

GROUP MENUS

NUARA

SEAFOOD AND GRILLED CUISINE  
*FRESH FROM THE MARKET*



Gastronomic Balcony  
*of the Port Olímpic*





**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.



WC

OUR SPACES

KITCHEN

105 m<sup>2</sup>

PRIVATE  
ROOM

20 m<sup>2</sup>

SALON

203 m<sup>2</sup>

TERRACE

235 m<sup>2</sup>

## RESTAURANT LAYOUT

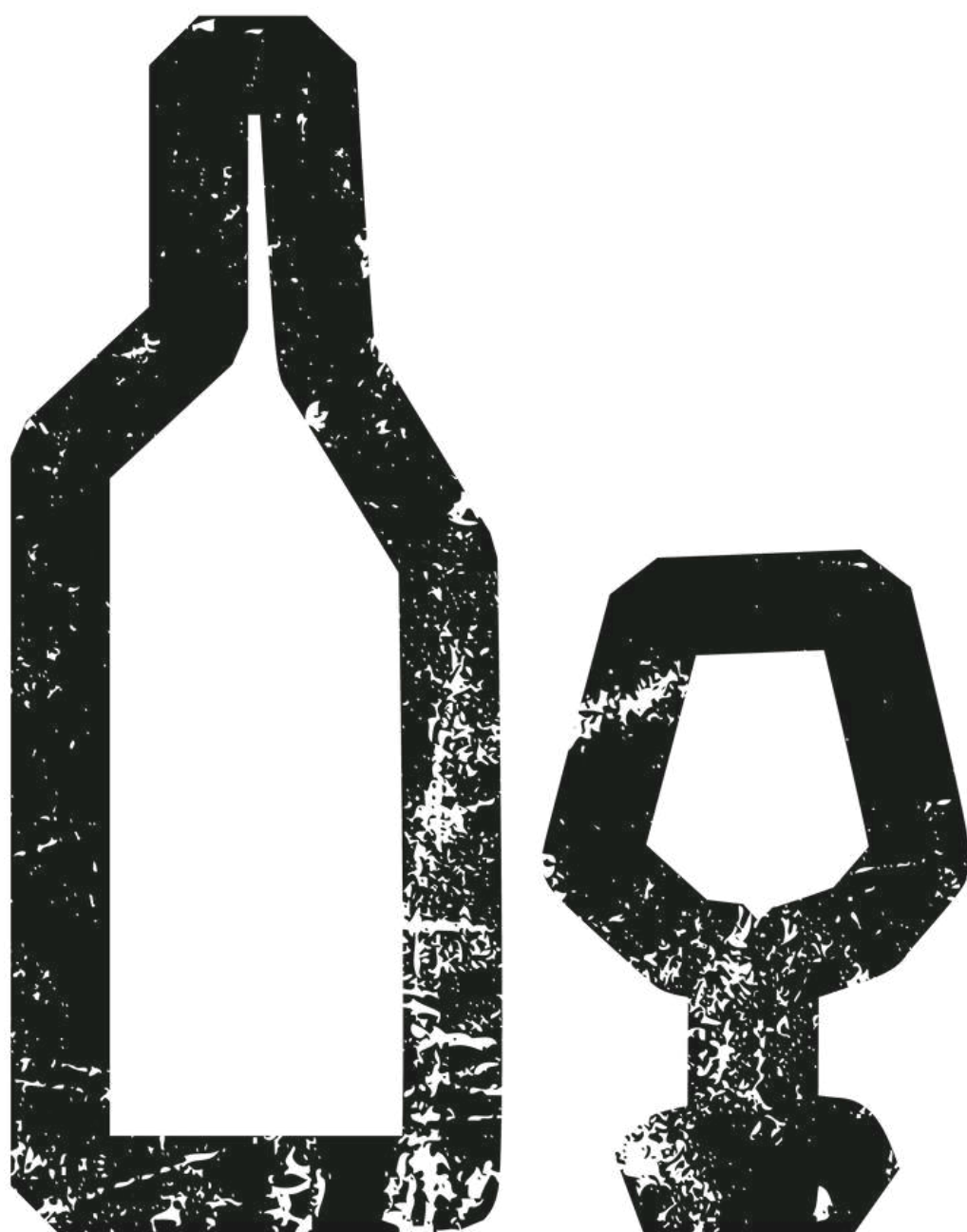
With the possibility of renting the entire premises exclusively.

