

Lemon Pie

## DRINK OPTIONS AND PRICES

Unlimited water during the meal, 1 soft drink or

beer

42€ p.p.

+ 1 bottle of wine every 3 people

45€ p.p.

+ 1 bottle of wine every 2 people

47,50€ p.p.

+ Open Bar (soft drink, beer & wine)

55,50€ p.p.



# COCKTAIL GIGNÁS

## TO SHARE

Bread with tomato

Lion smoked beef

Fresh cheese tequeños

Seafood Paella

tropical ceviche

Mini brioche with pulled pork

Diced Sirloin Black Angus Argentina

Board of DO Guijuelo ham

## DESERT

Tiramisu di Franco

## DRINK OPTIONS AND PRICES

Unlimited water during the meal, 1 soft drink or

beer

49,50€ p.p.

+ 1 bottle of wine every 3 people

52,50€ p.p.

+ 1 bottle of wine every 2 people

55€ p.p.

+ Open Bar (soft drink, beer & wine)

63€ p.p.



# COCKTAIL AGÜELO

## TO SHARE

Ham croquette

Table of Iberian sausages

Diced Sirloin Black Angus Argentina

Octopus and prawns paella

Baba ganoush with caramelized pistachios in pita bread

Provençal cod

Fried ravioli stuffed with pumpkin

Mini Causa Lima of chicken with Peruvian olive oil

## DESSERT

Marbled brownie with cream cheese and red berries

## DRINK OPTIONS AND PRICES

Unlimited water during the meal, 1 soft drink or

beer	62€ p.p.
+ 1 bottle of wine every 3 people	65€ p.p.
+ 1 bottle of wine every 2 people	67,50€ p.p.
+ Open Bar (soft drink, beer & wine)	75,50€ 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

6,50€/combined

## ADDITIONAL

- Screen and projector 60€
- Use of LED TVs for photo/video projection with USB 30€
- Microphone and public address system 30€
- Music reproduction equipment 25€
- 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