

GROUP MENUS

NUAARA

SEAFOOD AND GRILLED CUISINE
FRESH FROM THE MARKET



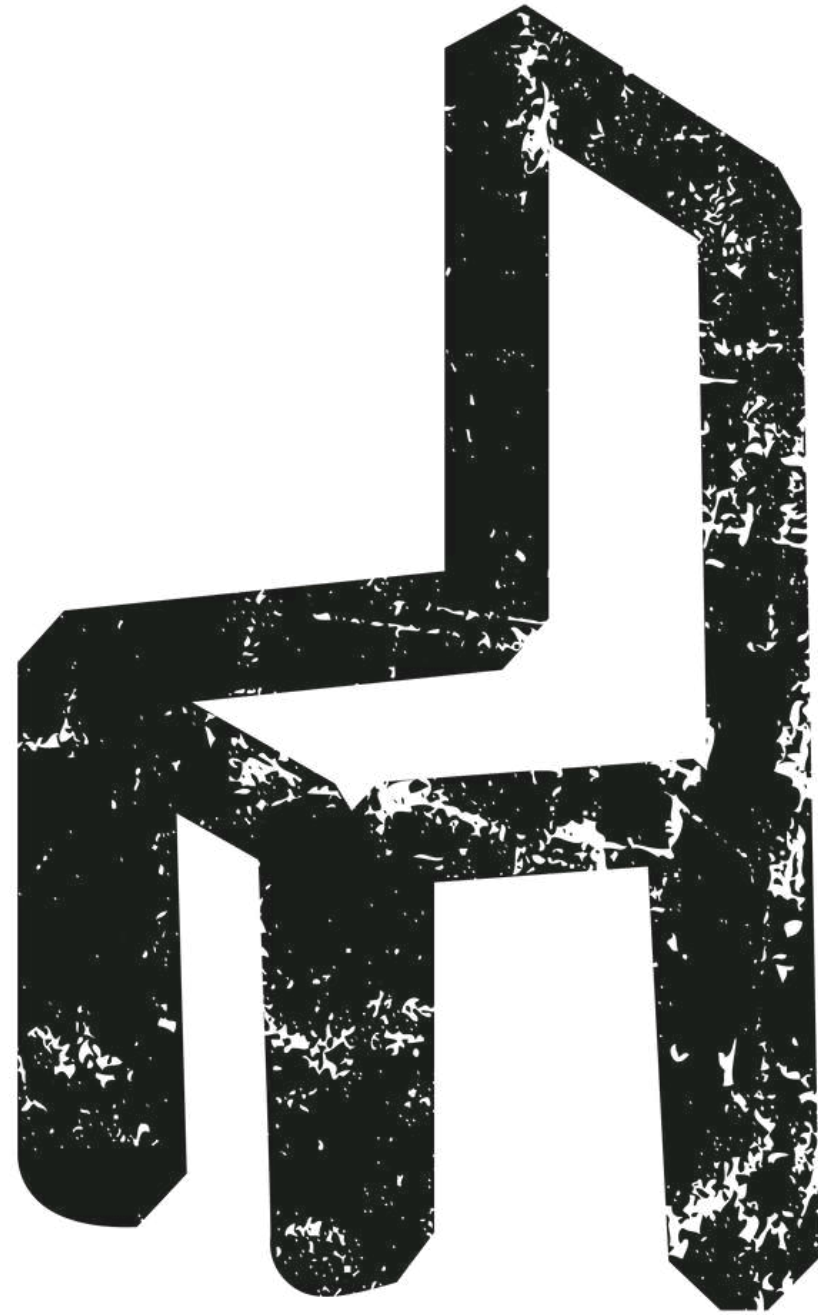
Gastronomic Balcony
of the Port Olimpic



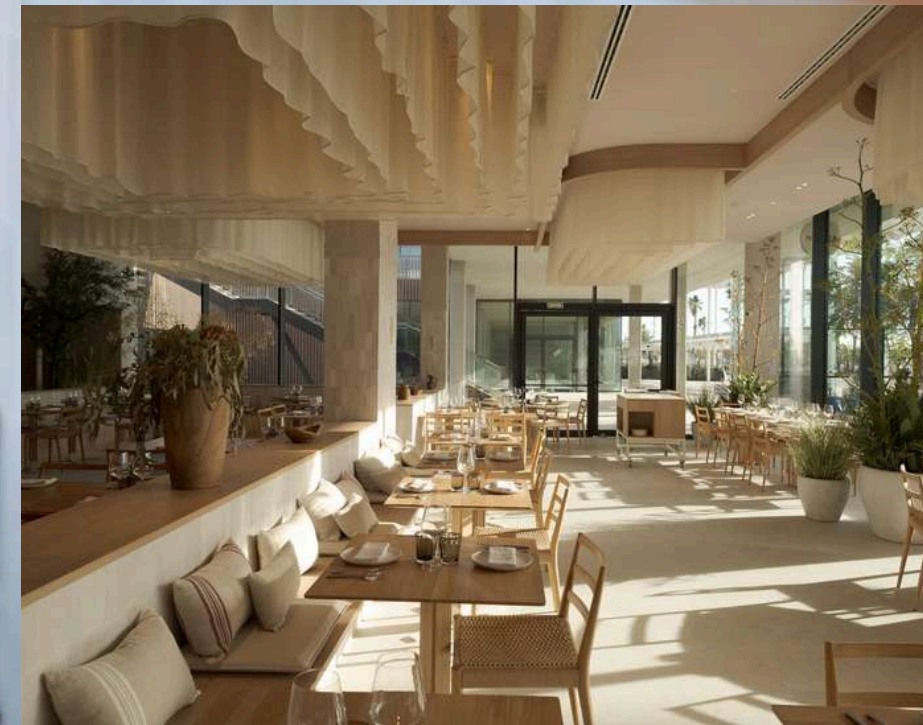
**An ode to fresh products from the market.
rice dishes, meats with DO and the art of
grill. A space where gastronomy and the
beauty of the Mediterranean go hand in
hand.**

Enjoy a bright lounge with spectacular views of the
Olympic Port, a spacious terrace and a cosy private
lounge inside.





OUR SPACES



OUR SPACES

THE DINING ROOM

A bright, spacious space with views of the Olympic Port. Capacity for 100 people seated and 150 standing.



OUR SPACES

PRIVATE LOUNGE

Available for a maximum of
12 people.