### TOTAL CAPACITY:

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

Contact us or request a visit.





## BANQUET MENUS



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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

Organic vegetable paella and seasonal mushrooms

## 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

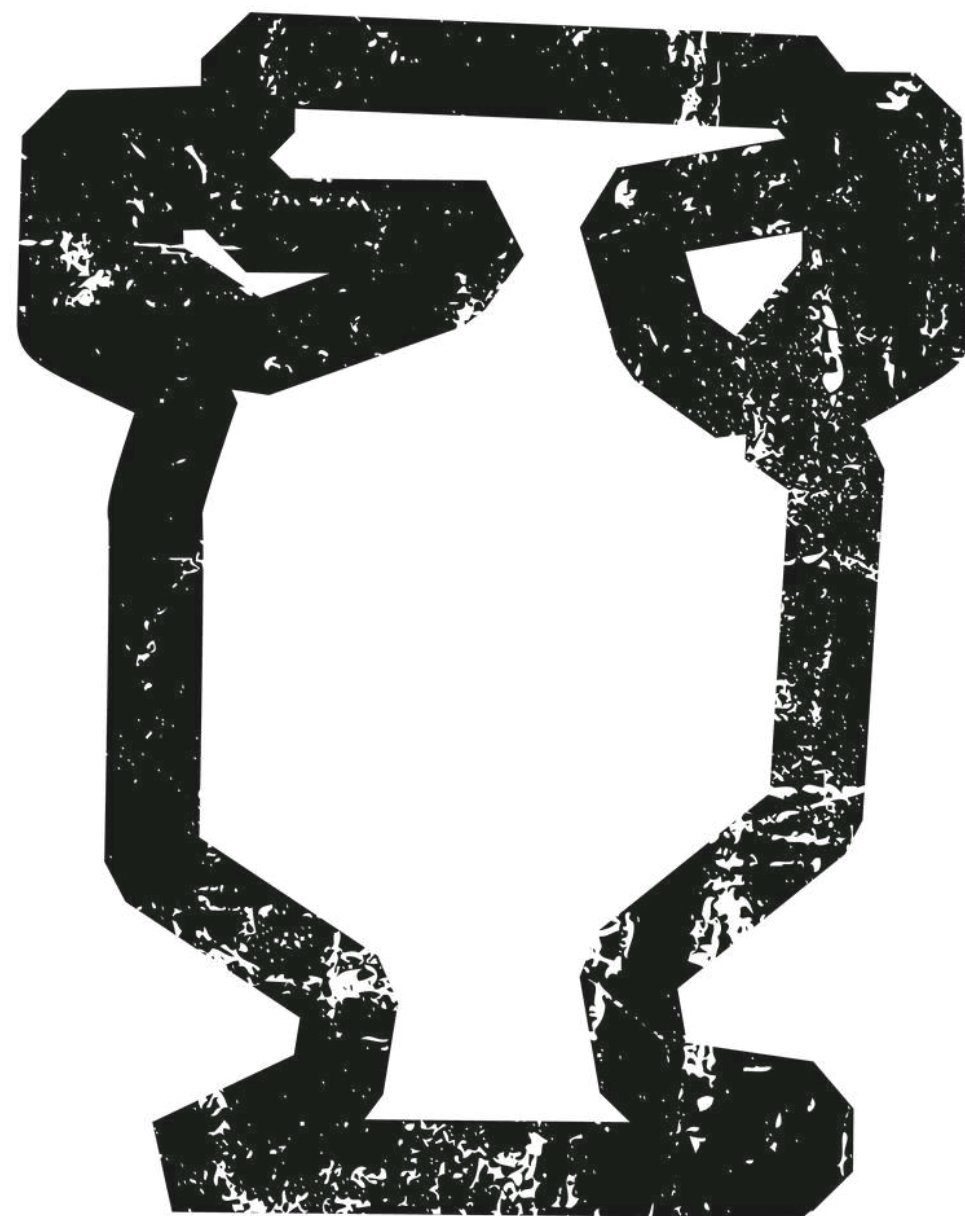
**Àtica Cava Brut Gran Reserva**

*DO Penedès*

**25€/person**

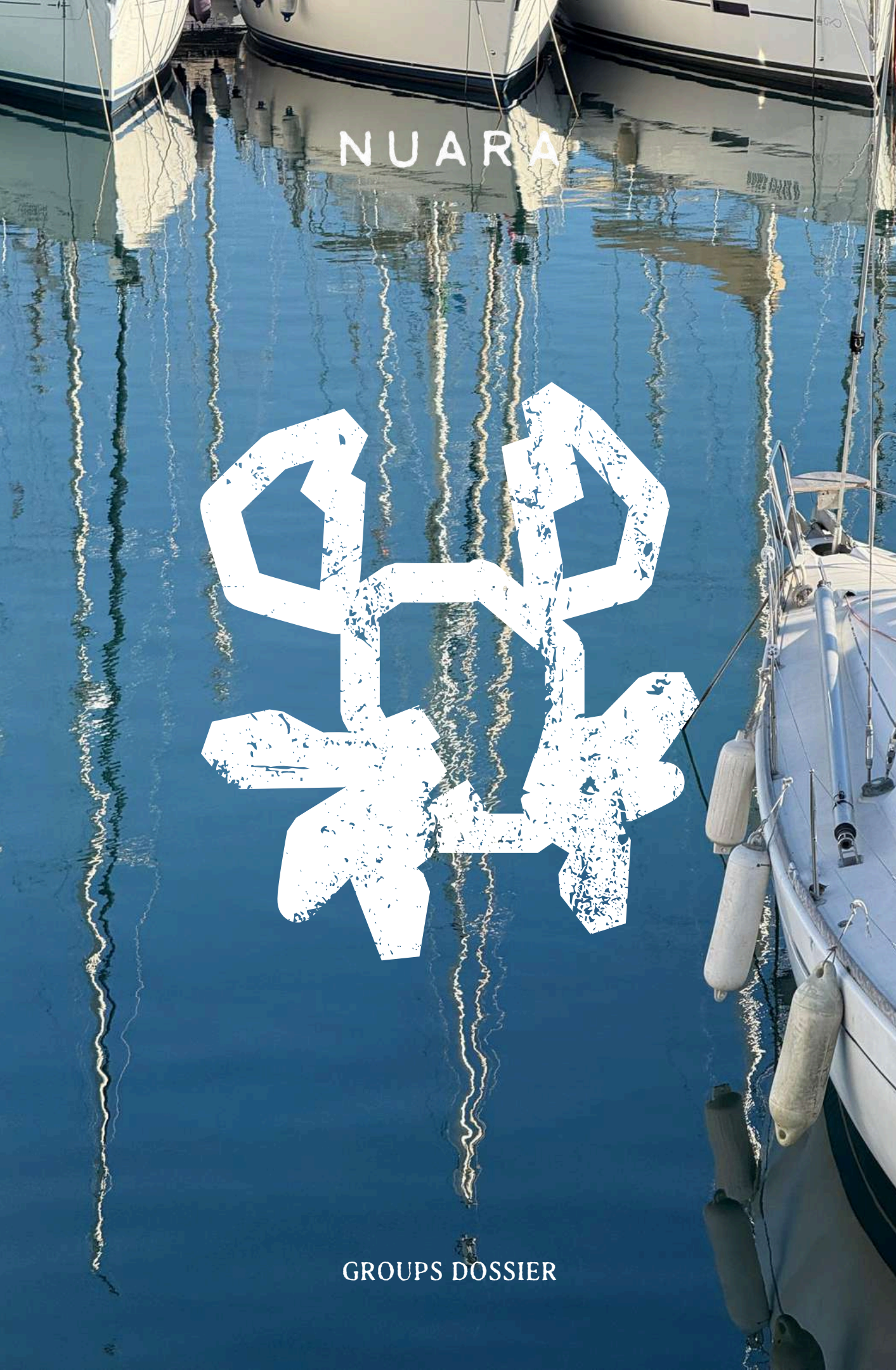
*1 bottle for every two people*





## 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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# VEGAN MENU

85€/person

## FIRST TO SHARE

Black olive hummus with feta and vegetable crudité

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





## 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.

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

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grups@familianuri.com**

**@restaurantnuara  
restaurantnuara.com**

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