

restauradors des de 1962

FAMILIA NURI

GROUP MENUS 2024

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



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



Arrozal

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

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

Ca la Nuri

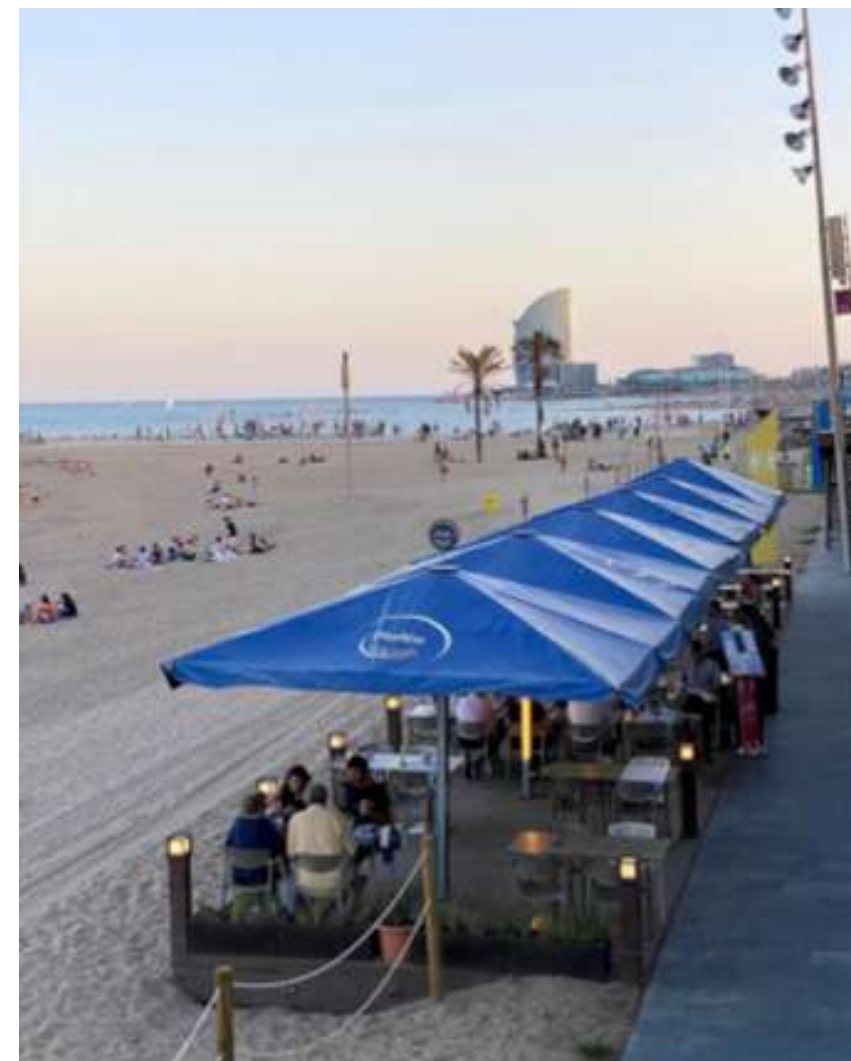
A classic on Barceloneta beach. Renowned for its paellas and seafood dishes and for its amazing terrace on the sand.

📍 Pg. Marítim de la Barceloneta, 55

☎ +34 932 213 775

🌐 restaurantcalanuri.com

📷 @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.

STAR MENU

50€

Starters to share

Cous cous salad with salmon, rocket and mint vinaigrette

"Bravas" (fried potatoes and chipotle mayonnaise)

Cod fritters with tomato coulis

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

Market fish Donostiarra style with sun-dried tomato and hasselback potato

Iberian pork with potatoes in its juice

Dessert, to choose

Chocolate brownie with walnuts and crumble

Cheesecake with mango coulis

To drink

White wine Clos Maians 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 59€

GASTRONOMIC MENU

55€

Starters to share

Vegetable salad km.0

Diced salmon with our homemade marinade

Cod fritters with tomato coulis

Grilled clams with garlic and lemon

Iberian ham

Coca bread with vine tomato and olive oil

Main course, to choose

Paella with peeled squid, scallops and prawns

Black paella with squid and Dublin bay prawn

Grilled turbot with spinach, tomato,
and fresh oregano vinaigrette

Beef fillet steak in its juice with hasselback potato,
and Padrón peppers

Dessert, to choose

Chocolate brownie with walnuts and crumble

Cheesecake with mango coulis

To drink

White wine Néhora 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 64€



**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
 @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

TAPAS MENU

45€

TAPAS TO SHARE

Green salad with vegetable crudités

Bravas potatoes with sriracha and chipotle

Meat croquettes

Padrón peppers with salt flakes and spices

Grilled mussels with garlic and parsley

Iberian Ham

Coca bread with tomato and olive oil

Seafood paella (peeled and deshelled) (1/3)

