

restauradors des de 1962

FAMILIA NURI

GROUP MENUS 2025

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.

Over 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)



Nuara

Mediterranean cuisine fresh from the market at the Gastronomic Balcony at the Port Olympic of Barcelona.

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



Xiroi

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

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



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

Seasonal vegetable salad with marinated salmon
"Bravas" (fried potatoes and chipotle mayonnaise)
Cod fritters with quince aioli
Grilled mussels with garlic and parsley
Small fried fish
Coca bread with vine tomato and olive oil

Main course, to choose

Seafood Paella or noodle paella Familia Nuri
Market fish Donostiarra style with sun-dried
tomato and hasselback potato
Iberian pork with spicy fries and in its juice

Dessert, to choose

Brownie with creamy gianduja and crumble
Cheesecake with red fruit 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
- 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 quince aioli

Grilled clams with garlic and lemon

Iberian ham

Coca bread with vine tomato and olive oil

Main course, to choose

Paella with peeled seafood

Black paella with small scallops and squid

Grilled turbot with hasselback potato, sun-dried tomato and Donostiarra style

Beef fillet steak with spicy fries and in its juice

Dessert, to choose

Brownie with creamy gianduja and crumble

Cheesecake with red fruit 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€

NUARA

Enjoy the best seafood and grilled cuisine at the Port Olympic of Barcelona.

Spacious dining room and a terrace with spectacular views of the port, both with a capacity for 100 people.

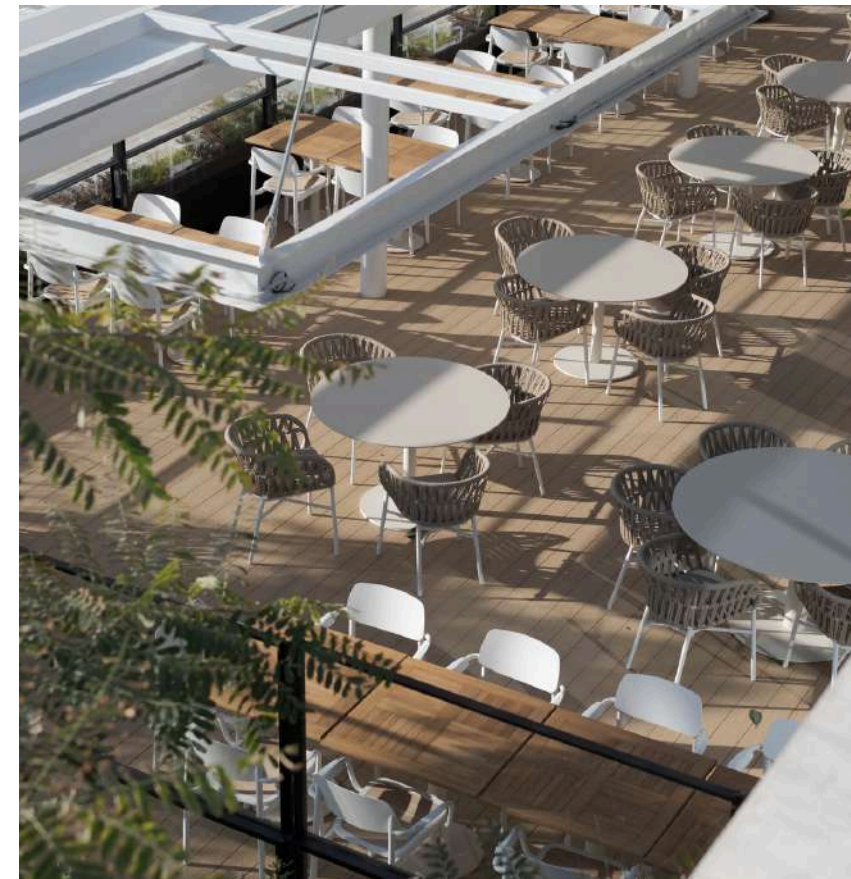
Private room available with a capacity for 12 people.

