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SET MENU I

(Valid until May, 2021 - Válidos hasta mayo de 2021)

Dishes to be shared (one dish for every 4 people)

Primeros platos para compartir (1 plato cada 4 personas)

***Sliced Acorn-fed Iberian cured ham**

Jamón ibérico de montanera cortado a cuchillo.

***Traditional Spanish potato salad with Northern white tuna.**

Ensaladilla rusa tradicional de bonito del Norte.

***Soft-centred omelette with line-caught hake, leeks and Herbón peppers**

Tortilla de merluza de pincho, puerros y pimientos de Herbón.

***Large red prawn and Iberian ham croquettes (2 units per person).**

Croquetas de carabinero y jamón ibérico (2 uds por persona).

Main course (choose from) - Segundo plato (a elegir)

(For more than 50 people, choose just one dish in advance for the whole group)

(Para más de 50 pax, elegir por adelantado un único plato para todo el grupo)

***Rice à la marinère with peeled shellfish, "so you don't stain yourself".**

Arroz Marinero limpio, "para no mancharse".

or - o

***Bilbao-style hake fillet with seasonal vegetables.**

Lomo de merluza a la Bilbaína con verduras de temporada.

or - o

***Beef medallion in a mushroom Perigourdine sauce with baby broad beans and garlic shoots**

Centro de vacuno mayor con Perigourdini de setas, habitas y ajos tiernos.

A sweet ending - El dulce final

***Artisanal cheesecake with a caramel toffee sauce**

Tarta de queso hecha en casa con caramelo Toffee.

***Arabica coffee and natural herbal teas**

Café Arábica e infusiones naturales.

***Home-made sweets - Dulces de la Casa.**

Wine list - Nuestra bodega

White wine (Magnum) - Vino blanco (Magnum)

(D.O. Rueda) Guardaviñas - Verdejo 100%.

Red wine (Magnum) - Vino tinto (Magnum)

(D.O. Ca. Rioja) Hacienda Calavia Crianza – Tempranillo 100%.

***Mineral water (still or sparkling)**

Aguas minerales (con o sin gas).

Price per person €50,00 (VAT included)

Precio por persona 50,00€ (IVA incluido)

Considerations about the menú:

- *The menu includes drinks from the beginning of the lunch / dinner (starters) until the end of it (desserts).*
- *Drinks before or after lunch/dinner are considered extras and, therefore, would be paid separately.*
- *Check the welcome options with our Events Department.*
- *Please let us know if you have any food intolerance. We have information about allergens. Ask our staff.*
- *The dishes on the menu are susceptible to be replaced by others of equal or better characteristics according to the needs of the restaurant.*



SET MENU II

(Valid until May, 2021 - Válidos hasta mayo de 2021)

Dishes to be shared (one dish for every 4 people)

Primeros platos para compartir (1 plato cada 4 personas)

- *Sliced Acorn-fed Iberian cured ham - Jamón ibérico de montanera al corte.
- *Fresh bonito fillets salad with peeled tomato and spring onion
Ensalada de lomos de bonito de campaña con tomate pelado y cebolleta dulce.
- *Grilled artichoke flowers sprinkled with salt flakes (2 units per person).
Alcachofas en flor a la parrilla con escama de sal (2 uds. por persona)
- *Butterflied anchovies with lemon - Boquerones plateados abiertos al limón.

Main course (choose from) - Segundo plato (a elegir)

(For more than 50 people, choose just one dish in advance for the whole group)

(Para más de 50 pax, elegir por adelantado un único plato para todo el grupo)

- * Fisherman's rice with baby squids and monkfish
Arroz de pescadores con chipirones y rape de Costa.
or - o
- *San Sebastian-style line-caught sea bass with grilled vegetables.
Lubina de pincho a la Donostiarra con verduras grillé.
or - o
- *Oxtail stew in Madrid wine - Rabo de toro estofado al vino de Madrid.

