

restauradors des de 1962

# FAMILIA NURI

**GROUP MENUS 2023**

# FAMILIA NURI

A long history and trajectory, we work to offer the same excellence of our dishes and service every day.

We are specialists in event organization and group celebrations.

**60 years of history!**





# OUR RESTAURANTS



## Ca la Nuri

A classic on Barceloneta beach. Renowned for its paellas and seafood dishes and for its amazing terrace on the sand.

[restaurantcalanuri.com](http://restaurantcalanuri.com)  
[@calanuri](https://www.instagram.com/calanuri)



## Xiroi

The most casual version of Familia Nuri, where you can enjoy paella, tapas and cocktails in front of the sea.

[restaurantxiroi.com](http://restaurantxiroi.com)  
[@xiroi barcelona](https://www.instagram.com/xiroibarcelona)



## Sal Mar

The essentials of Mediterranean cuisine with a touch of fusion to enjoy the best flavors from every corner of the world on the seafront.

[restaurantsalmar.com](http://restaurantsalmar.com)  
[@salmarbarcelona](https://www.instagram.com/salmarbarcelona)



## Bar Nuri

Bar Nuri reopens 60 years later to return to the origins of Familia Nuri. Come try our traditional cuisine with the typical tapas and dishes!

[barnuribarcelona.com](http://barnuribarcelona.com)  
[@barnuribarcelona](https://www.instagram.com/barnuribarcelona)



## Arrozal

An oasis in the port logistics area. We offer our traditional specialties and a wide selection of charcoal-broiled dishes.

[restaurantarrozal.com](http://restaurantarrozal.com)  
[@arrozalbarcelona](https://www.instagram.com/arrozalbarcelona)



# Ca la Nuri

A classic on Barceloneta beach. Renowned for its paellas and seafood dishes and for its amazing terrace on the sand.

📍 Pg. Marítim de la Barceloneta, 55

☎ +34 932 213 775

🌐 [restaurantcalanuri.com](http://restaurantcalanuri.com)

📷 @calanuri



A dining room with large windows and panoramic views of the sea. The terrace on the sand of the beach, equipped for any time of the year.



## BEACH MENU

40€

### Starters to share

Vegetable salad km.0

"Bravas" (fried potatoes in spicy sauce)

Stewed meat croquettes

Grilled mussels with garlic and parsley

Artisan bread

### Main course, to choose

Seafood Paella Familia Nuri

Seafood Noodle Paella

### Dessert, to choose

Chocolate brownie with walnuts and crumble

Cheesecake with red berries

### To drink

White wine Serrassagué D.O. Empordà

Red wine Maïans D.O Pla de Bages

Water

Coffee and tea selection



### MENU'S CONDITIONS

- VAT included
- 10% surcharge on the terrace
- 1 bottle of wine every two guests
- Valid every day except weekends at midday and holidays
- Minimum 10 guests

### SPECIAL OFFER

- If you want to complete your menu with a long-drink, the price will be 48€

## STAR MENU

45€

### Starters to share

Cous cous salad with salmon, rocket and mint vinaigrette

"Patatas bravas" with spicy sauce

Prawn and cod fritters with black garlic mayonnaise

Grilled mussels with garlic and parsley

Small fried fish

Coca bread with vine tomato and olive oil

### Main course, to choose

Seafood Paella Familia Nuri

Baked fish of the market with potatoes

Iberian pork with potatoes in its juice

### Dessert, to choose

Chocolate brownie with walnuts and crumble

Cheesecake with red berries

### To drink

White wine Clos Maïans D.O. Pla de Bages

Red wine Terra de Pau D.O. Terra Alta

Water

Coffee and tea selection



### MENU'S CONDITIONS

- VAT included
- 10% surcharge on the terrace
- 1 bottle of wine every two guests
- Valid every day except weekends at midday and holidays
- Minimum 10 guests

