

PARRILLA EL BARRIL

San Agustín, 13 | 28014 Madrid

Tfno. 91 186 36 26

www.parrillaelbarril.com



**GROUP MENUS
MENÚS DE GRUPO**

(Valid until June, 2019 - Válidos hasta junio de 2019)



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SET MENU 1

(Valid until June, 2019 - Válido hasta junio de 2019)

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.

**Seasonal tomato dressed with pickled green peppers.*

Tomate de temporada aliñado con piparras encurtidas.

**Soft-centred leek and cod omelette.*

Tortilla jugosa de bacalao y puerros.

**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 bilbaina sauce served with seasonal vegetables.*

Merluza de pincho con Bilbaina ligera y verduras de temporada.

or -o

**Grilled beef rib-eye steak with potato chips.*

Entrecot de vaca madura a la parrilla con chips de patata.

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

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 €48,00 (VAT INCLUDED)

PRECIO POR PERSONA 48,00€ (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 the equal or better characteristics according to the needs of the restaurant.

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SET MENU 2

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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.

**The real Caesar salad, romaine lettuce, marinated chicken, Parmesan, croutons and an anchovy dressing.*

Ensalada Cesar auténtica (Lechuga romana, pollo picantón, crustones queso Parmesano y aderezo de anchoas).

**Cadiz-style hake sticks.*

Bastoncitos de merluza a la Gaditana.

**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 y crujientes.

A sweet ending - El dulce final

**Rice pudding with milk and toasted sugar.*

Cre moso de arroz con leche y azúcar tostada.

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 wine - Vino blanco (Magnum)

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

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

Red wine - Vino tinto (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 €52,00 (VAT INCLUDED)

PRECIO POR PERSONA 52,00€ (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.

**White tuna salad with seasonal tomato and red onions.*

Ensalada de ventresca de bonito, 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 in cider pilpil sauce.*

Pixín de tripa negra a la brasa y su Pilpíl de sidra.

or -o

** Char-grilled beef sirloin.*

Solomillo de vaca mayor a la brasa de carbón.

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 wine - Vino blanco (Magnum)

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

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

Red wine - Vino tinto (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 €54,00 (VAT INCLUDED)

PRECIO POR PERSONA 54,00€ (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.

**Boiled Huelva white prawns.*

Gambas blancas de Huelva hervidas.

**Grilled fresh artichokes (2 Units per person).*

Alcachofas naturales a la parrilla (2 unidades por persona).

**Cod fritters with sugarcane honey. (2 Units per person)*

Buñuelos de bacalao con miel de caña. (2 unidades por persona)

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

**San Sebastian-style grilled monkfish.*

Rape de costa a la Donostiarra.

or -o

**Mature beef fillet stroganoff with country potato with fines herbes.*

Tournedó de vacuno mayor Strogonoff con patata rústica a las finas hierbas.

A sweet ending - El dulce final

"Hot dark chocolate soufflé with vanilla ice-cream

Soufflé de chocolate negro y 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 wine - Vino blanco (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 wine - Vino tinto (Magnum)

(D.O. Ca. Rioja) Hacienda Calavía 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 €58,00 (VAT INCLUDED)

PRECIO POR PERSONA 58,00€ (IVA INCLUIDO)

Considerations about the menu:

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SET MENU 5

(Valid until June, 2019 - Válido hasta junio de 2019)

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.

**Small scallops au gratin with Albariño wine.*

Zamburiñas gratinadas al Albariño.

**Fried and lime marinated sea bass.*

Lubina frita al adobo de lima.

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

"Fine apple tart with vanilla ice-cream

Hojaldre fino de manzana 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 wine - Vino blanco (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 wine - Vino tinto (Magnum)

(D.O. Ca. Rioja) Hacienda Calavía 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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