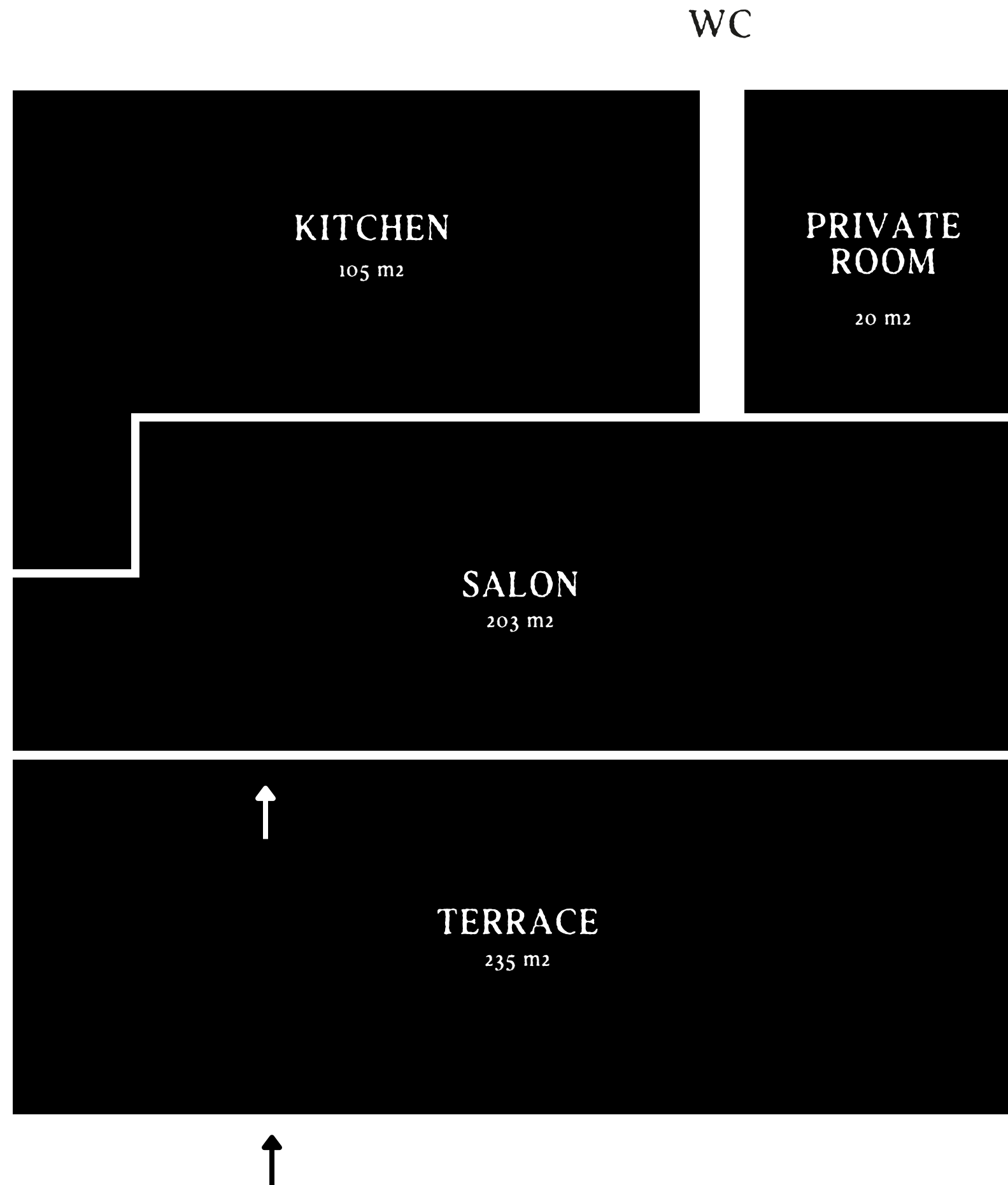


OUR SPACES

THE TERRACE

Large and comfortable space with views of the Olympic Port. Capacity for 100 people seated and 120 standing.

OUR SPACES



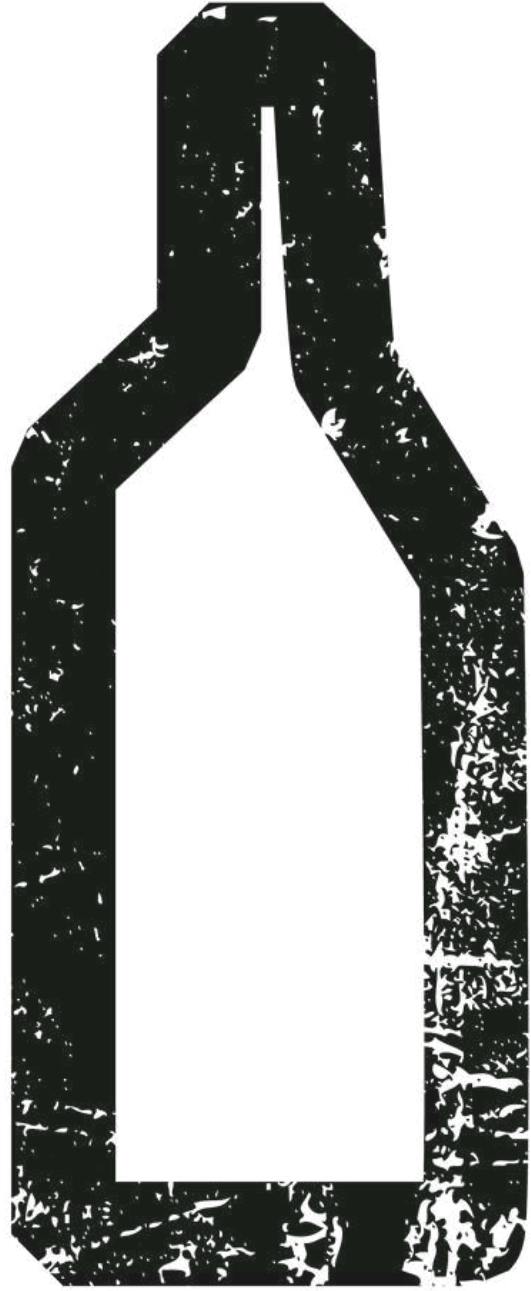
RESTAURANT LAYOUT

With the possibility of renting the entire premises exclusively.

TOTAL CAPACITY:

- 210 people (banquet)
- 220 personas (cocktail)

Contact us or request a visit.



