

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](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.

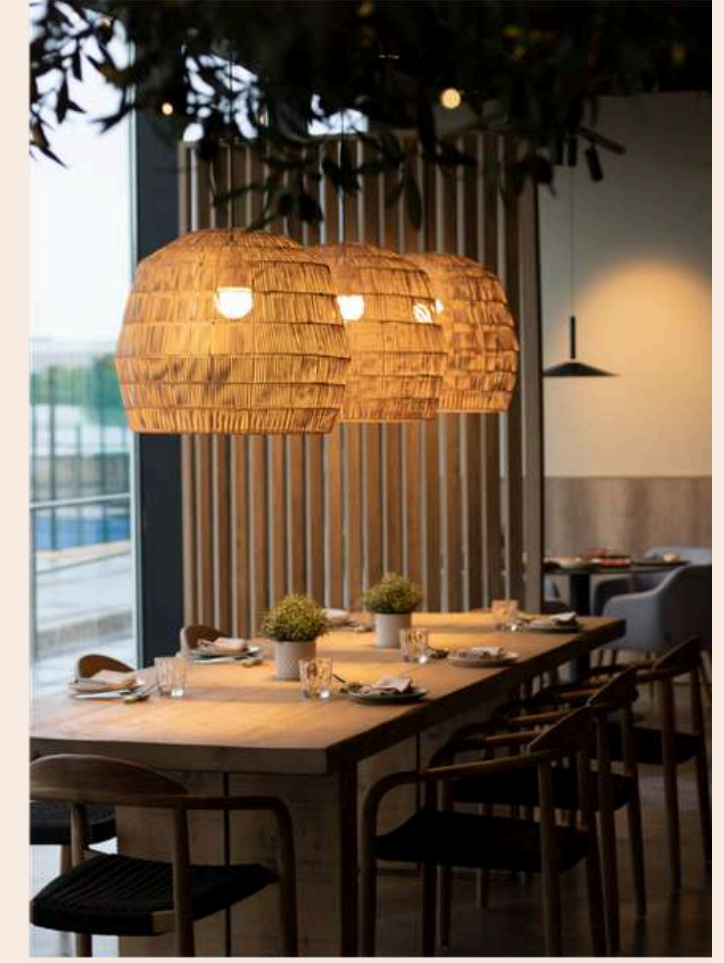
[restaurantxiroi.com](http://restaurantxiroi.com)  
[@xiroibarcelona](https://www.instagram.com/xiroibarcelona)



## 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 in black garlic aioli and spicy sauce)

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 Hoya de Lobos D.O. Navarra

Red wine Indispensable Oliver Conti D.O Empordà

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 Perplejo Verdejo D.O. Rueda

Red wine El Pispá 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.

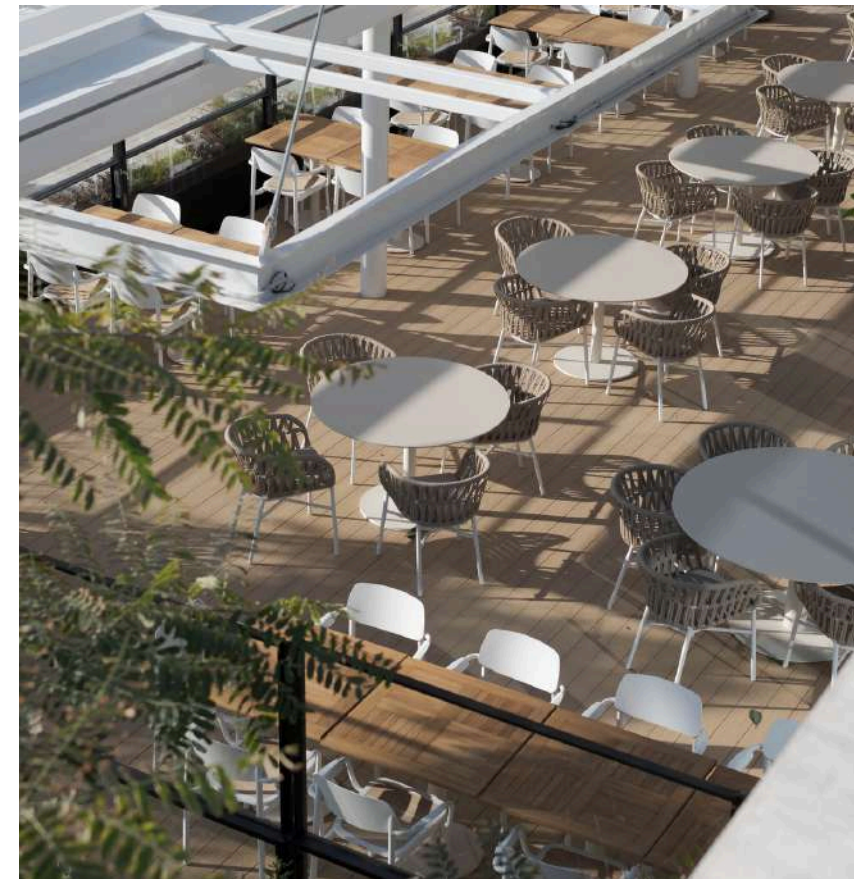
Private room available with a capacity for 12 people.