DESSERT, TO CHOOSE

Chocolate and hazelnut brownie

DRINKS

White Serrassagué D.O. Empordà

Red wine Maïans D.O. Pla de Bages

Water

Selection of coffee and tea



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

CELEBRATION MENU

45€

STARTERS TO SHARE

Green salad with vegetable crudités

“Bravas” fried potatoes with sriracha and chipotle

Cod fritters with black garlic alioli

Grilled mussels with garlic and parsley

Artisan bread

MAIN COURSE, TO CHOOSE

Seafood paella Familia Nuri

Noodle paella Familia Nuri

FOR DESSERT, TO CHOOSE

Chocolate and hazelnut brownie

Cheesecake with apricot coulis

TO DRINK

White Serrassagué D.O. Empordà

Red wine Maians 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 54€

GROUP MENUS – XIROI

XIROI MENU

50€

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

Cod loin gratin au alioli and baked potatoes

Iberian pork fillet with “papas arrugás” and mojo picón

DESSERT, TO CHOOSE

Chocolate and hazelnut brownie

Cheesecake with apricot 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 59€

GROUP MENUS – XIROI

MENU FESTIVAL

55€

STARTERS TO SHARE

Crispy spheres with salmon tartar and wasabi mayonnaise

Meat croquettes

Grilled zamburiñas with garlic oil and lemon

Grilled mussels with minced 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

Mellow beef with potato gratin and roast sauce

Seasonal vegetable risotto

DESSERT, TO CHOOSE

Hazelnut brownie

Hibiscus panna cotta with fresh fruit

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 64€



PERFECT SPOT FOR EVENTS!

ASK US 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
📷 [@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)

Steamed mussels with white wine and rosemary

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

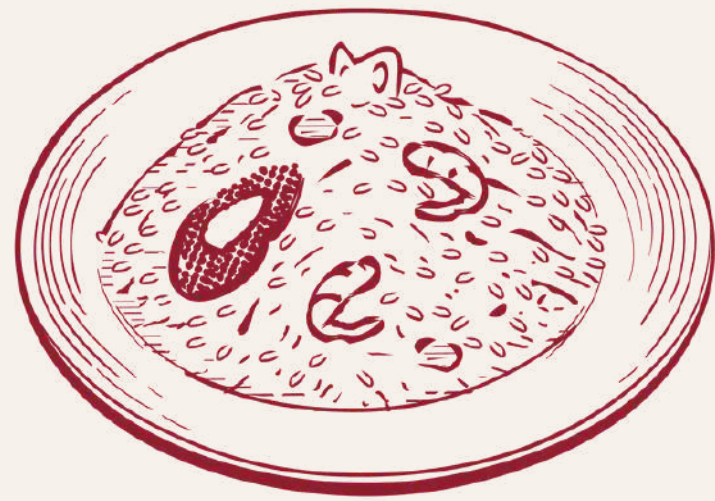
Water

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



MENU PANXA PLENA

38€

TAPAS TO SHARE

Russian salad with tuna

Meat croquettes

“Bravas” (fried potatoes in spicy sauce)

Steamed mussels with white wine and rosemary

Cod fritters with tomato jam

Bread with tomato

MAIN COURSE, TO CHOOSE

Seafood paella (peeled and deshelled)

Salt cod Barcelona style

Veal fricassee

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
- Maximum 30 guests

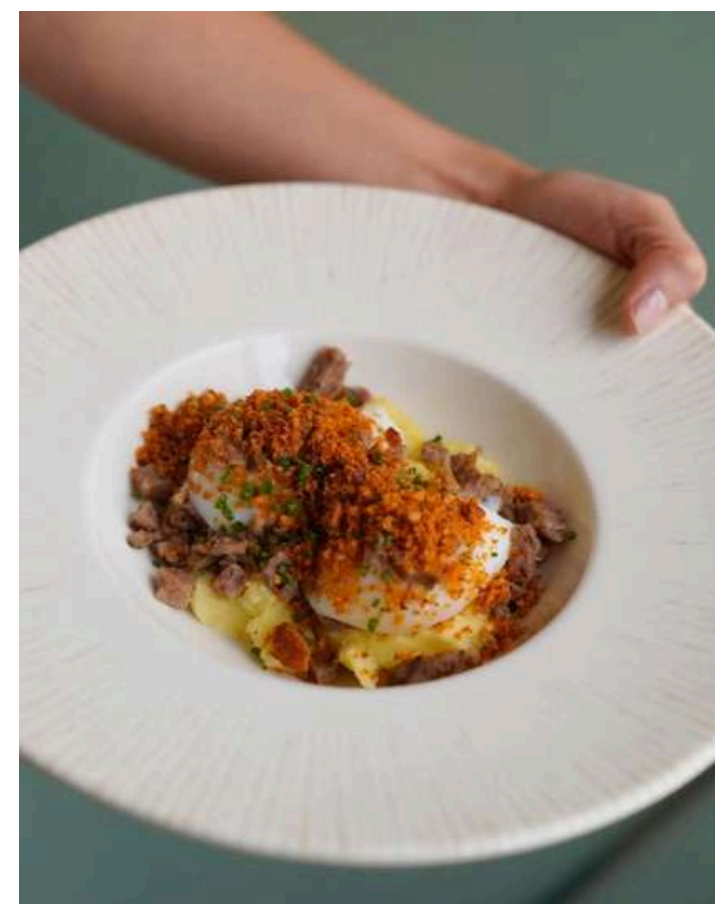


ARROZAL

FAMILIA NURI

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
 @arrozalbarcelona



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

PRIVATE LOUNGES:

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**

+34 678 319 234
grups@familianuri.com

restauradors des de 1962

FAMILIA NURI