**BANQUET
MENUS**

NUARA



MWC MENU

85€/person

Minimum 2 guests

APPETIZERS

Guillardeau oyster No. 3 with tomato and citrus ponzu

Seafood croquettes

STARTER. TO CHOOSE

Marinated leeks with porcini mushroom meunière, hazelnuts and sprouts

Balfegó tuna tartare with stracciatella and pistachios

MAIN COURSE. TO CHOOSE

Grilled beef fillet with foie gras scallop

Portion of grilled fish from the market with vegetables

Red prawn paella

DESSERT. TO CHOOSE

Hazelnut coulant with yogurt ice cream

Our strawberry pavlova

INCLUDED DRINKS

Water, beer, soft drink and coffee

Valid from February 28 to March 7.

Subject to availability.

It is necessary to contact the restaurant to
make a reservation.

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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

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

70% chocolate cake with raspberries

Lemon sorbet

INCLUDED DRINKS

Water, beer, soft drink and coffee

Minimum 10 guests

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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

Balfegó tuna tartare with stracciatella and pistachios

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

Our strawberry pavlova

INCLUDED DRINKS

Water, beer, soft drink and coffee

Minimum 10 guests

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GROUPS DOSSIER

VEGAN MENU

70€/person

STARTER TO CHOOSE

Marinated leeks with mustard vinaigrette, hazelnuts and sprouts

Artichoke and sunroot in textures salad with spinach, fennel and pine nuts

MAIN COURSE TO CHOOSE

Organic vegetable paella and seasonal mushrooms

Grilled seasonal vegetables with romesco sauce

DESSERT TO CHOOSE

70% chocolate cake with raspberries

Fresh fruit salad

Lemon sorbet

DRINKS INCLUDED

Water, beer, soft drink and coffee

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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

