

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 and shrimp fritters with black garlic 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 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 and shrimp fritters with black garlic 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 Pardas Rupestris D.O. Penedès

Red wine El Pispà 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€

VEGETARIAN MENU

45€

Starters to share

Vegetable salad km. 0

Bravas potatoes with chipotle aioli and brava sauce

Hummus with tortilla chips

Grilled artichoke

Padrón peppers with salt flakes and spices

Coca bread with tomato and olive oil

Main course, to choose

Seasonal vegetable rice

Seasonal vegetable Noodle Paella

Dessert, to choose

Brownie with creamy gianduja and crumble

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 54€

VEGAN MENU

45€

Starters to share

Vegetable salad km. 0

Bravas potatoes with chipotle sauce

Hummus with tortilla chips

Grilled artichoke

Padrón peppers with salt flakes and spices

Coca bread with tomato and olive oil

Main course, to choose

Seasonal vegetable rice

Seasonal vegetable Noodle Paella

Dessert

Raspberry sorbet with seasonal fruit

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 54€



BOOKING CONDITIONS

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- Minimum 10 diners.
- The reservation will be confirmed upon receipt of 50% of the total amount.
- The extras of the event will be invoiced at the end of the event.
- The final number of guests must be communicated 48hours prior to the event and will be the final number for billing purposes.
- We do not accept individual payments.
- The menus, special diets and chosen extras must be confirmed 3 working days prior to the event.
- We request that the whole group be punctual. The kitchen will start the service no later than one hour after the agreed arrival time.
- Please respect the closing time of the establishment as indicated 00h.

**DO YOU WANT TO ORGANISE
AN EVENT OR GROUP?
CONTACT US**

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restauradors des de 1962

FAMILIA NURI

