

## CAPRICHIO MENU

**NURIA**  
DES DE 1926

### **Appetizer**

"Montadito" with baked vegetables and goat's cheese

### **Starter**

Garden salad with cherry tomatoes, carrot and vinaigrette

### **Main course to choose**

Grilled salmon with green asparagus and Genovese pesto sauce

Or

Crunchy chicken thigh with wild rice and curry cream sauce

### **Dessert**

Catalan caramelized custard cream

### **Drinks**

Red or White wine Clos del Pinell (1 bottle 4 persons) or

Sangria (1 for 4 persons) or

½ lt. of beer for person

Mineral water

18,20 € TVA included

## TASTING TAPAS MENU



### **Cold Tapas**

Tomato-rubbed coca's bread with olive virgin oil

Assortment of Iberian cold cuts (ham, cured pork loin and chorizo)

Manchego cheese

Olives from Antequera

Mixed vegetables salad with mayonnaise

### **Warm Tapas**

Nuria spicy potatoes

Andalusian-fried squid rings

Potato and onion omelette (Spanish omelette)

Small chorizos (red sausage) with white wine

Marinated chicken brochette

### **Dessert**

Catalan caramelized custard cream

### **Drinks**

Red or White wine Clos del Pinell (1 bottle 4 persons) or

Sangria (1 for 4 persons) or

½ lt. of beer for person

Mineral water

18,90 € TVA included

## CANALETAS MENU

**NURIA**  
DES DE 1926

### **Appetizer**

Tomato-rubbed coca's bread with olive virgin oil  
Idiazábal cheese with olive oil  
Olives from Antequera

### **Starter**

Grilled mixed vegetables with Romesco sauce

### **Main course**

Grilled salmon with green asparagus and Genovese pesto sauce  
Or  
Grilled meat platter (Lamb, veal "churrasco", chicken and catalan sausage)  
with baked potato

### **Dessert**

Walnuts and chocolate Brownie with vanilla ice cream

### **Drink**

Red or White wine Clos del Pinell (1 bottle 4 persons) or  
Sangria (1 for 4 persons) or  
½ lt. of beer for person  
Mineral water  
Coffee and tea

20,50 € TVA included

## SELECT TAPAS MENU

**NURIA**  
DES DE 1926

### **Cold Tapas**

Tomato-rubbed coca's bread with olive virgin oil

Assortment of Iberian cold cuts (ham, cured pork loin and chorizo)

Olives from Antequera

Idiazábal cheese with olive oil

Mixed vegetables salad with mayonnaise

### **Warm Tapas**

Casserole of noodles paella with garlic mayonnaise

Crispy artichoke chips with Romesco sauce

Andalusian-fried squid rings

Traditional ham croquettes

Salt cod omelette

Small chorizos (red sausage) with white wine

### **Dessert**

Homemade cheese cake

### **Drinks**

Red or White wine Clos del Pinell (1 bottle 4 persons) or

Sangria (1 for 4 persons) or

½ lt. of beer for person

Mineral water

Coffee and tea

22,50 € TVA included

## MEDITERRANEAN MENU

**NURIA**  
DES DE 1926

### Tapas

Tomato-rubbed coca's bread with olive virgin oil

Green salad with grilled chicken, cherry tomatoes and tartar sauce

Andalusian-fried squid rings

Nuria spicy potatoes (patatas bravas)

### Second

#### **Homemade seafood Paella**

(Scampi, shrimp, clams, mussels, cuttlefish)

### Dessert

Catalan caramelized custard cream

### Drinks

Red or White wine Clos del Pinell (1 bottle 4 persons) or

Sangria (1 for 4 persons) or

½ lt. of beer for person

Mineral water

Coffee and tea

23,0 € TVA included

## TAPAS AND BEEF STEAK MENU

**NURIA**  
DES DE 1926

### **Cold Tapas**

Tomato-rubbed coca's bread with olive virgin oil

Assortment of Iberian cold cuts (ham, cured pork loin and chorizo)

Olives from Antequera

Baked vegetables with herbs

Garden salad

### **Warm Tapas**

Andalusian-fried squid rings

Traditional ham croquettes

Smashed fried free-range egg with iberic ham

### **Beef steak to share**

400 gr. Beef steak (one for 4 persons)

### **Dessert**

Homemade cheese cake

### **Drinks**

Red or White wine Clos del Pinell (1 bottle 4 persons) or

Sangria (1 for 4 persons) or

½ lt. of beer for person

Mineral water

Coffee and tea

23,90 € TVA included

## CELLER MENU



### **Cold Tapas**

Tomato-rubbed coca's bread with olive virgin oil

Grilled vegetables flavoured with herbs

### **Warm Tapas**

Crispy artichoke chips with romesco sauce

Andalusian-fried squid rings

Nuria spicy potatoes (Patatas bravas)

### **Main course**

Salt cod au gratin of garlic mayonnaise with tomato suace and Padron peppers

o

Girona veal entrecotte (300gr.) with garnish

### **Dessert**

Walnuts and chocolate Brownie with vanilla ice cream

### **Drinks**

Red or White wine Clos del Pinell (1 bottle 4 persons) or

Sangria (1 for 4 persons) or

½ lt. of beer for person

Mineral water

Coffee and tea

29,50 € TVA included

## SPECIAL PAELLA MENU

**NURIA**  
DES DE 1926

### Tapas

Tomato-rubbed coca's bread with olive virgin oil  
Pear tomatoe salad with tuna, onion and virgin oil  
Garlic shrimp  
Andalusian-fried squid rings  
Homemade ham croquette

### Second

#### **Homemade seafood Paella**

(Scampi, shrimp, clams, mussels, cuttlefish)

### Dessert

Catalan caramelized custard cream

### Drinks

Red or White wine Clos del Pinell (1 bottle 4 persons) or

Sangria (1 for 4 persons) or

½ lt. of beer for person

Mineral water

Coffee and tea

27,0 € TVA included



## MENU DEL MAR



### **Cold Tapas**

Tomato-rubbed coca's bread with olive virgin oil

Assortment of Iberian cold cuts (ham, cured pork loin and chorizo)

### **Warm Tapas**

Garlic shrimp

Andalusian-fried squid rings

Clams fisherman style with coriander

### **Main course**

Soupy rice with lobster, mussels and cuttlefish

or

Rost lamb shoulder with baked potatoes

### **Dessert**

Walnuts and chocolate Brownie with vanilla ice cream

### **Cellar**

White wine Vailet (D.O Empordà)

Red wine XIII Lunas (D.O Rioja)

Mineral water

Coffee and tea

36,90 € TVA included