

restauradors des de 1962

FAMILIA NURI

GROUP MENUS 2026

FAMILIA NURI

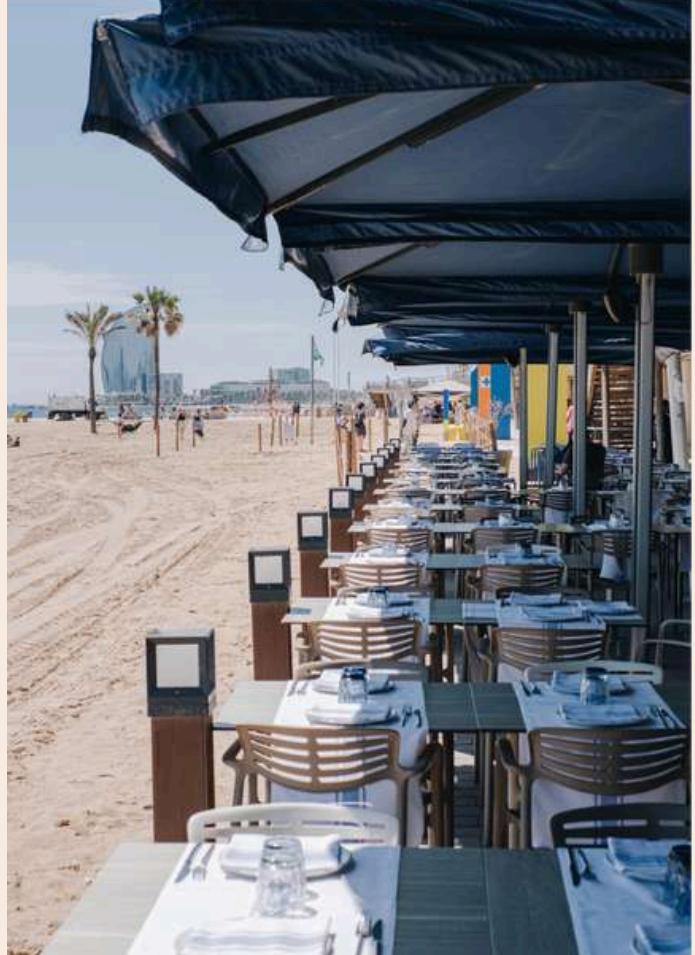
A long history and trajectory, we work to offer the same excellence of our dishes and service every day.

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

Nuara

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

restaurantnuara.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

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

Arrozal

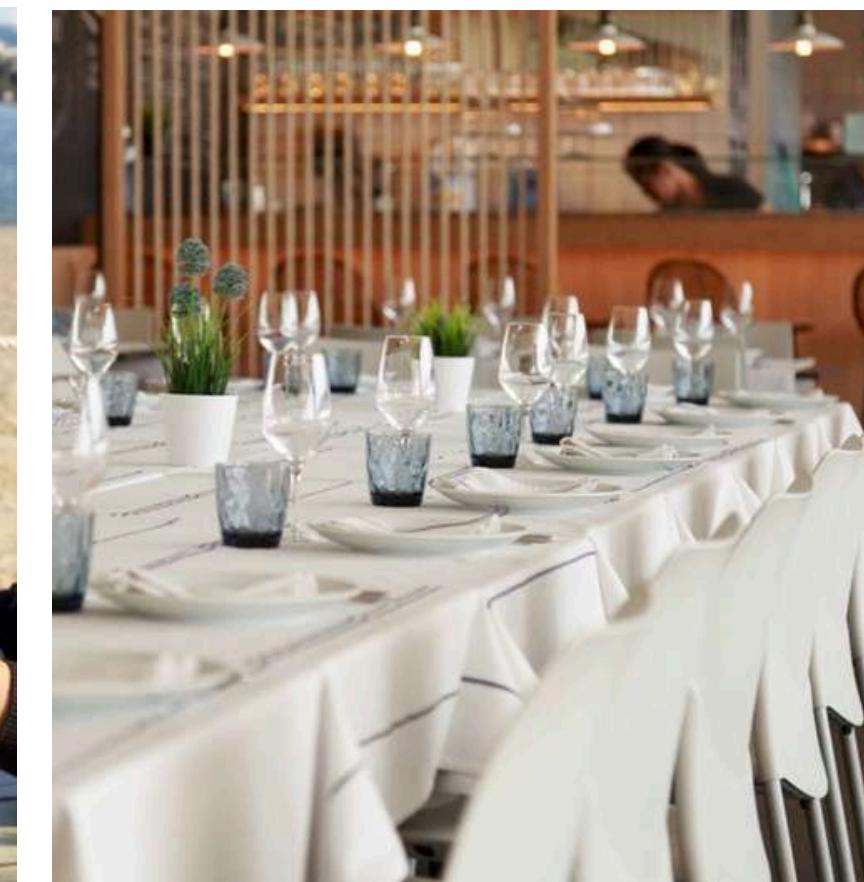
An oasis in the Zal port logistics area. We offer our traditional specialties and a wide selection of charcoal-broiled dishes.