📍 Moll de Gregal, local 11, Port Olympic

☎ +34 93 221 67 04

🌐 restaurantnuara.com

📷 @nuarabarcelona



RESERVATION CONDITIONS

- VAT included
- Winery package separately
- Valid every day except weekends at midday and holidays
- Minimum 10 guests
- We do not accept individual payments

NUARA



GROUPS DOSSIER

MENU SEA

70€/person

STARTERS TO SHARE

Grilled bread with tomato and Picual EVOO

100% acorn-fed Iberian shoulder, Juan Manuel (DO Guijuelo)

Marinated anchovies in Gordal olive emulsion and piparras

Seafood croquettes

Mussels with lemon and rosemary

MAIN COURSE. TO CHOOSE

"Sea and mountain" paella of squid, Iberian bacon and mushrooms

Grilled beef entrecôte (300 g) with french fries

Confit cod loin with wood-fired peppers

DESSERT. TO CHOOSE

70% chocolate cake with raspberries

Lemon sorbet

INCLUDED DRINKS

Water, beer, soft drink and coffee

Minimum 10 guests

NUARA



GROUPS DOSSIER

MENU FLAMES

90€/person

APPETIZERS

Appetizer of the day

STARTER. TO CHOOSE

Marinated leeks with porcini mushroom meunière, hazelnuts and sprouts

Balfegô tuna tartare with stracciatella and pistachios

MAIN COURSE. TO CHOOSE

Grilled beef fillet with foie gras scallop

Supreme of wild fish with seasonal vegetables

DESSERT. TO CHOOSE

Hazelnut coulant with yogurt ice cream

Our strawberry pavlova

INCLUDED DRINKS

Water, beer, soft drink and coffee

Minimum 10 guests

NUARA



GROUPS DOSSIER

WINERY PACKAGE

INITIAL

WHITE WINE

Pardas Rupestris

DO Penedès

RED WINE

Viniric Finques Incansables

DO Empordà

SPARKLING WINE

Ars Collecta Blanc de Blancs

DO Penedès

20€/person

1 bottle for every two people

PREMIUM

WHITE WINE

Can Matons Pansa Blanca

DO Alella

RED WINE

LaFou Sender

DO Terra Alta

SPARKLING WINE

Àtica Cava Brut Gran Reserva

DO Penedès

25€/person

1 bottle for every two people



PERFECT SPOT FOR EVENTS

Ask us for our cocktail menus

XIROI

The most friendly restaurant of Familia Nuri, where the food, good vibes and the sea make the perfect recipe

 Pg. Marítim 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.

Tapas Menu

TAPAS TO SHARE

Green salad with vegetable crudites

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. Tapa)



DESSERT

Chocolate and hazelnut brownie

Cheesecake with honey and fresh cheese

XIROI

45€

DRINKS **CHEERS!**

White wine Serrassagué D.O. Empordà

Red wine Maians 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 mixed-drink, the price will be 54€

GROUPS DOSSIER



Celebration Menu

TAPAS TO SHARE

Green salad with vegetable crudites
"Bravas" fried potatoes with sriracha
and chipotle
Cod fritters with tomato jam
Grilled mussels with garlic and parsley
Artisan bread



MAIN COURSE, TO CHOOSE

Seafood paella Familia Nuri
Noodle paella Familia Nuri

**HOMEMADE
DESSERTS**

DESSERT, TO CHOOSE

Chocolate and nuts brownie
Cheesecake with honey and fresh cheese

XIROI

45€

DRINKS

White Serrassagué D.O. Empordà
Red wine Maians 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 mixed-drink, the price will be 54€

GROUPS DOSSIER



Xiroi Menu

STARTERS TO SHARE

Green salad with vegetable crudites

Stewed meat croquettes **YUMMY!**

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

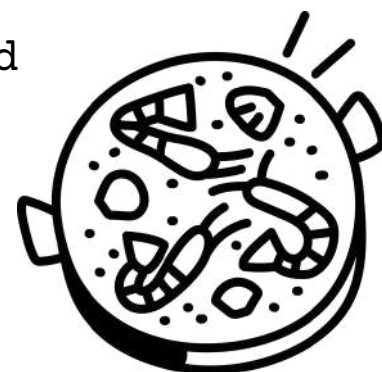
Cod loin gratin with alioli and baked potatoes

Iberian pork fillet with vegetable wok and sweet-chili

DESSERT, TO CHOOSE

Chocolate and nuts brownie

Cheesecake with honey and fresh cheese



50€

DRINKS

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

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 mixed-drink, the price will be 59€