### SPECIAL OFFER

- If you want to complete your menu with a long-drink, the price will be 53€



# GASTRONOMIC MENU

50€

## Starters to share

Vegetable salad km.0

Diced salmon with our homemade marinade

Prawn and cod fritters with black garlic mayonnaise

Grilled clams with garlic and lemon

Iberian ham

Coca bread with vine tomato and olive oil

## Main course, to choose

Paella with peeled cuttlefish, scallops and prawns

Black paella with squid and Dublin bay prawn

Turbot with vegetables and herb butter

Beef fillet with gravy sauce and potatoes

## Dessert, to choose

Chocolate brownie with walnuts and crumble

Cheesecake with red berries

## To drink

White wine Nékora D.O. Rueda

Red wine Les Sorts Jove D.O. Montsant

Water

Coffee and tea selection



## MENU'S CONDITIONS

- VAT included
- 10% surcharge on the terrace
- 1 bottle of wine every two guests
- Valid every day except weekends at midday and holidays
- Minimum 10 guests

## SPECIAL OFFER

- If you want to complete your menu with a long-drink, the price will be 58€





**THE MOST CASUAL VERSION  
OF FAMILIA NURI, WHERE  
YOU CAN ENJOY PAELLA,  
TAPAS AND COCKTAILS IN  
FRONT OF THE SEA**

 Pg. Marítim de la Nova Icària, 38  
 +34 932 213 558  
 [restaurantxiroi.com](http://restaurantxiroi.com)  
 @xiroiBarcelona



**A dining room with excellent  
views of the sea. With a  
projector, sound equipment  
and microphone.**

**Terrace on the seafront,  
equipped for any time  
of the year.**



# GROUP MENUS – XIROI

## CELEBRATION MENU

40€

### STARTERS TO SHARE

Green salad with vegetable crudités

“Bravas” fried potatoes with sriracha and chipotle

Chicken fingers with curry aioli

Grilled mussels with garlic and parsley

Artisan bread

### MAIN COURSE, TO CHOOSE

Seafood paella Familia Nuri

Noodle paella with cuttlefish, mussels, prawn and Norway lobster

### FOR DESSERT, TO CHOOSE

Chocolate brownie with peanuts and crumble

Cheesecake with strawberry coulis

### TO DRINK

White Serrassagué D.O. Empordà

Red wine Maïans D.O. Pla de Bages

Water

Coffee and tea selection



### MENU'S CONDITIONS

- VAT included
- 1 bottle of wine every two guests
- Valid every day except weekends at midday and holidays
- Minimum 10 guests
- We do not accept individual payments

### SPECIAL OFFER

- If you want to complete the menu with a drink, the price will be 49€



# GROUP MENUS – XIROI

## XIROI MENU

45€

### STARTERS TO SHARE

Green salad with vegetable crudités

Stewed meat croquettes

Grilled baby squid with garlic and parsley and  
roasted potato

Grilled mussels with garlic and parsley

Iberian ham

Coca bread with vine tomato and olive oil

### MAIN COURSE, TO CHOOSE

Seafood Paella Familia Nuri

Salmon tataki with sautéed vegetables and our Asian sauce

Iberian pork with chimichurri sauce, Padrón peppers and  
potatoes

### FOR DESSERT, TO CHOOSE

Chocolate brownie with peanuts and crumble

Cheesecake with strawberry coulis

### TO DRINK

White wine Clos Maïans D.O. Pla de Bages

Red wine Terra de Pau D.O. Terra Alta

Water

Coffee and tea selection



### MENU'S CONDITIONS

- VAT included
- 1 bottle of wine every two guests
- Valid every day except weekends at midday and holidays
- Minimum 10 guests
- We do not accept individual payments

### SPECIAL OFFER

- If you want to complete the menu with a drink, the price will be 54€



# GROUP MENUS – XIROI

## MENÚ FESTIVAL

50€

### STARTERS TO SHARE

Crispy spheres with salmon tartare and wasabi mayonnaise

Stewed meat croquettes

Scallops with Iberian bread crumbs

Grilled mussels with garlic and parsley

Iberian ham

Coca bread with vine tomato and olive oil

### MAIN COURSE, TO CHOOSE

Seafood paella (peeled and deshelled)

