

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 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€

VEGETARIAN MENU

45€

Starters

Hummus with papadum

Grilled artichoke

Coca bread with tomato and olive oil

Main course, to choose

Seasonal vegetable rice

Seasonal vegetable Noodle Paella

Dessert

Brownie with creamy gianduja and crumble

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 54€

VEGAN MENU

45€

Starters

Hummus with papadum

Grilled artichoke

Coca bread with tomato and olive oil

Main course, to choose

Seasonal vegetable rice

Seasonal vegetable Noodle Paella

Dessert

Lemon sorbet with seasonal fruit

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

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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

