

GROUP MENUS

NUARA

SEAFOOD AND GRILLED CUISINE
FRESH FROM THE MARKET



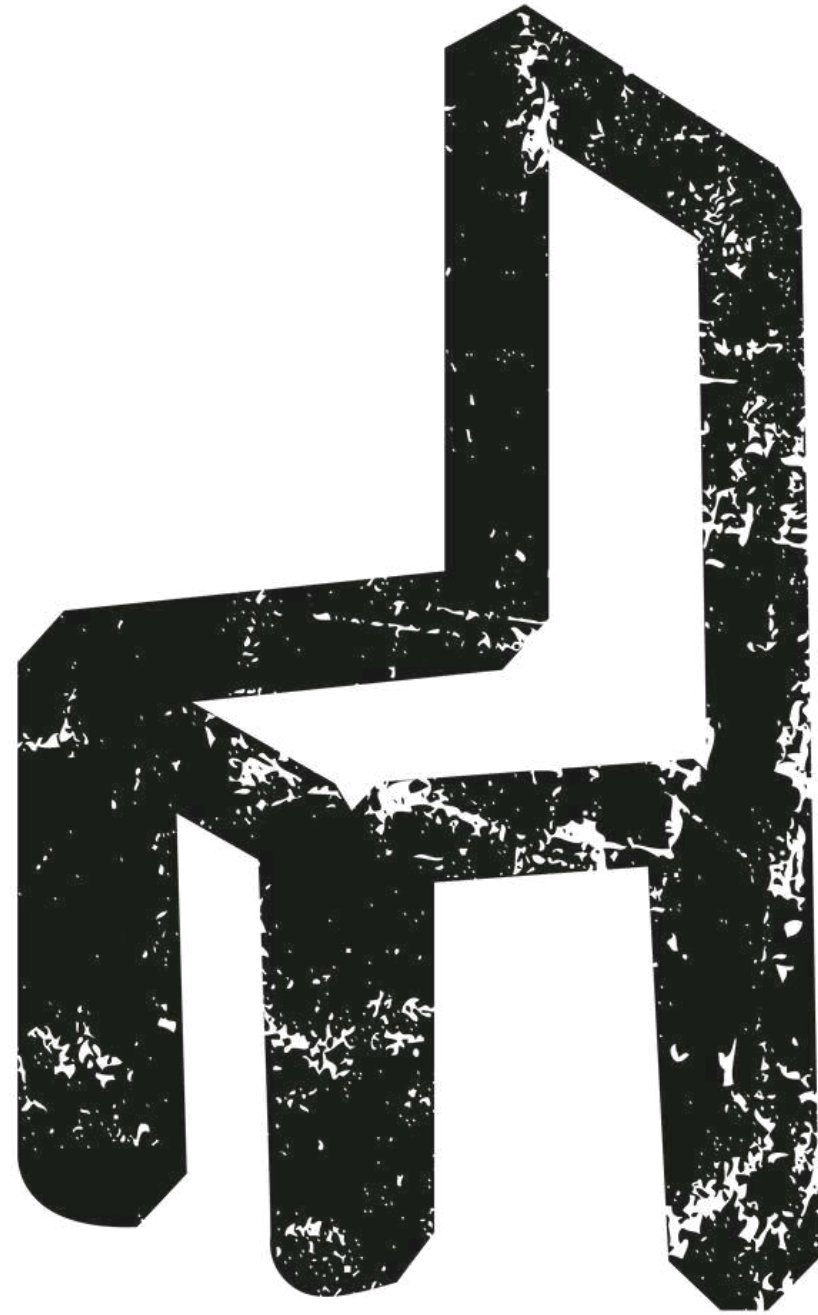
Gastronomic Balcony
of the Port Olímpic



**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 m²

PRIVATE
ROOM

20 m²

SALON

203 m²

TERRACE

235 m²

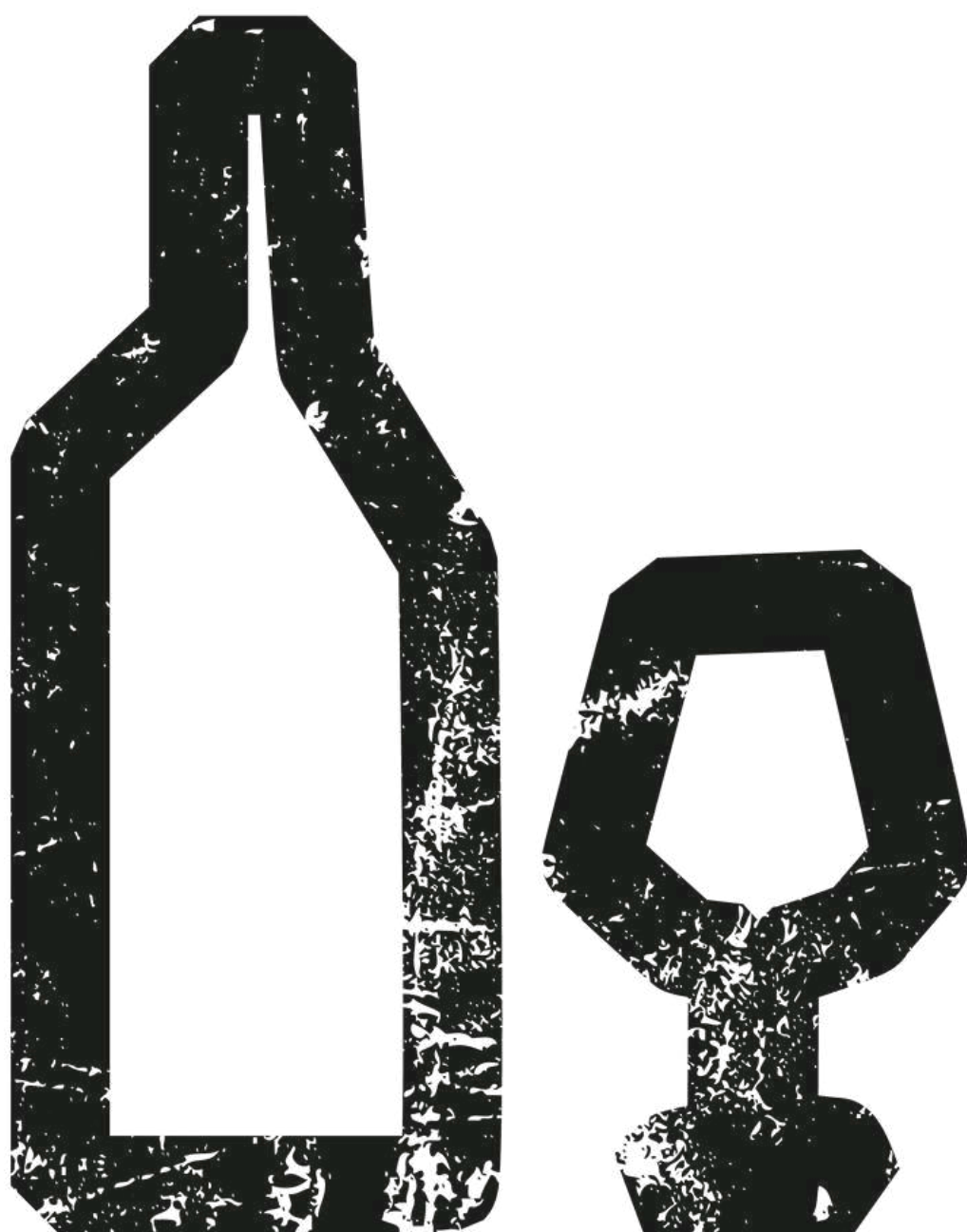
RESTAURANT LAYOUT

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



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)

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 beadcumbs

Balfegô tuna tartare with stracciatella on grilled artichoke flower

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

Puff pastry with pineapple, cream and coconut ice cream

INCLUDED DRINKS - 2 P.PERSON

Water, beer, soft drink and coffee

Minimum 10 guests



NUARA

GROUPS DOSSIER

VEGAN MENU

70€/person

STARTER TO CHOOSE

Marinated leeks with mustard vinaigrette, hazelnuts and sprouts

Grilled vegetables with pistachio “romesco” sauce

MAIN COURSE

Organic vegetable paella and seasonal mushrooms

DESSERT TO CHOOSE

Fresh fruit salad

Lemon sorbet

DRINKS INCLUDED - 2 P.PERSON

Water, beer, soft drink and coffee

NUARA



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



PERFECT SPOT FOR EVENTS

Ask us for our
cocktail menus



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

Gastronomic Balcony
of the Port Olimpic