📍 Moll de Gregal, local 11,  
Port Olímpic

☎ +34 93 221 67 04

🌐 [restaurantnuara.com](http://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

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 beadc crumbs

Balfegô tuna tartare with mango, cucumber almond cream, and crispy seaweed bread

### 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

Marinated strawberries with vanilla whipped cream, strawberry sorbet, and almond shortbread

### 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](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, TO CHOOSE

Chocolate and nuts brownie  
Cheesecake with berry coulis

XIROI

45€

## DRINKS

**CHEERS!**

White wine:

Hoya de Lobos D.O. Navarra

Red wine:

Indispensable Oliver Conti D.O. Empordà

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, ginger and rosemary 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 berry coulis



45€

## DRINKS

White wine:

Hoya de Lobos D.O. Navarra

Red wine:

Indispensable Oliver Conti D.O. Empordà

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**

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**XIROI**

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

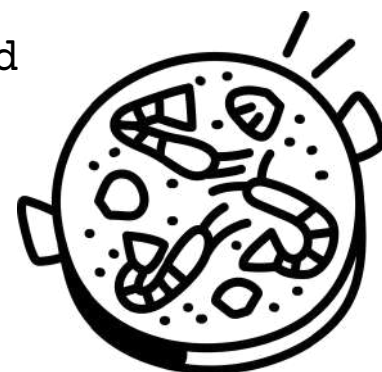
Seafood Paella Familia Nuri

Cod loin gratin with alioli and vegetable wok

Pork fillet with wedge potatoes and Padrón peppers

## DESSERT, TO CHOOSE

Chocolate and nuts brownie  
Cheesecake with berry coulis



50€

## DRINKS

White wine:

Hoya de Lobos D.O. Navarra

Red wine:

Indispensable Oliver Conti D.O. Empordà

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 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 Perplejo Verdejo D.O.Rueda

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](http://barnuribarcelona.com)  
📷 @barnuribarcelona



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

## COR CONTENT

38€

VAT included · Minimum 8 guests

### Tapas to share

Bread with tomato & OOVE

Duck ham salad with pears in white wine, creamy gorgonzola and rosemary crumble

Russian salad with white prawn tartare and "acevichada" mayonnaise

Meat croquettes

Patatas Bravas (fried potatoes in spicy sauce)

