

Groups dossier

XIROI

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**EL + SIMPÀTIC DE LA
FAMÍLIA NURI**



The most casual version of Familia Nuri where you can enjoy paella, tapas and cocktails in front of the sea

A dining room with excellent views of the sea.
With a projector, sound equipment and microphone.
Terrace on the seafront, equipped for any time
of the year.

The terrace

Located on the promenade with sea views.

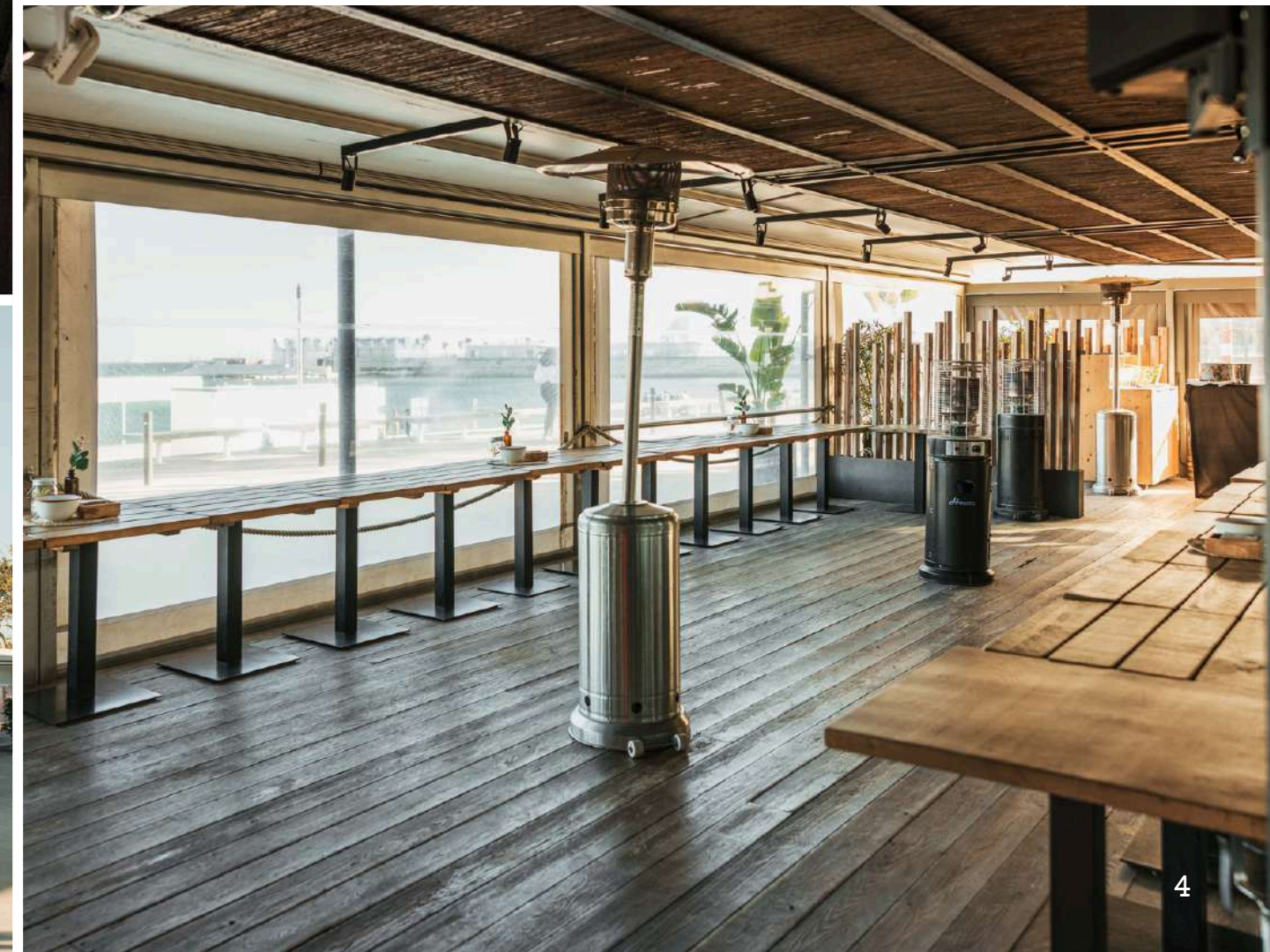
Equipped for any time of the year with a closing system on the sides and roof. It can also be uncovered.