Fresh fish of the day with baked potatoes

Beef fillet steak with truffle parmentier and gravy sauce

Seasonal vegetable risotto

### FOR DESSERT, TO CHOOSE

Chocolate brownie with peanuts and crumble

Crème brûlée foam with hazelnut crumble and citrus zest

### TO DRINK

White wine Nékora D.O. Rueda

Red wine Les Sorts Jove D.O. Montsant

Water

Coffee and tea selection



### MENU'S CONDITIONS

- VAT included
- 1 bottle of wine every two guests
- Valid every day except weekends at midday and holidays
- Minimum 10 guests
- We do not accept individual payments

### SPECIAL OFFER

- If you want to complete the menu with a drink, the price will be 59€





**PERFECT SPOT FOR EVENTS!**

**ASK US FOR OUR COCKTAIL MENUS**

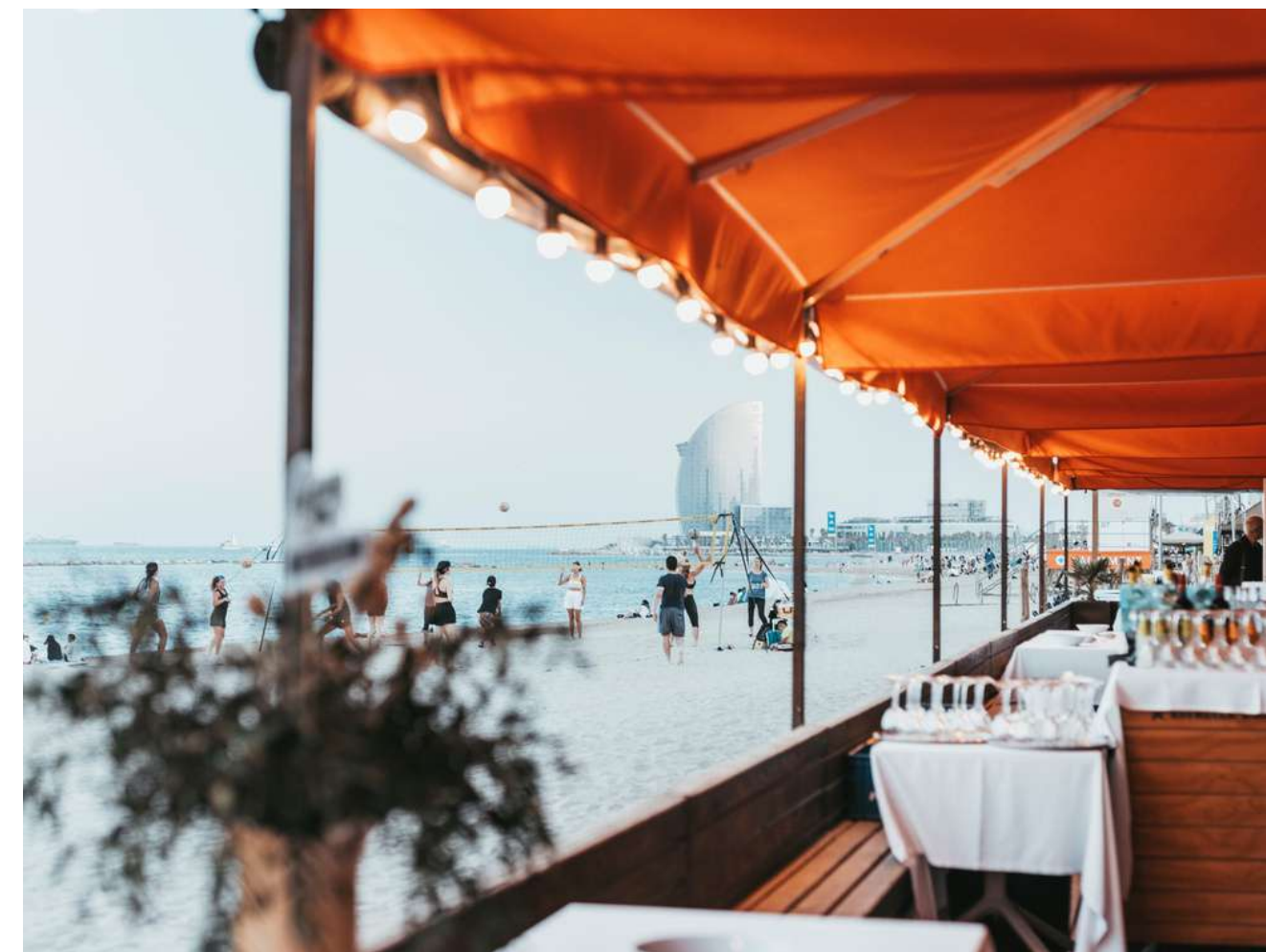
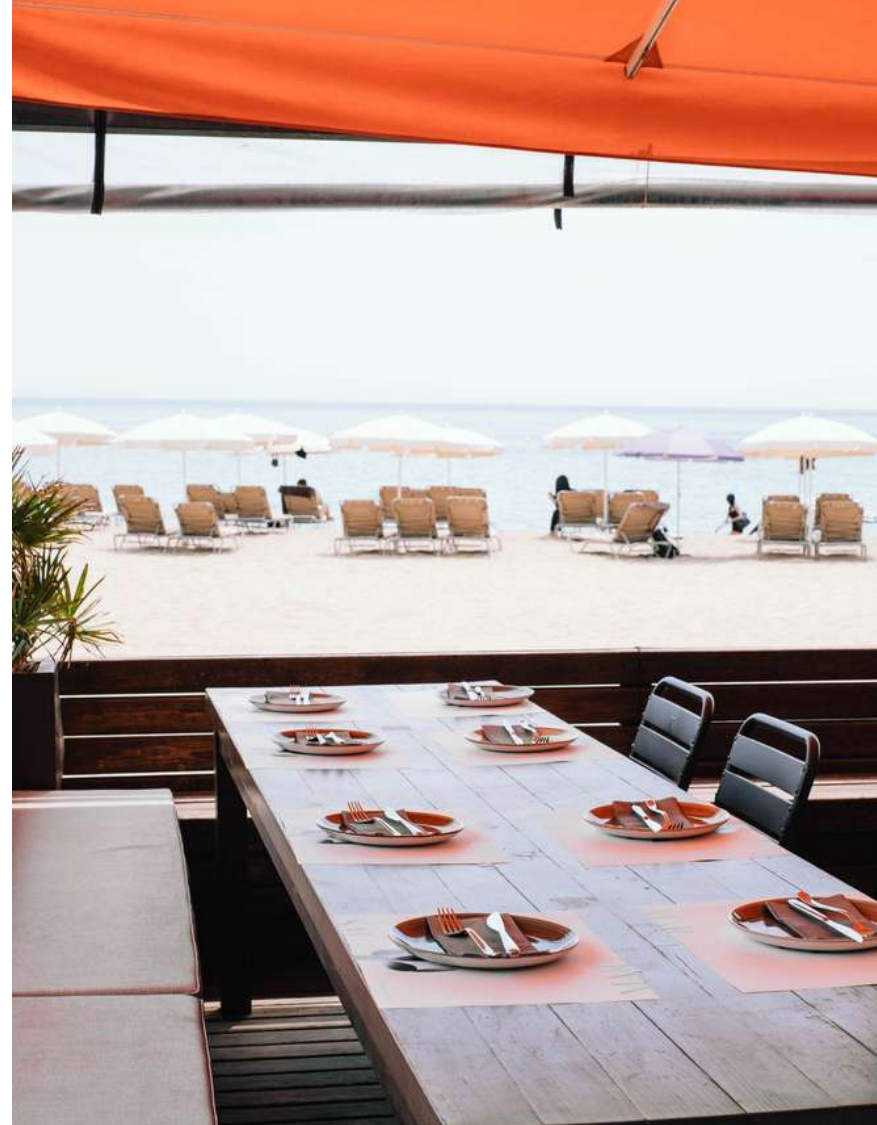