Festival Menu

STARTERS TO SHARE

Crispy spheres with salmon tartar and wasabi mayonnaise

Meat croquettes

Grilled mussels with minced garlic and parsley

**THEY ARE
UNIQUE!**

Grilled "zamburiñas" with garlic oil and lemon

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 truffled parmentier

Seasonal vegetable risotto

DESSERT, TO CHOOSE

Chocolate and nuts brownie

Cheesecake with honey and fresh cheese

55€

DRINKS

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 mixed-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

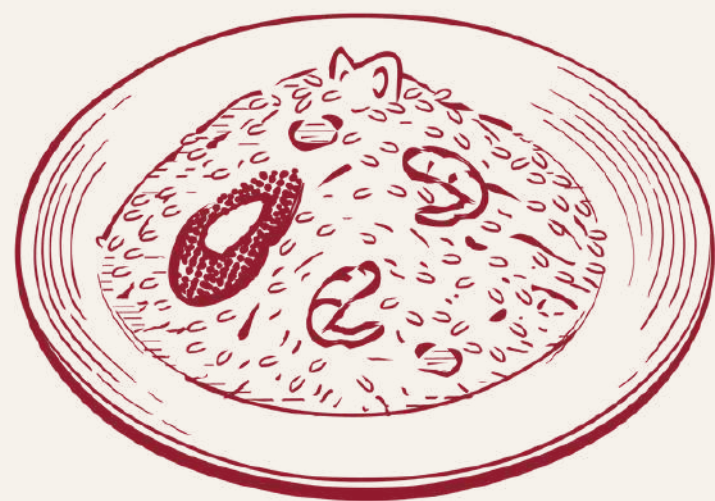
Water

Coffees and infusions



Menu conditions

- VAT included
- 1 bottle of wine for every 3 guests
- Valid every day except weekends and holidays
- Minimum 8 guests
- 10% surcharge on the terrace
- We do not accept individual payments



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

Sweet potato fritters with truffled honey

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 and holidays
- Minimum 8 guests
- Maximum 30 guests
- 10% surcharge on the terrace
- We do not accept individual payments

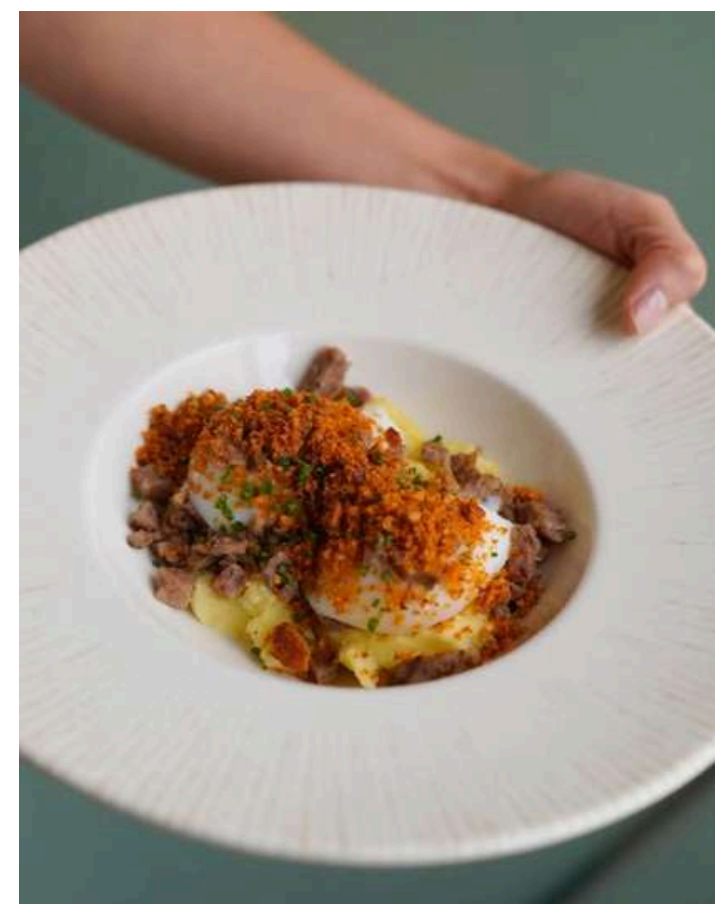


ARROZAL

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