CAPACITY:

- 120 people (banquet)
- 150 people (cocktail)



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Dining room

Sea views and fireplace in winter.

It has a projector, sound equipment and microphone.

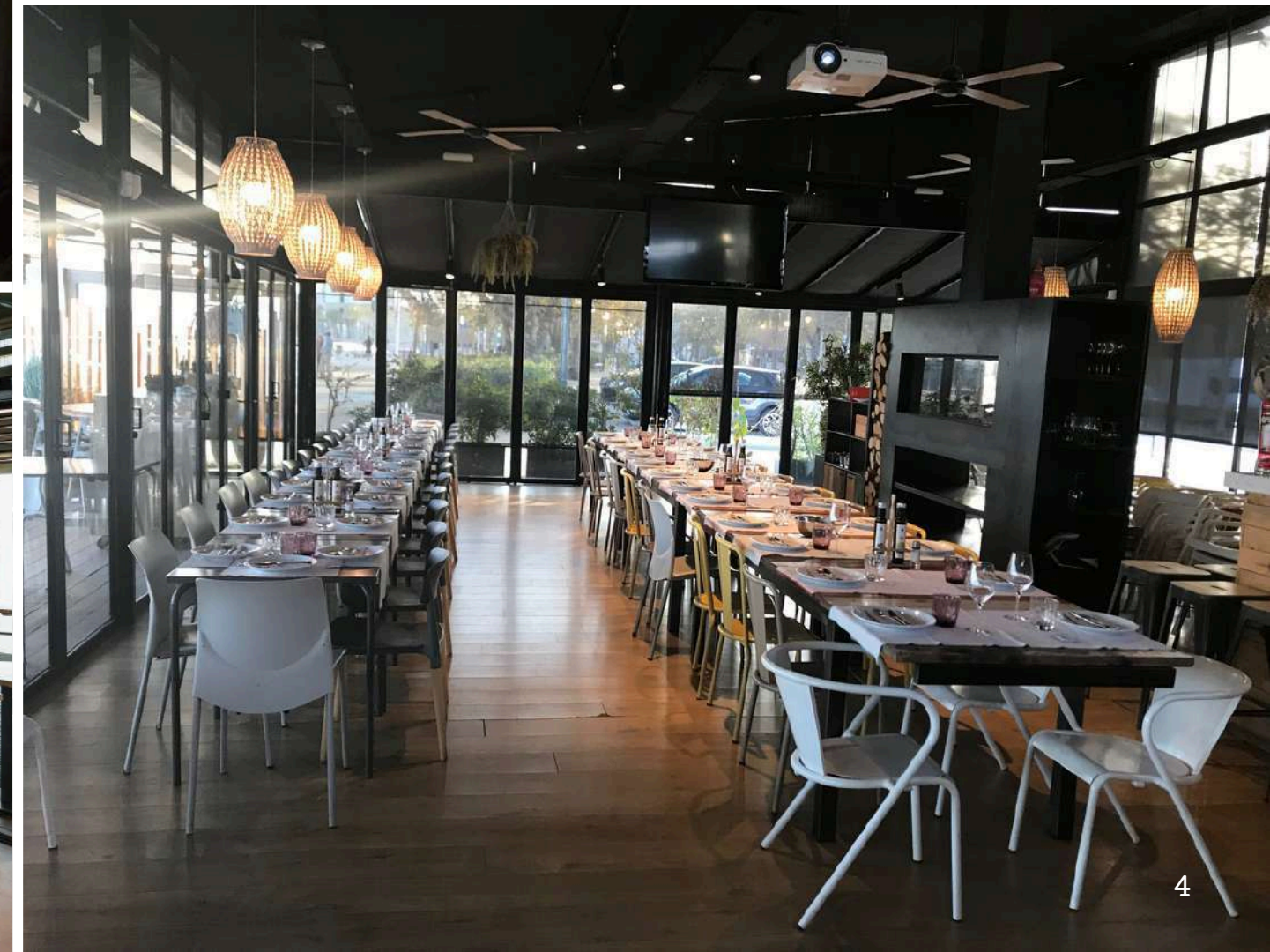
The living room can be connected to the terrace area in case of exclusivity in both spaces.

