

**EL BARRIL DE LAS LETRAS**

Cervantes, 28 | 28014 Madrid

Tfno. 91 186 36 32

[www.barrildelasletras.com](http://www.barrildelasletras.com)

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**GRUPO OTER**  
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[www.grupo-oter.com](http://www.grupo-oter.com)

## **EL BARRIL DE LAS LETRAS**

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### **SET MENU I - MENÚ I**

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

#### **STARTERS TO SHARE (ONE DISH FOR EVERY FOUR PEOPLE)**

##### **PLATOS PARA COMPARTIR (1 PLATO CADA 4 PERSONAS)**

\*SLICED ACORN-FED IBERIAN CURED HAM.

Jamón ibérico de montanera cortado al momento.

\*GARDEN TOMATOES DRESSED WITH PICKLED GREEN PEPPERS.

Tomate de temporada aliñado con piparras encurtidas.

\*CREAMY LEEK AND COD OMELETTE.

Tortilla melosa de bacalao y puerros.

\*SPIDER CRAB AND SCARLET SHRIMP CROQUETTES (2 UNITS PER PERSON).

Croquetas de centollo y carabinero (2 uds. por persona).

#### **MAIN COURSE (ONE TO BE CHOSEN) - SEGUNDO PLATO (A ELEGIR)**

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

**(Para grupos de más de 50 personas, se elegirá el plato con antelación)**

\*RICE À LA MARINIÈRE WITH PEELED SHELLFISH, "SO YOU DON'T STAIN YOURSELF".

Arroz marinero limpio, "para no mancharse".

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\*BILBAO-STYLE HAKE FILLET WITH SEASONAL VEGETABLES.

Lomo de merluza de Celeiro a la bilbaína con verduras de temporada.

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\*VEAL CHEEK STEWED IN MADRID WINE WITH CONFIT SHALLOTS.

Carrillera de ternera guisada al vino de Madrid con chalotas confitadas.

#### **SWEET ENDING - EL DULCE FINAL**

\* EGG YOLK AND CARAMEL PUDDING WITH VANILLA ICE CREAM.

Tocino de cielo al caramelo con crema helada de vainilla.

\*ARABICA COFFEE AND NATURAL HERBAL TEAS - Café Arábica e infusiones naturales.

\*HOMEMADE SWEET - Dulce de la Casa.

#### **WINE LIST - BODEGA**

##### **WHITE WINE (MAGNUM) - VINO BLANCO**

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

##### **RED WINE (MAGNUM) - VINO TINTO**

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

\*MINERAL WATER (STILL OR SPARKLING) - Agua mineral (con o sin gas).

**PRICE PER PERSON €50,00 - 10% VAT INCLUDED**

**PRECIO POR PERSONA 50,00€ - IVA AL 10% INCLUIDO**

#### **Considerations about the menu:**

- 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.
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### SET MENU II - MENÚ II

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

#### STARTERS TO SHARE (ONE DISH FOR EVERY FOUR PEOPLE)

##### PLATOS PARA COMPARTIR (1 CADA 4 PERSONAS)

\*SLICED ACORN-FED IBERIAN CURED HAM.

Jamón ibérico de montanera al corte.

\*TUNA BELLY SALAD WITH SEASONAL TOMATO AND SWEET SPRING ONION.

Ensalada de ventresca de bonito de campaña con tomate de temporada y cebolleta dulce.

\*FRIED JIG-CAUGHT SQUIDS, FRIED TO ORDER.

Calamares de potera fritos al momento

\*GALICIAN-STYLE OCTOPUS WITH GALICIAN POTATOES AND PAPRIKA OIL.

Pulpo a la gallega con sus cachelos al aceite de pimentón.

#### MAIN COURSE (ONE TO BE CHOSEN) - SEGUNDO PLATO (A ELEGIR)

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

(Para grupos de más de 50 personas, se elegirá el plato con antelación)

\*TOASTED FINE NOODLE FIDEUA WITH FRESH DUCK FOIE GRAS AND PEDRO XIMÉNEZ REDUCTION.