restaurantarrozal.com
@arrozalbarcelona

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](https://www.instagram.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 piquillo pepper jam
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
Duck breast with parmentier and Porto sauce

Dessert, to choose

Brownie with creamy gianduja and crumble
Goat cheesecake with red fruit coulis

To drink

White wine Ros Marina 2X D.O. Penedès
Red wine Encantats D.O Conca Barberà
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 piquillo pepper jam

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

Goat cheesecake with red fruit coulis

To drink

White wine Pardas Rupestris D.O. Penedès

Red wine El Pispa 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 Olímpic 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 Olímpic
📞 +34 93 221 67 04
🌐 restaurantnuara.com
📷 [@nuarabarcelona](https://www.instagram.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)
tomato salad with homemade confit tuna.

Meat croquettes

Mussels with lemon and rosemary

MAIN COURSE. TO CHOOSE

Surf and turf paella with grilled squid, Iberian bacon and mushrooms

Grilled beef entrecôte with french fries

Confit cod loin with wood-fired peppers

DESSERT. TO CHOOSE

70% chocolate cake with raspberries

Lemon sorbet

INCLUDED DRINKS - 2 P.PERSON

Water, beer, soft drink and coffee

Minimum 10 guests



NUARA

GROUPS DOSSIER

MENU FLAMES

90€/person

APPETIZERS

Chef's appetizer fresh from the market

STARTER. TO CHOOSE

Grilled octopus with parmentier, kimchi and crunchy beadcumbns

Balfegó tuna tartare with stracciatella on grilled artichoke flower

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

Puff pastry with pineapple, cream and coconut ice cream

INCLUDED DRINKS - 2 P.PERSON

Water, beer, soft drink and coffee

Minimum 10 guests



NUARA

GROUPS DOSSIER

WINERY PACKAGE

INITIAL

WHITE WINE

Perplejo Verdejo
DO Rueda

ROSÉ WINE

Can Sumoi La Rosa
DO Penedès

RED WINE

Només
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

ROSÉ WINE

Chivite Las Fincas
DO Navarra

RED WINE

Dominio de Elbio Sabio
DO Ribera del Duero

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

45€

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, TO CHOOSE

Chocolate and nuts brownie
Cheesecake with berry coulis

DRINKS **CHEERS!**

White wine Ros Marina 2X D.O. Penedès

Red wine Encantats D.O. Conca Barberà

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€



Celebration Menu

45€

TAPAS TO SHARE

Green salad with vegetable crudites
"Bravas" fried potatoes with sriracha and chipotle

Cod fritters with black garlic aioli

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 berry coulis

DRINKS

White wine Ros Marina 2X D.O.Penedès

Red wine Encantats D.O.Conca Barberà

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

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SPECIAL OFFER

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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 vegetable wok

Iberian pork fillet with wedge potatoes and Padrón peppers

DESSERT, TO CHOOSE

Chocolate and nuts brownie

Cheesecake with berry coulis

50€

DRINKS

White wine Ros Marina 2X D.O. Penedès

Red wine Encantats D.O. Conca Barberà

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

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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 vegetables and Donostiarra style