CAPACITY:

- 60 people (banquet)
- 80 people (cocktail)



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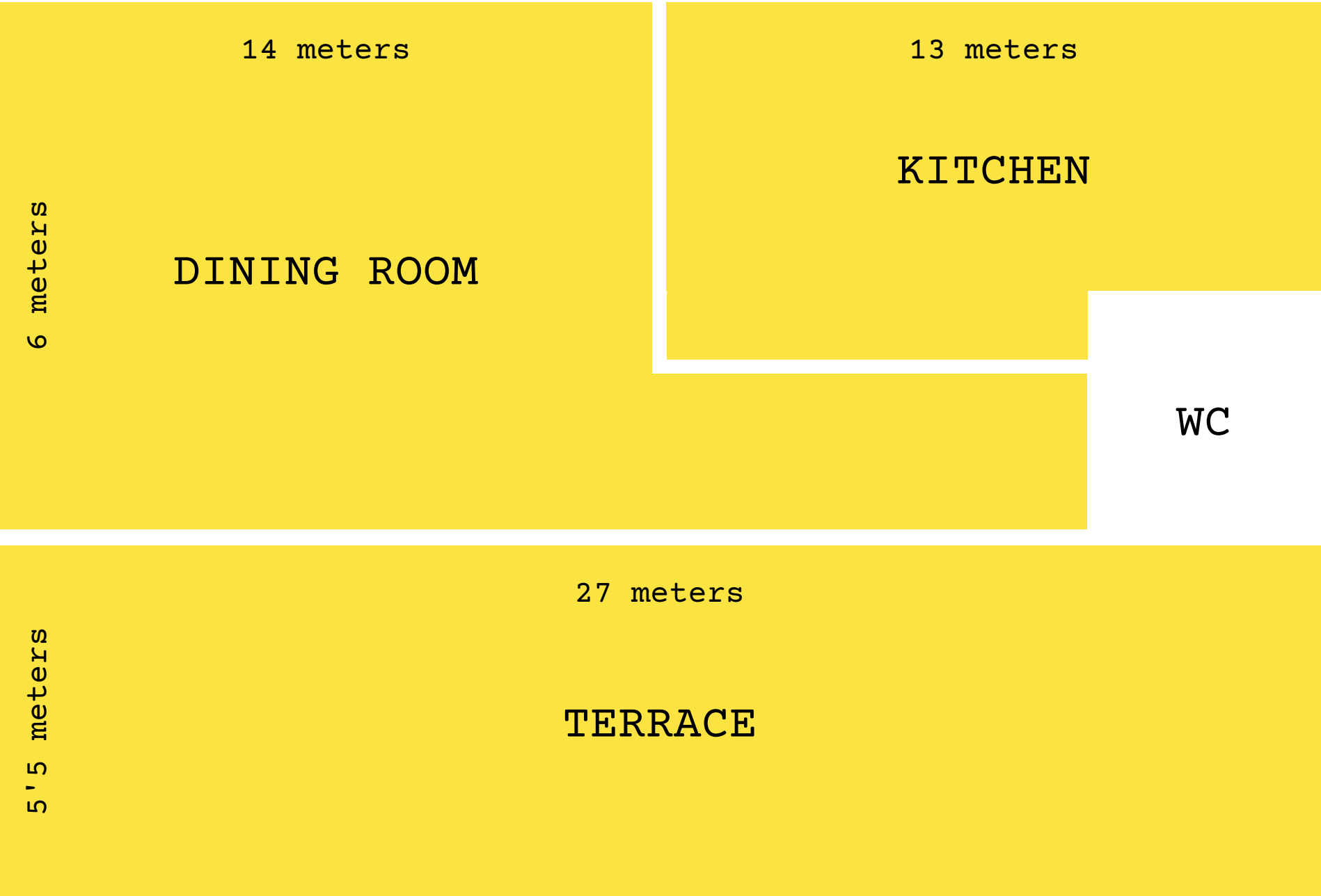
Restaurant layout

With the possibility of renting the entire premises exclusively, allowing all spaces to be interconnected.