Fideuá de cabellín con foie fresco de pato al Pedro Ximénez.

\*SAN SEBASTIAN-STYLE BLACK-BELLIED MONKFISH.

Rape de tripa negra a la Donostiarra.

\*BEEF MEDALLIONS IN ITS JUS WITH GARLIC AND CHILLI.

Medallones de ternera roja en su jugo al Ajo-guindilla.

#### SWEET ENDING - EL DULCE FINAL

\*TIRAMISÚ, MASCARPONE CREAM, AMARETTO LIQUOR AND COFFEE SPONGE CAKE.

Tiramisú de Mascarpone, Amaretto y soletilla de café.

\*ARABICA COFFEE AND NATURAL HERBAL TEAS - Café Árábica e infusiones naturales.

\*HOMEMADE SWEET - Dulce 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 - VINOS BLANCOS**

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

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

##### **RED WINES - VINOS TINTOS**

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

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

\*MINERAL WATER (STILL OR SPARKLING)- Agua mineral (con o sin gas).

**PRICE PER PERSON €55,00 - (10% VAT INCLUDED)**

**PRECIO POR PERSONA 55,00€ - IVA AL 10% INCLUIDO**

#### **Considerations about the menu:**

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### SET MENU III - MENÚ III

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

#### STARTERS TO SHARE (ONE DISH FOR EVERY FOUR PEOPLE)

##### PLATOS PARA COMPARTIR (1 CADA 4 PERSONAS)

\*SLICED ACORN-FED IBERIAN CURED HAM.

Jamón ibérico de montanera al corte.

\*BOILED ISLA CRISTINA KING PRAWNS.

Langostinos de Sanlúcar cocidos al momento.

-GRILLED FRESH ARTICHOKES SPRINKLED WITH SALT CRYSTALS (2 UNITS PER PERSON).

Alcachofas naturales a la parrilla con cristal de sal (2 uds. por persona).

\*BRAISED ROCK OCTOPUS WITH MILD ALIOLI.

Pulpo de pedrero a la brasa con Alioli suave.

#### MAIN COURSE (ONE TO BE CHOSEN) - SEGUNDO PLATO (A ELEGIR)

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

**(Para grupos de más de 50 personas, se elegirá el plato con antelación)**

\*BLACK RICE WITH SQUID IN ITS INK - Arroz negro a la tinta del calamar.

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\* "HAUTE CUISINE" COD SLICE IN PIL-PIL SAUCE.

Bacalao "Alta Cocina" al Pilpil.

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\*BEEF RIB-EYE STEAK WITH CONFIT PIQUILLO PEPPERS.

Entrecot de vaca mayor con pimientos de piquillo confitados.

#### SWEET ENDING - EL DULCE FINAL

\* CRISPY FILLOA CREPES STUFFED WITH PASTRY CREAM.

Filloas crujientes de crema pastelera.

\*ARABICA COFFEE AND NATURAL HERBAL TEAS - Café Árabe e infusiones naturales.

\*HOMEMADE SWEET - Dulce 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 - VINOS BLANCOS**

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

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

##### **RED WINES - VINOS TINTOS**

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

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

\*MINERAL WATER (STILL OR SPARKLING) - Agua mineral (con o sin gas).

**PRICE PER PERSON €57,00 - 10% VAT INCLUDED**

**PRECIO POR PERSONA 57,00€ - IVA AL 10% INCLUIDO**

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### SET MENU IV - MENÚ IV

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

#### STARTERS TO SHARE (ONE DISH FOR EVERY FOUR PEOPLE)

##### PLATOS PARA COMPARTIR (1 CADA 4 PERSONAS)

- \*SLICED ACORN-FED IBERIAN CURED HAM - Jamón ibérico de bellota cortado a cuchillo.
- \*BOILED ISLA CRISTINA WHITE PRAWNS - Gamba blanca de Huelva hervida.
- \*SMALL SCALLOPS AU GRATIN WITH ALBARIÑO WINE (2 UNITS PER PERSON).  
Zamburiñas gratinadas al Albariño (2 uds. por persona).
- \*FRIED HAKE MORSELS WITH A RICE-FLOUR COATING.  
Bocaditos de merluza fritos en harina de arroz.