# SAL MAR

**The essentials of  
Mediterranean cuisine with a  
touch of fusion to enjoy the  
best flavors from every corner  
of the world on the seafront.**

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📍 Pg. Marítim de la Barceloneta, s/n  
☎ +34 93 224 07 07  
🌐 [restaurantsalmar.com](https://restaurantsalmar.com)  
📷 @salmarbarcelona





SAL MENU

40€

STARTERS TO SHARE

- Mini asian salad with avocado and white miso sauce
- "Escalivada" mini coca with goat cheese and brown sugar
- Iberian ham croquettes with lime mayonnaise
- Thai vegetable roll with sweet chilli
- Chicken skewer with almonds and Yakitori sauce

MAIN COURSE (to choose)

- Free-range chicken and prawn paella
- Cod confit with cassé tomato and Kalamata
- Sweet beef terrine with straw potatoes and shallots from Priorat

FOR DESSERT

- Chocolate cake

TO DRINK

- Portell Blanc de Blancs D.O. Conca de Barberà
- Viña Salceda Crianza D.O. Rioja
- Water
- Selection of coffees and tea

MENU’S CONDITIONS

- VAT included
- 10% surcharge on the terrace
- 1 bottle of wine every three guests
- Minimum 20 guests

SPECIAL OFFER

- If you want to complete your menu with a long-drink, the price will be 48€





MAR MENU

45€

STARTERS TO SHARE

- Mini goat cheese salad with red fruit vinaigrette
- Edible spoon of octopus a Feira
- Squid croquettes with romesco
- Crispy prawn with Yakiniku sauce
- Iberian sirloin cube with apple and salt flakes

MAIN COURSE (to choose)

- Seafood paella (peeled and deshelled)
- Grilled sea bream with nuts and mango
- Dry aged beef entrecote with fried potatoes and Padrón peppers

FOR DESSERT

- Chocolate cake

TO DRINK

- Portell Blanc de Blancs D.O. Conca de Barberà
- Viña Salceda Crianza D.O. Rioja
- Water
- Selection of coffees and teas

MENU’S CONDITIONS

- VAT included
- 10% surcharge on the terrace
- 1 bottle of wine every three guests
- Minimum 20 guests

SPECIAL OFFER

- If you want to complete your menu with a long-drink, the price will be 53€





GALA MENU

89€

WELCOME APERITIF

Mini pineapple cocktail with crab and red shrimp

Apple tatin tartlet with goat cheese

STARTER

Octopus carpaccio with prawns, mango and ginger-lime oil

MAIN COURSE (to choose)

Monkfish tail stew from the coast with prawns and clams  
Sirloin medallions with demiglace, vegetables  
and potato cake

FOR DESSERT

Massini cream and truffle

TO DRINK

Portell Blanc de Blancs D.O. Conca de Barberà

Viña Salceda Crianza D.O. Rioja

Portell Brut Nature D.O. Cava

Water, soft drinks, juices and beers

Selection of coffees and teas



MENU’S CONDITIONS

- VAT included
- 10% surcharge on the terrace
- 1 bottle of wine every three guests
- Minimum 25 guests

INCLUDED SERVICES

- Soloist during the aperitif
- Ambient music during the event
- DJ (2h)
- 1 long drink included per person
- Personalized printed menus
- Audio story of the moment



## COCKTAIL MENUS

Choosing a special place is not an easy decision ... but it is for us giving you the option of creating your own cocktail menu with a wide variety of references that will make your celebrations unique.