TOTAL CAPACITY:

- 120 people (banquet)
- 230 people (cocktail)

Contact us or request a visit



Banquet Menu

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Tapas Menu

TAPAS TO SHARE

Green salad with vegetable crudites
Bravas potatoes with sriracha and chipotle
Meat croquettes
Padrón peppers with salt flakes and spices
Grilled mussels with garlic and parsley
Iberian Ham
Coca bread with tomato and olive oil
Seafood paella (peeled and deshelled. Tapa)



DESSERT, TO CHOOSE

Chocolate and nuts brownie
Oreo cheesecake

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45€

DRINKS **CHEERS!**

White wine Ros Marina 2X D.O.Penedès
Red wine Encantats D.O.Conca Barberà
Water
Selection of coffee and tea

MENU’S CONDITIONS:

VAT included
1 bottle of wine every two guests
Valid every day except weekends at midday and holidays
Minimum 10 guests
We do not accept individual payments

SPECIAL OFFER

If you want to complete the menu with a mixed-drink, the price will be 54€



Celebration Menu

45€

TAPAS TO SHARE

Green salad with vegetable crudites
“Bravas” fried potatoes with sriracha
and chipotle
Cod fritters with tomato jam
Grilled mussels with garlic and parsley
Artisan bread



MAIN COURSE, TO CHOOSE

Seafood paella Familia Nuri
Noodle paella Familia Nuri

HOMEMADE
DESSERTS

DESSERT, TO CHOOSE

Chocolate and nuts brownie
Oreo cheesecake

DRINKS

White wine Ros Marina 2X D.O.Penedès
Red wine Encantats D.O.Conca Barberà
Water
Selection of coffee and tea

MENU’S CONDITIONS:

VAT included
1 bottle of wine every two guests
Valid every day except weekends at midday and holidays
Minimum 10 guests
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Xiroi Menu

STARTERS TO SHARE

Green salad with vegetable crudites

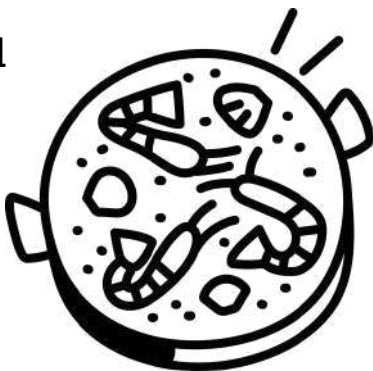
Stewed meat croquettes **YUMMY!**

Grilled baby squid with garlic and parsley and roasted potato

Grilled mussels with garlic and parsley

Iberian ham

Coca bread with vine tomato and olive oil



MAIN COURSE, TO CHOOSE

Seafood Paella Familia Nuri

Cod loin gratin with alioli and vegetable wok

Iberian pork fillet with wedge potatoes and Padrón peppers

DESSERT, TO CHOOSE

Chocolate and nuts brownie
Oreo cheesecake

50€

DRINKS

White wine Ros Marina 2X D.O.Penedès

Red wine Encantats D.O.Conca Barberà

Water

Coffee and tea selection



MENU'S CONDITIONS:

VAT included
1 bottle of wine every two guests
Valid every day except weekends at midday and holidays
Minimum 10 guests
We do not accept individual payments

SPECIAL OFFER

If you want to complete the menu with a mixed-drink, <u>the price will be 59€</u>



Festival Menu

STARTERS TO SHARE

Crispy spheres with salmon tartar and wasabi mayonnaise

Meat croquettes

Grilled mussels with minced garlic and parsley

Grilled “zamburiñas” with garlic oil and lemon

Iberian Ham

Coca bread with vine tomato and olive oil

MAIN COURSE, TO CHOOSE

Seafood paella (peeled and deshelled)

