

# 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

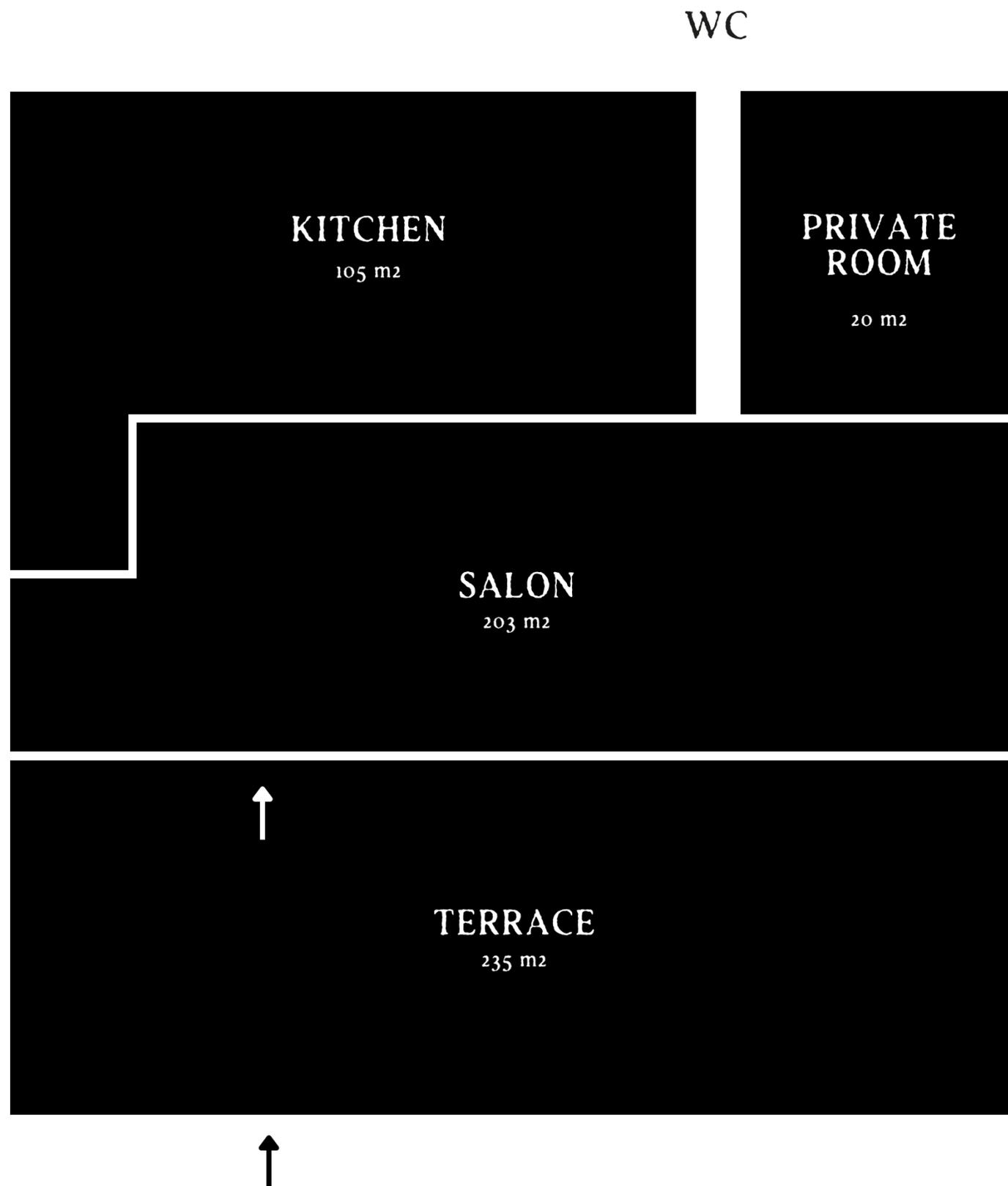
Available for a maximum of  
12 people.



## OUR SPACES

## THE TERRACE

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



OUR SPACES

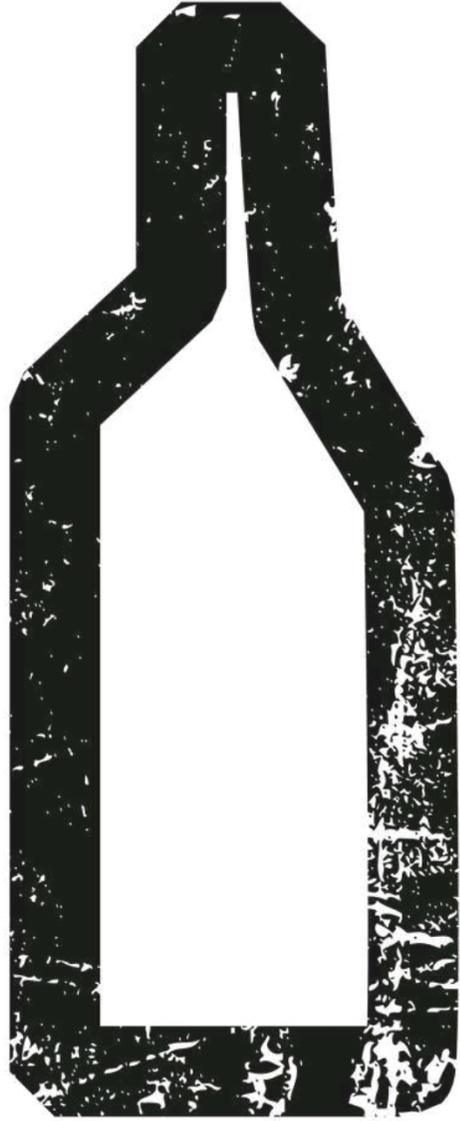
## RESTAURANT LAYOUT

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

Delta del Ebro oyster with cucumber granita, vodka, and lime

Iberian ham croquettes

### STARTER. TO CHOOSE

Balfegó tuna tartare on grilled artichoke flower with stracciatella

Russian salad with glass shrimp and river omelette eggs

### MAIN COURSE. TO CHOOSE

Confit cod's snout with parmesan beurre blanc and Catalan-style spinach

Grilled beef fillet with foie escalope

Brothy Paella with local lobster

### DESSERT. TO CHOOSE

Hazelnut coulant with yogurt ice cream

Creamy chocolate cake with whipped cream and raspberries

### INCLUDED DRINKS - 2 P.PERSON

Water, beer, soft drink and coffee

Valid from February 27 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)

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

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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

Balfegó 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

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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

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GROUPS DOSSIER

## WINERY PACKAGE

### INITIAL

WHITE WINE

**Perplejo Verdejo**

*DO Rueda*

ROSÉ WINE

**Can Sumoi La Rosa**

*DO Penedès*

RED WINE

**Només**

*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*

ROSÉ WINE

**Chivite Las Fincas**

*DO Navarra*

RED WINE

**Dominio de Elbio Sabio**

*DO Ribera del Duero*

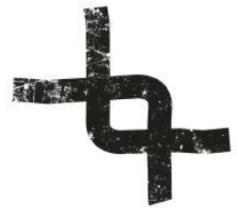
SPARKLING WINE

**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.

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

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

**@restaurantnuara  
restaurantnuara.com**

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