Mellow beef with truffled parmentier

Seasonal vegetable risotto

DESSERT, TO CHOOSE

Chocolate and nuts brownie
Cheesecake with berry coulis



55€

DRINK

White wine Pardas Rupestris D.O.Penedès

Red wine El Pispa 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€





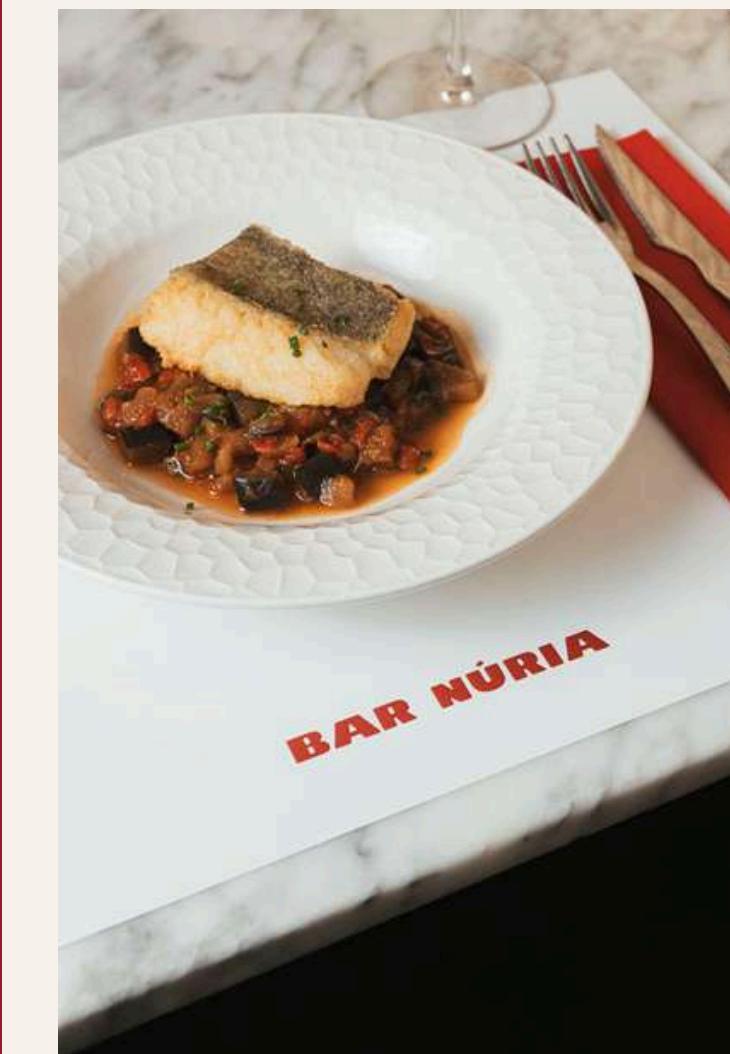
PERFECT SPOT FOR EVENTS

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



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

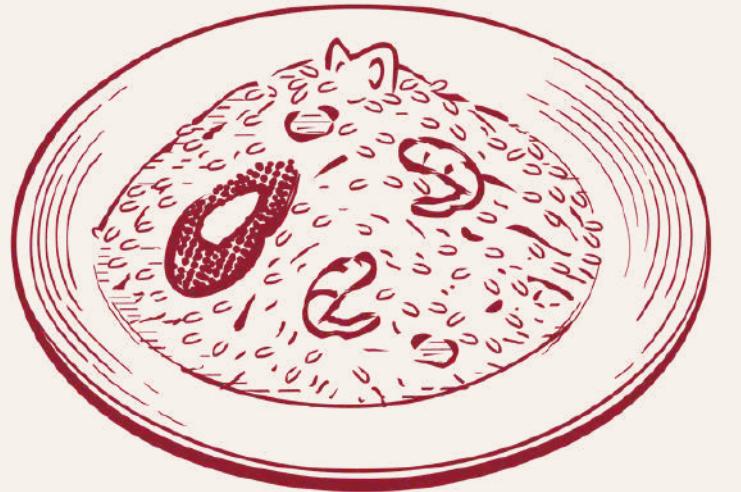
Coffees and infusions



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

GROUP MENUS - BAR NURI



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 with “Samfaina”
Veal fricassee

DESSERT

Creme brûlée 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



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 tuna, egg, capers and breadsticks