#### MAIN COURSE (ONE TO BE CHOSEN) - SEGUNDO PLATO (A ELEGIR)

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

**(Para grupos de más de 50 personas, se elegirá el plato con antelación)**

- \*RICE WITH ISLA CRISTINA LARGE RED PRAWNS - Arroz con carabineros de Isla.

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- \*BAKED WILD SEA BASS WITH GARNISH OF FINELY DICED TOMATOES AND BASIL OIL.  
Lubina salvaje al horno con cassé de tomate y aceite de albahaca.

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- \*GRILLED BEEF SIRLOIN WITH RUSTIC POTATOES AND FINE HERBS.  
Lomo de vacuno mayor a la parrilla con patata rústica a las finas hierbas.

#### SWEET ENDING - EL DULCE FINAL

- \*CHOCOLATE SOUFLÉ WITH VANILLA ICE-CREAM.  
Soufflé de chocolate negro y crema helada de vainilla.
- \*ARABICA COFFEE AND NATURAL HERBAL TEAS - Café Arábica e infusiones naturales.
- \*HOMEMADE SWEET - Dulce 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 - VINOS BLANCOS**

- (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 - VINOS TINTOS**

- (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) - Agua mineral (con o sin gas).

**PRICE PER PERSON €60,00 - 10% VAT INCLUDED**

**PRECIO POR PERSONA 60,00€ - IVA AL 10% INCLUIDO**

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### SET MENU V - MENÚ V

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

#### STARTERS TO SHARE (ONE DISH FOR EVERY FOUR PEOPLE)

##### PLATOS PARA COMPARTIR (1 CADA 4 PERSONAS)

- \*SLICED ACORN-FED IBERIAN CURED HAM - Jamón ibérico de montanera al corte.
- \*GRILLED DENIA RED PRAWNS - Gambas rojas de Denia a la parrilla.
- \*PAN-FRIED (SMOOTH) VENUS CLAMS - Almejas de concha fina a la sartén.
- \*LIME MARINATED AND FRIED SEA BASS - Lubina frita al adobo de lima.

#### MAIN COURSE (ONE TO BE CHOSEN) - SEGUNDO PLATO (A ELEGIR)

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

(Para grupos de más de 50 personas, se elegirá el plato con antelación)

- \*RICE WITH NATIONAL LOBSTER - Arroz con bogavante nacional.

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- \*BAKED TURBOT WITH TARRAGON VINAIGRE AND PEPPER CONFIT.  
Rodaballo al horno a la vinagreta de estragón con pimientos confitados.

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- \*GRILLED BEEF FILLET IN ITS OWN JUS WITH BLACK TRUFFLE AND FRESH DUCK FOIE GRAS.  
Solomillo de vaca mayor en su jugo con trufa negra y foie fresco de pato.

#### SWEET ENDING - EL DULCE FINAL

- \*FINE APPLE PUFF PASTRY WITH VANILLA ICE-CREAM.  
Hojaldre fino de manzana con crema helada de vainilla.
- \*ARABICA COFFEE AND NATURAL HERBAL TEAS - Café Arábica e infusiones naturales.
- \*HOMEMADE SWEET - Dulce 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)

##### **BODEGA (A ELEGIR UN VINO BLANCO Y UN TINTO)**

###### **WHITE WINES - VINOS BLANCOS**

- (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 - VINOS TINTOS**

- (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) - Agua mineral (con o sin gas).

**PRICE PER PERSON €65,00 - 10% VAT INCLUDED**

**PRECIO POR PERSONA 65,00€ - IVA AL 10% INCLUIDO**

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