

PARRILLA EL BARRIL

San Agustín, 13 | 28014 Madrid

Tfno. 91 186 36 26

www.parrillaelbarril.com



**GROUP MENUS
MENÚS DE GRUPO**

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



GRUPO OTER
restaurantes
www.grupo-oter.com

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SET MENU 1

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

Starters to share (one dish for every 4 people)

Para empezar (un plato para cada 4 personas)

**Sliced acorn-fed cured iberico ham.*

Jamón ibérico de montanera cortado al momento.

**Seasonal tomato dressed with pickled green peppers.*

Tomate de temporada aliñado con piparras encurtidas.

** Cod and candied leeks omelette.*

Tortilla de bacalao y puerros confitados.

**Creamy iberico ham croquettes (2 units per person).*

Croquetas cremosas de ibérico. (2 uds. por persona).

Main course (one to be chosen on site)

Plato principal a elegir

**Line-caught hake in a smooth bilbaína sauce served with seasonal vegetables.*

Merluza de pincho con Bilbaína ligera y verduras de temporada.

or -o

**Char-grilled beef rib-eye steak with grilled vegetables.*

Entrecot de vaca madura a la parrilla con verduritas grillé.

Sweet ending - El dulce final

**Homemade cheesecake with a caramel Toffee sauce.*

Tarta de queso hecha en casa con caramelo Toffee.

and - y

**Arabica coffee and natural herbal teas.*

Café Arábica e infusiones naturales.

**Homemade sweets - Dulces de la Casa.*

Wine list – Bodega

White wine - Vino blanco (Magnum)

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

Red wine - Vino tinto (Magnum)

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

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

PRICE PER PERSON €50,00 (VAT INCLUDED)

PRECIO POR PERSONA 50,00€ (IVA 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.
- The dishes on the menu are susceptible to be replaced by others of equal or better characteristics according to the needs of the restaurant.

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SET MENU 2

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

Starters to share (one dish for every 4 people)

Para empezar (un plato para cada 4 personas)

**Sliced iberian ham from montanera.*

Jamón ibérico de montanera al corte.

**Traditional russian salad with Northern tuna.*

Ensaladilla rusa tradicional con bonito del norte.

**Cadiz-style hake morsels with Tartare sauce.*

Bocaditos de merluza a la Gaditana con mahonesa tártara.

**Galician-style octopus in paprika oil.*

Pulpo de pedrero a la gallega al aceite de pimentón.

Main course (one to be chosen on site)

Plato principal a elegir

**Oven-roasted Estuary sea bass served with a tarragon vinaigrette with turned potatoes.*

Lubina de estero a la vinagreta de estragón con verduras torneadas.

or -o

**Char-grilled beef chop with thin-cut chips.*

Chuleta de vaca madura a la parrilla con patatas fritas finas.

A sweet ending - El dulce final

**Tiramisú with coffee-soaked sponge fingers, Mascarpone and Amaretto.*

Tiramisú de Mascarpone, Amaretto y soletilla de café.

and - y

**Arabica coffee and natural herbal teas*

Café Arábica e infusiones naturales.

**Homemade sweets - Dulces de la Casa.*

Wine list – Bodega

(Choose one white wine and a red one for the whole group)

(Se elegirá un vino blanco y un tinto para todo el grupo)

White wines - Vinos blancos (Magnum)

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

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

Red wines - 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 gas o sin gas).*

PRICE PER PERSON €53,00 (VAT INCLUDED)

PRECIO POR PERSONA 53,00€ (IVA INCLUIDO)

Considerations about the menu:

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SET MENU 3

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Starters to share (one dish for every 4 people)

Para empezar (un plato para cada 4 personas)

*Sliced iberian ham from montanera.

Jamón ibérico de montanera al corte.

*Cantabrian frished tuna fillet salad with seasonal tomato and red onions.

Ensalada de lomos de bonito del Cantábrico, tomate de temporada y cebolla roja.

*Grilled rock octopus with mild Aioli sauce.

Pulpo de pedrero a la parrilla con Alioli suave.

*Andalusian-style jig-caught squid with roasted peppers.

Calamares de potera a la andaluza con pimientos asados.

Main course (one to be chosen on site)

Plato principal a elegir

*Braised Cantabrian monkfish, Orio-style.

Rape de tripa negra a las brasas estilo Orio.

or -o

* Char-grilled beef sirloin with peppers confit.

Solomillo de vaca mayor a la brasa con pimientos confitados.

A sweet ending - El dulce final

*Crispy filloa crepes stuffed with pastry cream dusted with cinnamon.

Filloas crujientes de crema pastelera al punto de canela.

and - y

*Arabica coffee and natural herbal teas

Café Árábica e infusiones naturales

*Homemade sweets - Dulces de la Casa.

Wine list – Bodega

(Choose one white wine and a red one for the whole group)

(Se elegirá un vino blanco y un tinto para todo el grupo)

White wines - Vinos blancos (Magnum)

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

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

Red wines - 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 gas o sin gas).

PRICE PER PERSON €55,00 (VAT INCLUDED)

PRECIO POR PERSONA 55,00€ (IVA INCLUIDO)

Considerations about the menu:

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SET MENU 4

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Starters to share (one dish for every 4 people)

Para empezar (un plato para cada 4 personas)

*Sliced iberian ham from montanera.

Jamón ibérico de montanera al corte.

*Grilled Denia red prawns.

Gambas rojas de Denia a la parrilla.

*Grilled fresh artichokes sprinkled with salt crystals (2 units per person).

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

*Lime marinated and fried sea bass with pickled red onion and coriander leaves.

Lubina frita al adobo de lima, cebolla roja encurtida y cilantro.

Main course (one to be chosen on site) - Plato principal a elegir

*Oven-roasted turbot served with peppers confit.

Rodaballo al horno con pimientos de piquillo confitados.

or -o

*Beef sirloin with duck liver, served in a beef jus.

Solomillo de vaca mayor en su jugo con foie fresco de pato.

A sweet ending - El dulce final

"Fluid chocolate sotobo with vanilla ice-cream

Sotobó de chocolate fluido con crema helada de vainilla.

and - y

*Arabica coffee and natural herbal teas

Café Árábica e infusiones naturales

*Homemade sweets - Dulces de la Casa.

Wine list – Bodega

(Choose one white wine and a red one for the whole group)

(Se elegirá un vino blanco y un tinto para todo el grupo)

White wines - 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 - 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 gas o sin gas).

PRICE PER PERSON €60,00 (VAT INCLUDED)

PRECIO POR PERSONA 60,00€ (IVA INCLUIDO)

Considerations about the menu:

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