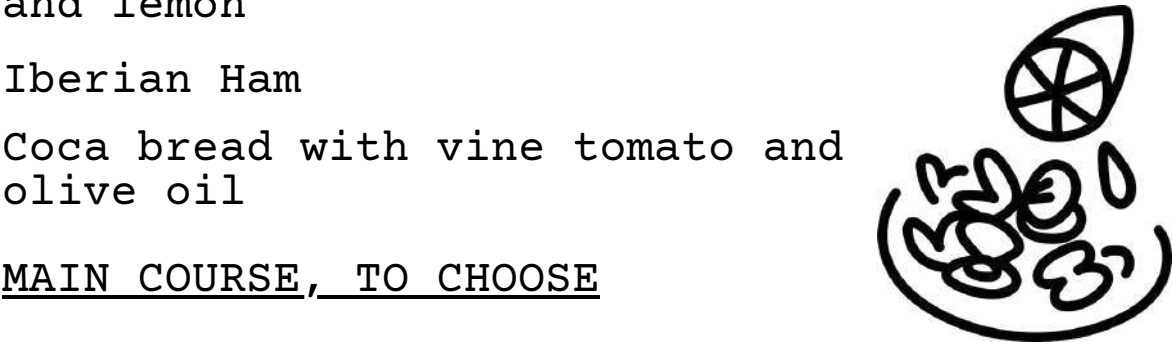
Fresh fish of the day with baked potatoes, cherrys and Donostiarra style

Mellow beef with truffled parmentier

Seasonal vegetable risotto

DESSERT, TO CHOOSE

Chocolate and nuts brownie
Oreo cheesecake



**THEY ARE
UNIQUE!**

55€

DRINK

White wine Pardas Rupestris D.O.Penedès

Red wine El Pispa D.O.Montsant

Water

Coffee and tea selection

MENU’S CONDITIONS:

VAT included
1 bottle of wine every two guests
Valid every day except weekends at midday and holidays
Minimum 10 guests
We do not accept individual payments

SPECIAL OFFER

If you want to complete the menu with a mixed-drink, the price will be 64€



Vegetarian Menu

STARTERS TO SHARE

FRESHHH

Green salad with vegetable crudites

“Bravas” fried potatoes with
sriracha and chipotle

Hummus with tortilla chips

Eggplant focaccia with brie
and dried tomato

Padrón peppers with salt flakes
and spices

Coca bread with vine tomato and
olive oil

MAIN COURSE, TO CHOOSE

Seasonal vegetable rice

Seasonal vegetable noodle paella

DESSERT, TO CHOOSE

Chocolate and nuts brownie
Oreo cheesecake



45€

DRINKS

White wine Ros Marina 2X D.O.Penedès

Red wine Encantats D.O.Conca Barberà

Water

Selection of coffee and tea

MENU’S CONDITIONS:

VAT included
1 bottle of wine every two guests
Valid every day except weekends at midday and holidays
Minimum 10 guests
We do not accept individual payments

SPECIAL OFFER

If you want to complete the menu with
a mixed-drink, the price will be 54€



Vegan menu

STARTERS TO SHARE

Green salad with vegetable crudités

“Bravas” fried potatoes with
sriracha and chipotle

Hummus with tortilla chips

Eggplant focaccia and dried tomato

Padrón peppers with salt flakes
and spices

Coca bread with vine tomato and
olive oil

MAIN COURSE, TO CHOOSE

Seasonal vegetable rice

Seasonal vegetable noodle paella

DESSERT

Berries salad and
citrus granita



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45€

DRINKS

White wine Ros Marina 2X D.O.Penedès

Red wine Encantats D.O.Conca Barberà

Water

Selection of coffee and tea

MENU'S CONDITIONS:

VAT included
1 bottle of wine every two guests
Valid every day except weekends at midday and holidays
Minimum 10 guests
We do not accept individual payments

