

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

Sea bream fillets with potatoes in saffron

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 KmZero

23,00 € VAT included

Coffee and tea supplement: €1.20

TASTING TAPAS MENU



Cold Tapas

Tomato-rubbed coca's bread with olive virgin oil
Assortment of Iberian cold cuts (ham, sausage and chorizo)
Cured Manchego cheese
Olives from Antequera
Mixed vegetables salad with mayonnaise

Warm Tapas

Nuria spicy potatoes "Bravas"
Andalusian-fried squid rings
Potato and onion omelette (Spanish omelette)
Cochinita pibil Tacos with pickled onion & Jalapeños

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 KmZero

25,00 € VAT included

Coffee and tea supplement: €1.20

CANALETAS MENU



Appetizer

Olives from Antequera

Starter

Fideuada with allioli (noodles paella with garlic mayonnaise)

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

Chocolate mousse

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 KmZero

27,50 € VAT included

Coffee and tea supplement: €1.20

SELECT TAPAS MENU



Cold Tapas

Tomato-rubbed coca's bread with olive virgin oil
Assortment of Iberian cold cuts (ham, sausage and chorizo)
Olives from Antequera
Cured Manchego cheese
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 croquette
Potato and onion omelette (Spanish omelette)
Fried aubergine with cane honey

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 KmZero

28,00 € VAT included

Coffee and tea supplement: €1.20

MEDITERRANEAN MENU

NURIA
DES DE 1926

Tapas

Tomato-rubbed coca's bread with olive virgin oil

Cesar salad with crunchy chicken

Andalusian-fried squid rings

Mussels à la mariniere

Main Course

Homemade seafood Paella

(Shrimps, clams, mussels & squid)

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 KmZero

28,00 € VAT included

Coffee and tea supplement: €1.20

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, sausage and chorizo)

Olives from Antequera

Baked vegetables with herbs

Garden salad

Warm Tapas

Andalusian-fried squid rings

Traditional ham croquette

Smashed fried free-range egg with iberic ham

Beef steak to share

400 gr. Beef steak from Girona to share (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 KmZero

Coffee and tea

30,00 € VAT included

Half person beef steak: 37 euros person

SPECIAL PAELLA MENU

NURIA
DES DE 1926

Tapas

Tomato-rubbed coca's bread with olive virgin oil
Pear tomatoe salad with tuna, onion and olive virgin oil

Garlic shrimp

Andalusian-fried squid rings

Homemade ham croquette

Second

Homemade seafood Paella

(Shrimps, clams, mussels & squid)

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 KmZero

Coffee and tea

32,00 € VAT included

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

or

Girona veal entrecotte (250gr.) with garnish

Dessert

Homemade tiramisú

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 KmZero

Coffee and tea

37,00 € VAT included

MENU DEL MAR

NURIA
DES DE 1926

Cold Tapas

Tomato-rubbed coca's bread with olive virgin oil
Cured Manchego cheese

Warm Tapas

Garlic shrimp
Andalusian-fried squid rings
Clams fisherman style with coriander

Main course

Rice with lobster stock

Dessert

Homemade tiramisú

Cellar

White wine La Camioneta (Rueda D.O)
Red wine Aladelta (Penedès D.O)
Mineral water KmZero
Coffee and tea

45,00 € VAT included