*Check all the available options!*



### **MENÚ 1 (2:30h)**

To choose 6 cold tapas + 7 warm tapas + 2 desserts

*53€ pax.*

### **MENÚ 2 (2:00h)**

To choose 5 cold tapas + 6 warm tapas + 1 dessert

*44€ pax.*

### **MENÚ 3 (1:30h)**

To choose 4 cold tapas + 5 warm tapas + 1 dessert

*36€ pax.*

#### **All cocktail menus include:**

Wines 1 bot. 3 pax | Viña Salceda crianza (DO Rioja) and  
Portell Blanc de Blancs (DO Conca de Barberà)  
Mineral water, soft drinks and beers  
(included during the cocktail service)

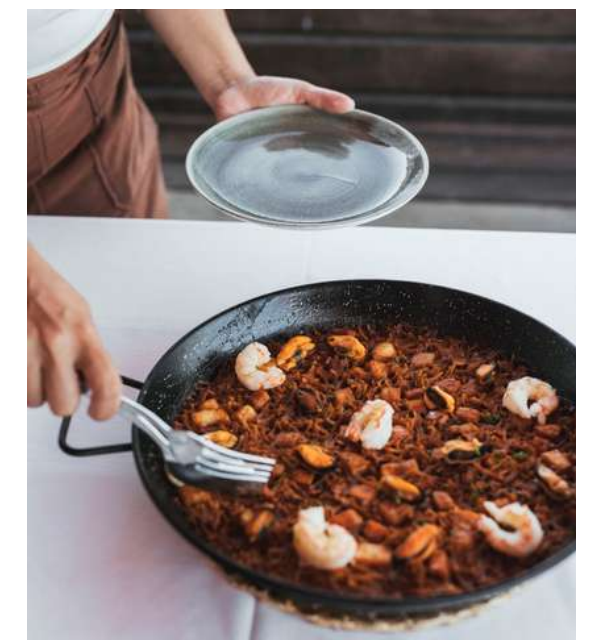
**VAT is included in all prices**  
**10% surcharge in terrace**



## COCKTAIL MENUS

Choosing a special place is not an easy decision ... but it is for us giving you the option of creating your own cocktail menu with a wide variety of references that will make your celebrations unique.

*Ask for our  
cocktail menus!*





# BAR NURI

Bar Nuri reopens 60 years later to return to the origins of Familia Nuri. Come try our traditional cuisine with the typical tapas and dishes!

📍 Rambla del Poblenou, 34  
☎ +34 932 252 098  
🌐 [barnuribarcelona.com](http://barnuribarcelona.com)  
📷 [@barnuribarcelona](https://www.instagram.com/barnuribarcelona)



A modern lounge  
that recalls the old  
neighborhood taverns  
A terrace located in the  
heart of the Rambla del  
Poblenou



# GROUP MENUS - BAR NURI



## MENU COR CONTENT

30€

### TAPAS TO SHARE

Russian salad with tuna

Meat croquettes

“Bravas” (fried potatoes in spicy sauce)

Grilled mussels with minced garlic and parsley

Fried Calaf eggs with Iberian ham

Fried calamari Andalusian style

Bread with tomato

### DESSERT

Cheesecake with forest fruit coulis

### TO DRINK

White wine Nékora DO Rueda

Red wine Sara Roca DO Terra Alta

Water

Coffees and infusions

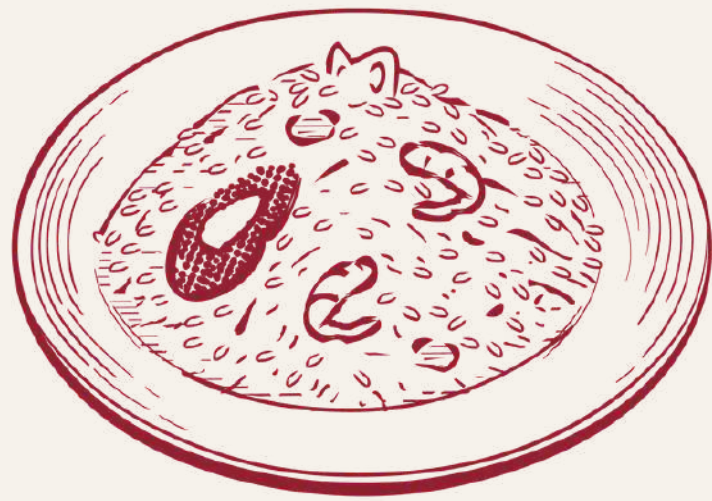


### Menu conditions

- VAT included
- 1 bottle of wine for every 3 guests
- Valid every day except weekends at noon and holidays
- Minimum 8 guests



