

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

19,50 € 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

21 € TVA included

CANALETAS MENU



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

23 € 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

24,50 € 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

25,30 € 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

26,50 € TVA included

Half person beef steak: 32 euros person

CELLER MENU

NURIA
DES DE 1926

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

32 € 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

29 € 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 La Camioneta (Rueda D.O)

Red wine Merian Negre (Terra Alta D.O)

Mineral water

Coffee and tea

38 € TVA included