Steamed rock mussels with white wine and rosemary

Meat cannelloni

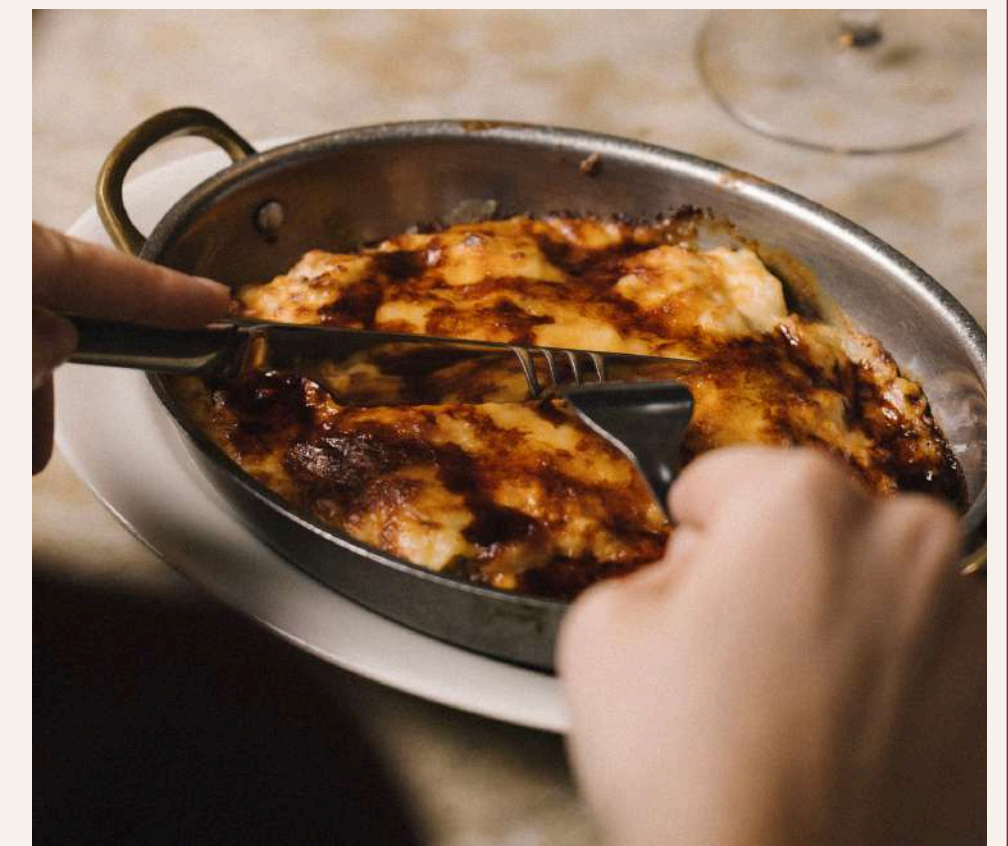
### The sweet moment

Cheesecake with caramelized walnuts and ratafia caramel

### Drinks included

White wine (Hoya de Lobos, D.O. Navarra), Red wine (Indispensable, D.O. Empordà),

Water and Coffee or Infusion.



## PANXA PLENA

45€

VAT included · Minimum 8 guests

### Tapas to share

Bread with tomato & OOVE

Russian salad with white prawn tartare and "acevichada" mayonnaise

Iberian ham croquettes

Grilled cockles with "Getaria potion"

Grilled artichoke flowers with "romesco" and celery puree and pistachios

Eggs with traditional catalan sausage, maitake mushroom and potato parmentier

Tapa of surf and turf paella

### Desserts, to choose

Crème brûlée with "carquinyolis"

Cheesecake with caramelized walnuts and ratafia caramel

### Drinks included

White wine (Perplejo, D.O. Rueda), Red wine (El Pispá, D.O. Montsant),

Water and Coffee or Infusion.



## VEGAN MENU

38€

VAT included · Minimum 8 guests

### Tapas to share

Bread with tomato & OOVE

Grilled artichoke flowers with "romesco", celery puree and pistachios

Confit leeks with mushroom foam and iberian "migas"

### Main course, to choose

Vegetable and mushroom paella

Vegetable and mushroom "fideuà"

### The sweet moment

Lemon sorbet

### Drinks included

White wine (Hoya de Lobos, D.O. Navarra), Red wine (Indispensable, D.O. Empordà),

Water and Coffee or Infusion.



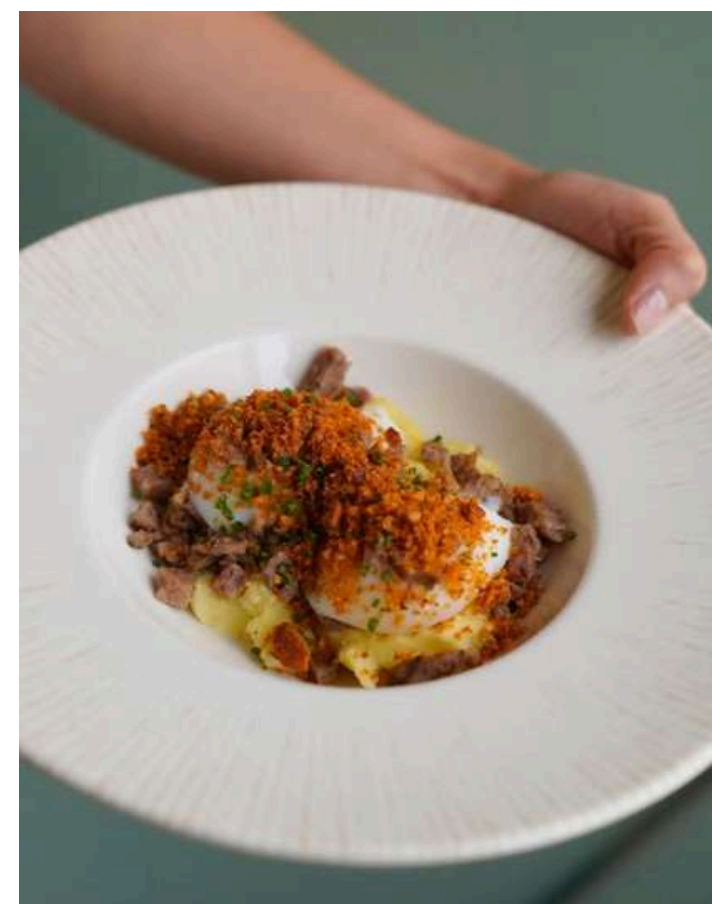


# ARROZAL

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:

### 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

42€

### 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 duck breast with parmentier and Oporto 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

50€

### 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

Confit cod loin with asparagus

and mushroom cream

### 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**

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+34 678 319 234  
grups@familianuri.com

restauradors des de 1962

**FAMILIA NURI**