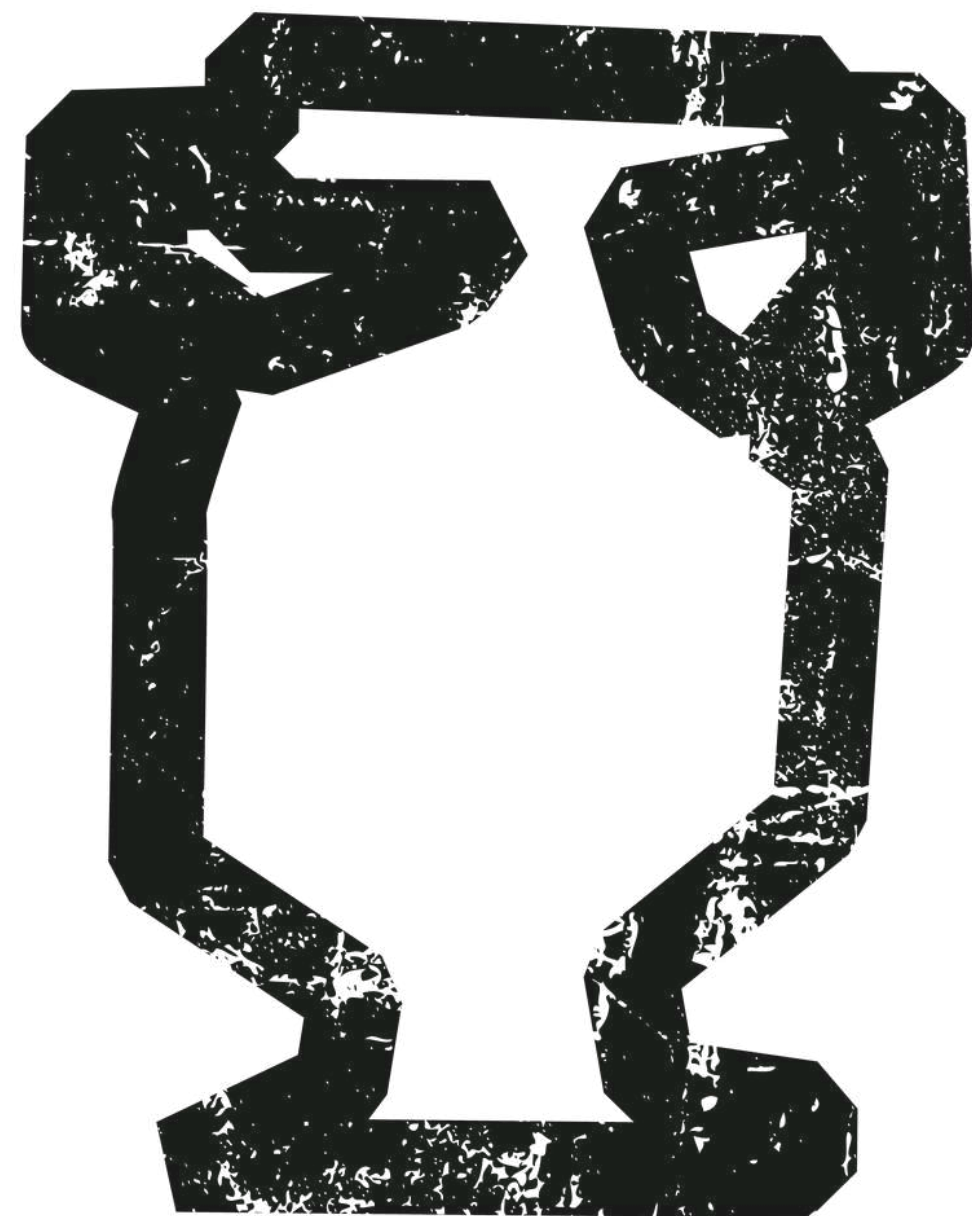
SPARKLING WINE

Àtica Cava Brut Gran Reserva

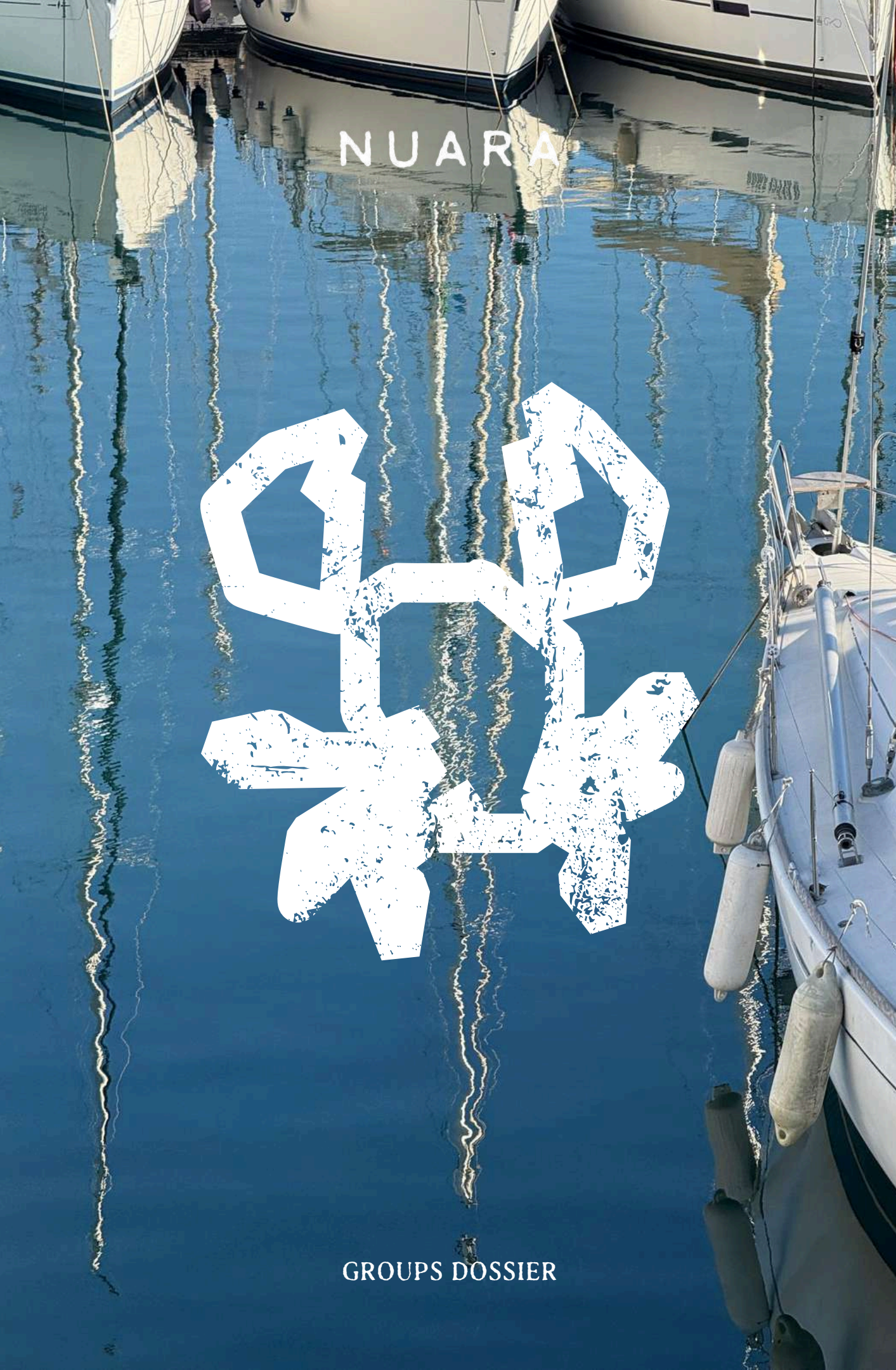
DO Penedès

25€/person

1 bottle for every two people



COCKTAIL MENUS



GROUPS DOSSIER

MEDITERRANEAN MENU

85€/person

COLD AND HOT STARTERS TO SHARE

Iberian ham on coca bread with tomato

Focaccia with Cantabrian anchovy oil and wood-fired pepper

Matured picanya carpaccio on seaweed bread toast

Free range chicken saam with Caesar sauce

Candied artichoke and braised with porcini sauce and toasted pine nuts

Seafood croquette

Cod fritters with truffled honey

Salmon skewer with kabayaki sauce

PAELLA STATION

Surf and turf paella

Organic vegetable rice

DESSERT

Assortment of mini pastries

BEVERAGE OPEN BAR 2 HOURS

Water, beer, soft drinks

Minimum 20 guests

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GROUPS DOSSIER

OLIMPIC MENU

95€/person

COLD AND HOT STARTERS TO SHARE

Iberian ham on coca bread with tomato

Focaccia with Cantabrian anchovy 00 and wood-fired pepper

Balfegó tuna tartare in panipoori

Farm chicken saam with Caesar sauce

Mini steak tartare roll with mustard hollandaise

Confit and stir-fried artichoke with mushroom sauce and toasted pine nuts

