

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](http://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](http://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.

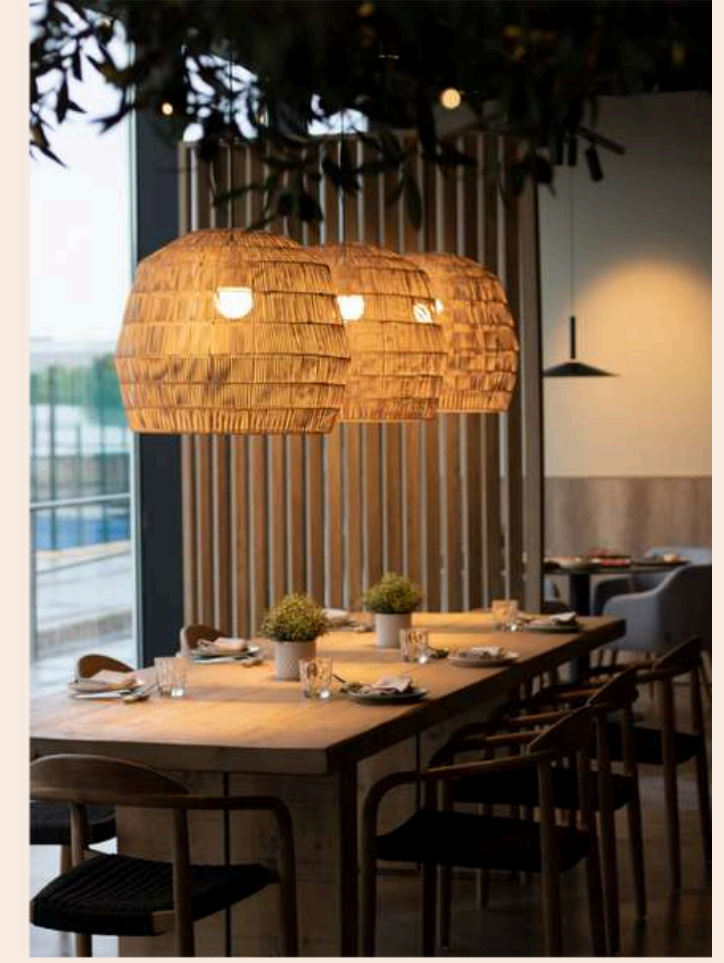
[restaurantxiroi.com](http://restaurantxiroi.com)  
[@xiroibarcelona](https://www.instagram.com/xiroibarcelona)



## 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](http://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](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.



## 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 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 64€



# NUARA



SEAFOOD AND GRILLED CUISINE  
*FRESH FROM THE MARKET*

 Moll de Gregal, local 11  
 +34 93 221 67 04  
 [restaurantnuara.com](http://restaurantnuara.com)  
 @nuarabarcelona



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

Spacious dining room with a capacity for 100 people and a terrace with spectacular views of the Port Olímpic, also with a capacity for 100 people.

Private room available with a capacity for 12 people.

## 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

Bouchot mussels with lemon and rosemary

### MAIN COURSE. TO CHOOSE

"Sea and mountain" paella

Grilled beef entrecôte with french fries

Confit cod loin with wood-fired peppers

### DESSERT. TO CHOOSE

Chocolate dessert

Raspberry sorbet

### INCLUDED DRINKS

Water, beer, soft drink and coffee



NUARA



GROUPS DOSSIER

## MENU FLAMES

90€/person

### APPETIZERS

Chef's appetizer fresh from the market

### STARTER, TO CHOOSE

Marinated leeks with porcini mushroom meunière, hazelnuts and sprouts

Vichyssoise with calçots, scallop, and Iberian ham

### MAIN COURSE, TO CHOOSE

Grilled beef fillet with foie gras scallop

Portion of grilled fish from the market with vegetables

### DESSERT, TO CHOOSE

Hazelnut coulant with yogurt ice cream

Raspberry sorbet

### INCLUDED DRINKS

Water, beer, soft drink and coffee



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](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.