# GROUP MENUS - BAR NURI



## **MENU PANXA PLENA**

**35€**

### **TAPAS TO SHARE**

Russian salad with tuna

Meat croquettes

“Bravas” (fried potatoes in spicy sauce)

Grilled mussels with minced garlic and parsley

Cod fritters with honey aioli

Bread with tomato

### **MAIN COURSE, TO CHOOSE**

Seafood paella (peeled and deshelled)

Salt cod Barcelona style

Chicken with prune and pine nuts

### **DESSERT**

Creme brulée with hard praliné biscuits

### **TO DRINK**

White wine Nékora DO Rueda

Red wine Sara Roca DO Terra Alta

Water · Coffees and infusions



### **Menu conditions**

- VAT included
- 1 bottle of wine for every 3 guests
- Valid every day except weekends at noon and holidays
- Minimum 8 guests





AN OASIS IN THE ZAL  
PORT LOGISTICS AREA.  
WE OFFER OUR  
TRADITIONAL SPECIALTIES  
AND A WIDE SELECTION  
OF CHARCOAL-BROILED  
DISHES

📍 Av. Ports d'Europa, 100  
☎ +34 932 211 342  
🌐 [restaurantarrozal.com](http://restaurantarrozal.com)  
📷 @arrozalbarcelona



With a main dining room a terrace area, where you can take a break to eat, and lounges for greater privacy.

#### PRIVATE LOUNGES:

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##### PALS:

- Up to 6 people

##### DELTEBRE:

- Up to 9 people

##### ALBUFERA:

- Up to 14 people

##### MONTSIÀ:

- Up to 18 people

##### ARROZAL:

- Banquet: Up to 45 people  
- Cocktail: Up to 55 people



## MENÚ ARBORI

40€

### STARTERS TO SHARE

Welcome appetiser

Russian salad with prawns and bread peaks

Grilled rock mussels with garlic and parsley

Arrozal's croquettes

Iberian ham

Artisan bread with tomato

### MAIN COURSE, TO CHOOSE

Paella Familia Nuri

Grilled Iberian pork with potatoes and mushroom sauce

Grilled sea bass with vegetables

### DESSERT, TO CHOOSE

Carrot cake with whipped cream and cinnamon

Lemon sorbet

### TO DRINK

Wines from Sara Roca winery D.O. Terra Alta

Water

Coffee and tea selection



### MENU'S CONDITIONS

- VAT included
- 1 bottle of wine every two guests
- Minimum 10 guests

### SPECIAL OFFER

- If you want to complete your menu with a long-drink, the price will be 48€



## MENÚ GESSAMÍ

45€

### STARTERS TO SHARE

Welcome appetiser

Mini "coca" of baked vegetables and anchovy

Poached eggs with Perol sausage, parmentier and migas

Diced salmon marinated with mustard and miso mayonnaise

Cod fritters with honey

Iberian ham

Artisan bread with tomato

### MAIN COURSE, TO CHOOSE

Seafood paella (peeled and deshelled)

Grilled entrecote with potatoes and peppers

Grilled monkfish with vegetables

### DESSERT, TO CHOOSE

Chocolate brownie with walnuts and coulis

Mango sorbet

### TO DRINK

Wines from Sara Roca winery D.O. Terra Alta

Water

Coffee and tea selection



### MENU'S CONDITIONS

- VAT included
- 1 bottle of wine every two guests
- Minimum 10 guests

### SPECIAL OFFER

- If you want to complete your menu with a long-drink, the price will be 53€



**DO YOU WANT TO ORGANIZE  
AN EVENT OR GROUP?  
CONTACT US**

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+34 678 319 234  
[grups@familianuri.com](mailto:grups@familianuri.com)

restauradors des de 1962

# FAMILIA NURI

