

**PARRILLA EL BARRIL**

San Agustín, 13 | 28014 Madrid

Tfno. 91 186 36 26

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

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**GROUP MENUS  
MENÚS DE GRUPO**

*(Valid until October, 2019 - Válidos hasta octubre de 2019)*



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

## **PARRILLA EL BARRIL**

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### **SET MENU 1**

*(Valid until October, 2019 - Válido hasta octubre 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.*

*\*Cremy 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 Bilbaína 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**

*\*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 €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**

*(Valid until October, 2019 - Válido hasta octubre 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.*

*\*Traditional russian salad with tuna from the north.*

*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 y crujientes.*

#### **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 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**

*(Valid until October, 2019 - Válido hasta octubre 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.*

*\*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, 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 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 €55,00 (VAT INCLUDED)**

**PRECIO POR PERSONA 55,00€ (IVA INCLUIDO)**

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

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### **SET MENU 4**

*(Valid until October, 2019 - Válido hasta octubre 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.*

*\*Grilled green asparagus with romesco sauce.*

*Espárragos trigueros al grill con su romesco.*

*\*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**

*"Hot dark chocolate sotobo with vanilla ice-cream  
Sotobó 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)**

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