# 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



**HOMEMADE  
DESSERTS**

## MAIN COURSE, TO CHOOSE

Seafood paella Familia Nuri  
Noodle paella Familia Nuri

## DESSERT, TO CHOOSE

Chocolate and nuts brownie  
Cheesecake with honey and fresh cheese

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€





# 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

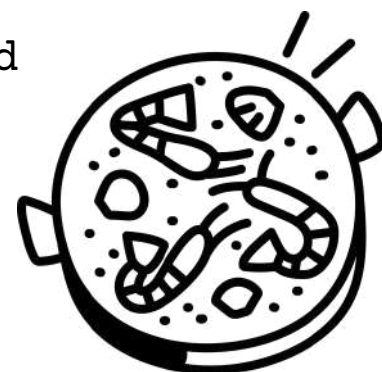
Cod loin gratin with alioli and baked potatoes

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](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)

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

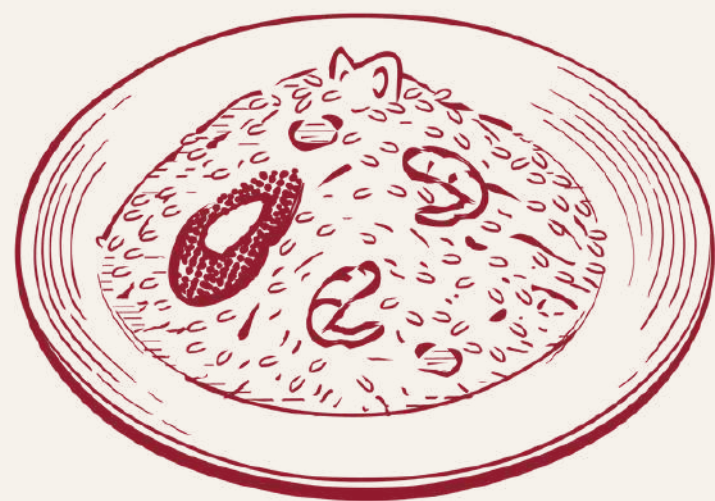
Coffees and infusions



### **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



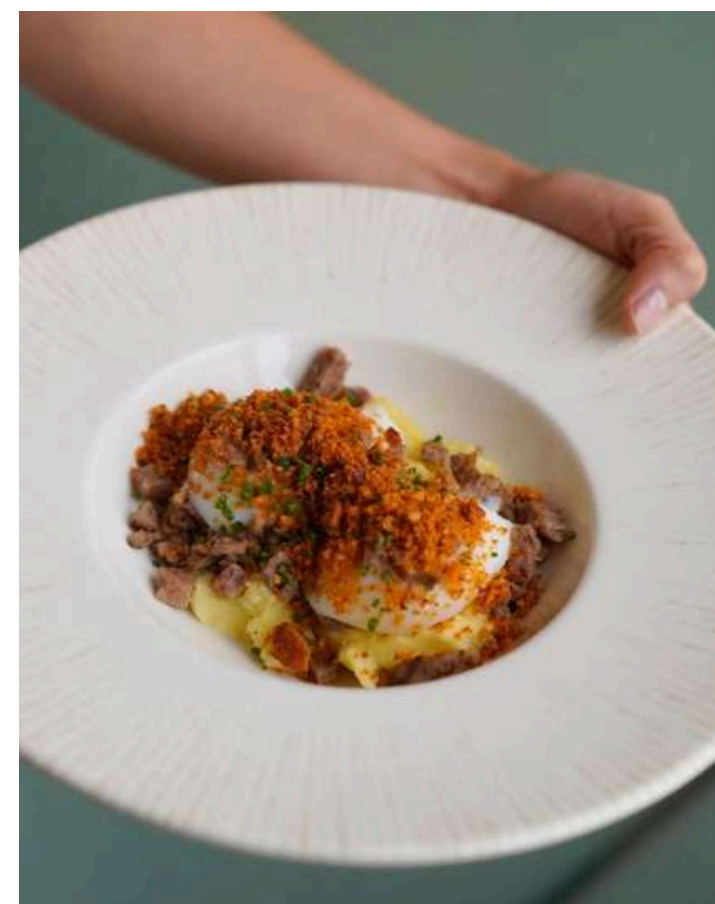


# ARROZAL

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](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

restauradors des de 1962

**FAMILIA NURI**