A sweet ending - El dulce final

- *Brioche bread toast - Torrija Brioche "El Barril".
(slice of bread moistened with milk, dipped in egg, Fried and topped with sugar).
- *Arabica coffee and natural herbal teas - Café Arábica e infusiones naturales.
- *Home-made sweets - Dulces de la Casa.

Wine list (choose a white wine and a red one for the whole group)

Nuestra bodega (a elegir un vino blanco y un tinto para todo el grupo)

White wines (Magnum) - Vinos blancos (Magnum)

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Códax - Albariño 100%.

Red wines (Magnum) - Vinos tintos (Magnum)

(D.O. Ca. Rioja) Hacienda Calavia Crianza – Tempranillo 100%.

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.

- *Mineral water (still or sparkling) - Aguas minerales (con o sin gas).

Price per person €55,00 (VAT included)

Precio por persona 55,00€ (IVA incluido)

Considerations about the menú:

- The menu includes drinks from the beginning of the lunch / dinner (starters) until the end of it (desserts).
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SET MENU III

(Valid until May, 2021 - Válidos hasta mayo de 2021)

Dishes to be shared (one dish for every 4 people)

Primeros platos para compartir (1 plato cada 4 personas)

*Sliced Acorn-fed Iberian cured ham - Jamón ibérico de montanera al corte.

*Boiled or grilled trammel-caught prawns

Langostinos de trasallo cocidos o a la parrilla.

*Fried hake morsels with a rice-flour coating and lime mayonnaise (2 units per person).

Bocaditos de merluza rebozados en harina de arroz y mahonesa de lima (2 uds. por persona).

*Grilled rock octopus with mild Aioli - Pulpo de pedrero a la parrilla con alioli suave.

Main course (choose from) - Segundo plato (a elegir)

(For more than 50 people, choose just one dish in advance for the whole group)

(Para más de 50 pax, elegir por adelantado un único plato para todo el grupo)

*Black rice with pot-fished squid in its ink

Arroz negro a la tinta del calamar de Palanza.

or - o

*Orio-style black-bellied monkfish with Chili-Garlic sauce.

Rape de tripa negra estilo Orio con refrito de Ajo-guindilla.

or - o

*Beef steak with salt to taste and pepper confit.

Entrecot de vaca mayor al punto de sal con pimientos confitados.

A sweet ending - El dulce final

*Mascarpone tiramisú with Amaretto

Tiramisú de Mascarpone y Amaretto.

*Arabica coffee and natural herbal teas

Café Arábica e infusiones naturales.

*Home-made sweets - Dulces de la Casa.

Wine list (choose a white wine and a red one for the whole group)

Nuestra bodega (a elegir un vino blanco y un tinto para todo el grupo)

White wines (Magnum) - Vinos blancos (Magnum)

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Códax - Albariño 100%.

Red wines (Magnum) - Vinos tintos (Magnum)

(D.O. Ca. Rioja) Hacienda Calavia Crianza – Tempranillo 100%.

(D.O. Ribera de Duero) Celeste - Crianza - Tinto Fino 100%.

*Mineral water (still or sparkling) - Aguas minerales (con o sin gas).

Price per person €57,00 (VAT included)

Precio por persona 57,00€ (IVA incluido)

Considerations about the menú:

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SET MENU IV

(Valid until May, 2021 - Válidos hasta mayo de 2021)

Dishes to be shared (one dish for every 4 people)

Primeros platos para compartir (1 plato cada 4 personas)

- ***Sliced Acorn-fed Iberian cured** - Jamón ibérico de bellota cortado a cuchillo.
- ***Boiled white prawns from Huelva** - Gambas blancas de Huelva hervidas.
- ***Boiled octopus with paprika oil and cachelos (typical Galician potatoes).**
Pulpo hervido al aceite de pimentón con sus cachelos.
- ***Andalusian-style jig-caught squid strips with roasted peppers.**
Calamares de potera a la andaluza con pimientos asados.