Steamed rock mussels with rosemary and citrus

Stewed meat croquettes

Iberian ham

Artisan bread with tomato

MAIN COURSE, TO CHOOSE

Paella Familia Nuri

Grilled beef entrecôte with potatoes and "mojo" sauce

Grilled sea bass with carrot pil pil and vegetables

DESSERT, TO CHOOSE

Chocolate textures

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

Brioix with anchovy and truffled butter

Mushroom croquettes

Diced salmon marinated with mustard and miso sauce

Cod fritters with honey

Iberian ham

Artisan bread with tomato

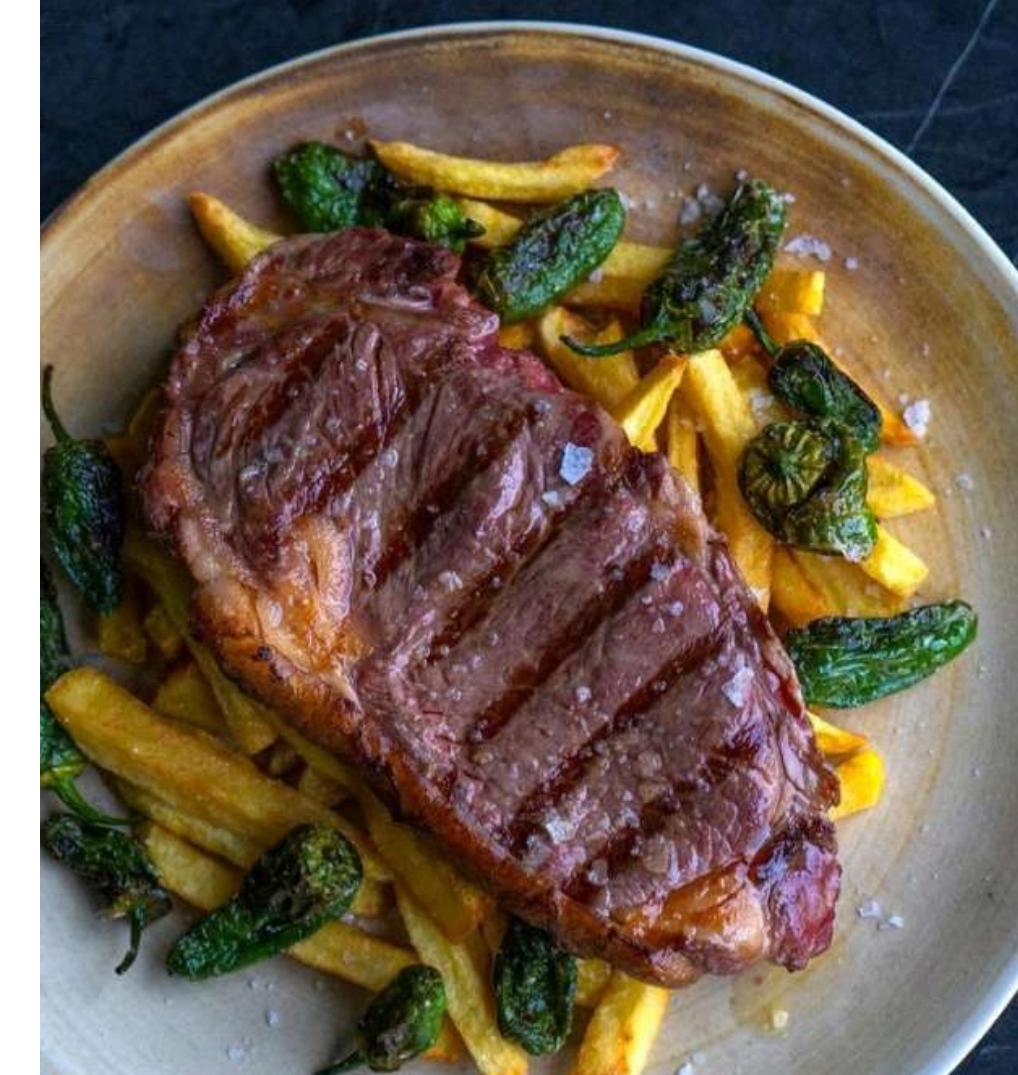
MAIN COURSE, TO CHOOSE

Seafood paella (peeled and deshelled)

Grilled beef steak

with parmentier and gravy juice

Grilled turbot Donostiarra style and potatoes



DESSERT, TO CHOOSE

Cheesecake

Pineapple carpaccio with mango ice cream

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