Seafood croquette

Monkfish and prawn skewer

Duck tataki

PAELLA STATION

Surf and turf paella

Organic vegetable rice

DESSERT

Assortment of mini pastries

BEVERAGE OPEN BAR 2 HOURS

Water, beer, soft drinks

Minimum 20 guests



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GROUPS DOSSIER

VEGAN MENU

85€/person

FIRST TO SHARE

Black olive hummus with feta and vegetable crudités

Pickled leeks with mustard and hazelnut vinaigrette

Saam of pickled eggplant, miso and sesame

Avocado, mango and tomato tartar in panipoori

Creamy cauliflower with roasted almond and truffle oil

“Andalusian style” Maitake with romesco

Artichoke Sauce candied and braised with roasted pine nut sauce

RICE STATION

Organic vegetable rice

DESSERTS TO CHOOSE

Fruit skewer

BEVERAGE OPEN BAR 2 HOURS

Water, beer, soft drinks



GROUPS DOSSIER

EXTRAS

OPEN BAR

For 2 hours, the menu includes beer, soft drinks and water.
If you wish to have more time or add combinations, the price per hour is as follows:

BASIC: 1H- 25€ | 2H-50€ | 3H-78€ | 4H-100€

PREMIUM: 1H- 30€ | 2H-60€ | 3H-84€ | 4H-105€

1 MIXED DRINK

BASIC: 11.50€ P.PERSON

PREMIUM: 15€ P.PERSON

RESERVATION CONDITIONS

GROUPS DOSSIER

- Minimum of 10 diners
- The reservation will be confirmed upon receiving 50% of the total budget.
- The remaining payment must be made 3 working days prior to the event.
- Extras for the event will be billed at the end of the event.
- The final number of diners must be communicated 48 hours prior to the event. After this period, no changes to the final number will be accepted, and it will be considered final for billing purposes.
- We do not accept individual payments.
- Valid every day except lunchtimes on weekends and public holidays.
- Menus, special dietary requirements, and selected extras must be confirmed 3 working days before the event.
- We kindly request the punctuality of the entire group. The kitchen will begin service no later than one hour after the agreed arrival time.
- The restaurant reserves the right not to apply promotions for beverages that have not been pre-arranged.
- We kindly ask you to respect the establishment's closing time as indicated OOh.

NUARA

**WANT TO ORGANIZE AN EVENT OR GROUP MEAL?
CONTACT US**

**+34 678 319 234
grups@familianuri.com**

**@restaurantnuara
restaurantnuara.com**

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