Main course (choose from) - Segundo plato (a elegir)

(For more than 50 people, choose just one dish in advance for the whole group)

(Para más de 50 pax, elegir por adelantado un único plato para todo el grupo)

***Rice with fresh cuttlefish and seasonal vegetables.**

Arroz con chipirones de Costa y verduras de temporada.

or - o

***Grilled red tuna with sautéed spinach and romesco sauce.**

Atún rojo a la parrilla con salteado de espinacas y su romesco.

or - o

***Beef sirloin with old-fashioned mustard sauce, turned potatoes and fine herbs.**

Solomillo de vacuno mayor a la mostaza antigua con patatas torneadas a las finas hierbas.

A sweet ending - El dulce final

***Creamy cheese soufflé with red berries coulis** - Soufflé de queso cremoso y coulis de frutos rojos.

***Arabica coffee and natural herbal teas** - Café Árabe e infusiones naturales.

***Home-made sweets** - Dulces de la Casa.

Wine list (choose a white wine and a red one for the whole group)

Nuestra bodega (a elegir un vino blanco y un tinto para todo el grupo)

White wines (Magnum) - Vinos blancos (Magnum)

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Códax - Albariño 100%.

(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.

Red wines (Magnum) - Vinos tintos (Magnum)

(D.O. Ca. Rioja) Hacienda Calavia Crianza – Tempranillo 100%.

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.

(D.O. Ca. Rioja) Marqués de Riscal Rva. - Tempranillo, Graciano y Mazuelo.

(D.O. Ribera de Duero) Conde de San Cristóbal - Tempranillo, Cabernet Sauvignon y Merlot.

***Mineral water (still or sparkling)** - Aguas minerales (con o sin gas).

Price per person €60,00 (VAT included) - Precio por persona 60,00€ (IVA incluido)

Considerations about the menú:

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SET MENU V

(Valid until May, 2021 - Válidos hasta mayo de 2021)

Dishes to be shared (one dish for every 4 people)

Primeros platos para compartir (1 plato cada 4 personas)

- ***Sliced Acorn-fed Iberian cured** - Jamón ibérico de bellota al corte.
- ***Grilled red Denia prawns** - Gambas rojas de Denia a la parrilla.
- ***Pan-fried venus clams** - Almejas de concha fina a la sartén.
- ***Lime-marinated fried sea bass** - Lubina frita al adobo de lima.

Main course (choose from) - Segundo plato (a elegir)

(For more than 50 people, choose just one dish in advance for the whole group)

(Para más de 50 pax, elegir por adelantado un único plato para todo el grupo)

* **Dry rice with Isla Cristina red prawns**

Arroz seco con carabineros de Isla Cristina.

or - o

***Oven-baked turbot with Tarragon vinaigrette and *al dente* vegetables.**

Rodaballo al horno a la vinagreta de estragón con verduritas al-dente.

or - o

***Red meat slice in truffled jus with fresh foie and sweet pepper confit**

Corte de carne roja en jugo trufado con foie fresco y pimientos confitados.

A sweet ending - El dulce final

***Dark chocolate couland with vanilla ice-cream**

Coulant de chocolate negro y crema helada de vainilla.

***Arabica coffee and natural herbal teas**

Café Arábica e infusiones naturales.

***Home-made sweets** - Dulces de la Casa.

Wine list (choose a white wine and a red one for the whole group)

Nuestra bodega (a elegir un vino blanco y un tinto para todo el grupo)

White wines (Magnum) - Vinos blancos (Magnum)

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Códax - Albariño 100%.

(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.

Red wines (Magnum) - Vinos tintos (Magnum)

(D.O. Ca. Rioja) Hacienda Calavia Crianza - Tempranillo 100%.

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.

(D.O. Ca. Rioja) Marqués de Riscal Rva. - Tempranillo, Graciano y Mazuelo.

(D.O. Ribera de Duero) Conde de San Cristóbal - Tempranillo, Cabernet Sauvignon y Merlot.

***Mineral water (still or sparkling)** - Aguas minerales (con o sin gas).

Price per person €68,50 (VAT included)

Precio por persona 68,50€ (IVA incluido)

Considerations about the menú:

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