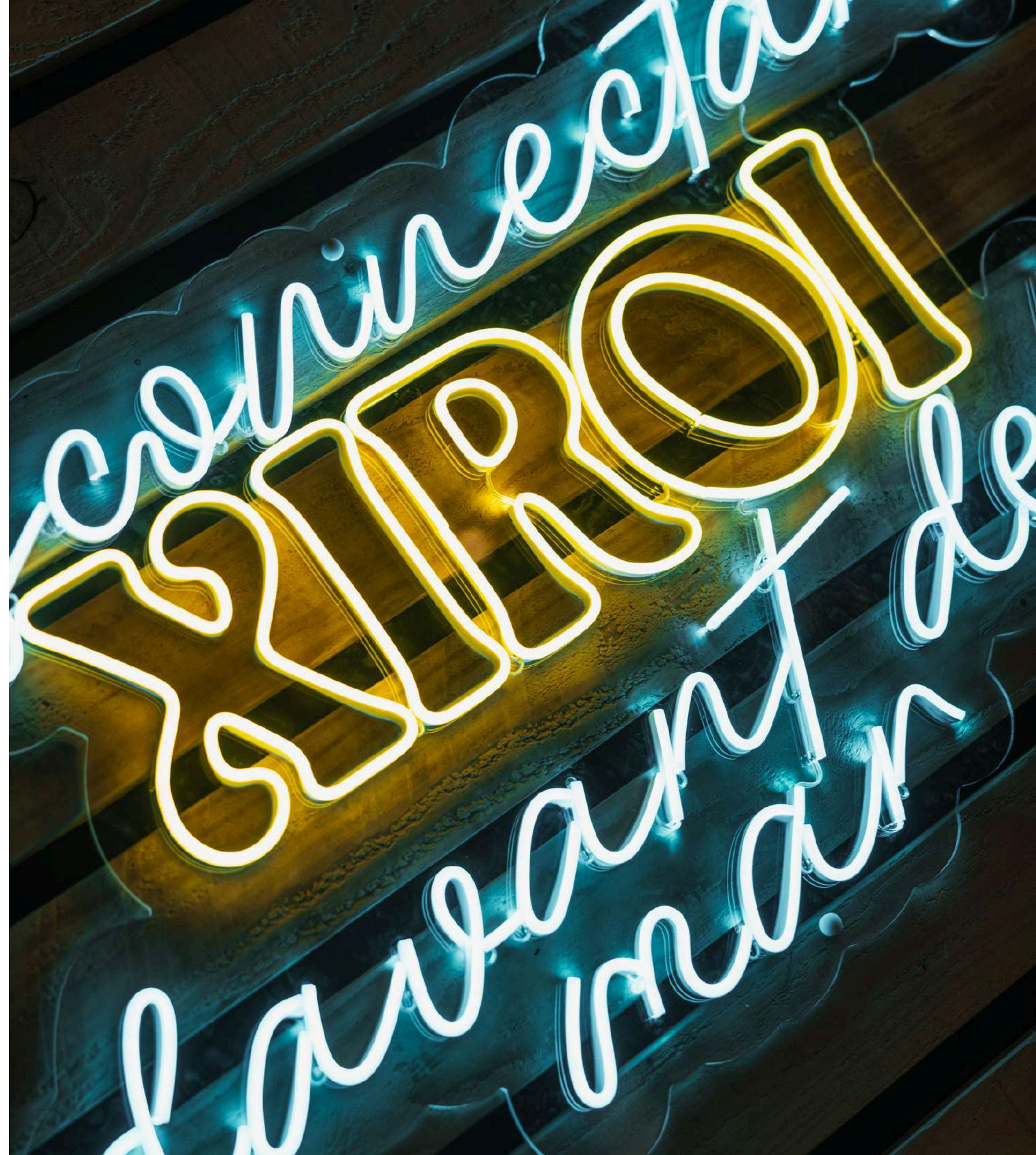
SPECIAL OFFER

If you want to complete the menu with a mixed-drink, <u>the price will be 54€</u>
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Booking conditions

- Minimum 10 diners.
- The reservation will be confirmed upon receipt of 50% of the total amount.
- The extras of the event will be invoiced at the end of the event.
- The final number of guests must be communicated 48 hours prior to the event and will be the final number for billing purposes.
- We do not accept individual payments.
- The menus, special diets and chosen extras must be confirmed 3 working days prior to the event.
- We request that the whole group is punctual. The kitchen will start the service no later than one hour after the agreed arrival.
- The restaurant reserves the right not to apply the drink promotions not agreed in advance.
- Please respect the closing time of the establishment as indicated at 12 A.M.





DO YOU WANT TO ORGANISE AN EVENT OR GROUP?
CONTACT US

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grups@familianuri.com