

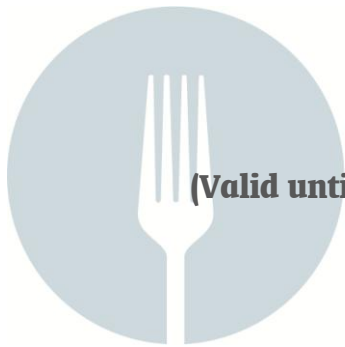
**EL BARRIL DE LAS LETRAS**

Cervantes, 28 | 28014 Madrid

Tfno. 91 186 36 32

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

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**GROUP MENUS  
MENÚS DE GRUPO**

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



**GRUPO OTER**  
restaurantes  
[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 June, 2019 - Validez hasta junio de 2019)

#### **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.

###### **\*Fresh tomato with salt flakes and pickled chili peppers**

Tomate de temporada con escama de sal y 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)**

##### **PLATO PRINCIPAL (A ELEGIR UNO)**

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

Arroz marinero limpio, "para no mancharse".

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

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

###### **\*Duck confit with blackberry sauce.**

Confit de pato asado con jugo de arándanos.

#### **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 €48,00 - 10% VAT INCLUDED**

**PRECIO POR PERSONA 48,00€ - 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 June, 2019 - Validez hasta junio de 2019)

#### 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.

**\*Marinated San Fernando-style dogfish.**

Cazón en adobo al estilo de San Fernando.

**\*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)

##### PLATO PRINCIPAL (A ELEGIR UNO)

**\*Toasted fine noodle fideua with fresh duck foie gras and Pedro Ximénez reduction.**

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

or - o

**\*San Sebastian-style black-bellied monkfish.**

Rape de tripa negra a la Donostiarra.

or - o

**\*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.

and - y

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

**\*Homemade sweet** - Dulce de la Casa.

#### OUR SELECTION OF WINE (CHOICE OF WHITE OR RED)

##### **Bodega (a elegir un vino blanco y un tinto)**

##### **White wines - Vino blanco.**

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

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

##### **Red wines - Vino tinto**

(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 €52,50 - (10% VAT INCLUDED)**

**PRECIO POR PERSONA 52,50€ - IVA AL 10% INCLUIDO**

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### SET MENU III - MENÚ III

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

#### 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 with sea salt flakes.**

Alcachofas naturales a la parrilla con escama de sal.

###### **\*Braised rock octopus with mild Alioli.**

Pulpo de pedrero a la parrilla con Alioli suave.

#### MAIN COURSE (ONE TO BE CHOSEN) - PLATO PRINCIPAL, A ELEGIR UNO

##### **\*Black rice with squid in its ink** - Arroz negro a la tinta del calamar.

or - o

##### **\*"Haute Cuisine" cod slice in Pil-pil sauce.**

Bacalao "Alta Cocina" al Pilpil.

or - o

##### **\*Beef rib-eye steak seasoned salted to taste.**

Entrecot de vaca mayor al punto de sal.

#### SWEET ENDING - EL DULCE FINAL

##### **\*Crispy filloa crepes stuffed with pastry cream.**

Filloas crujientes de crema pastelera.

and - y

##### **\*Arabica coffee and natural herbal teas.**

Café Arábica e infusiones naturales.

##### **\*Homemade sweet** - Dulce de la Casa.

#### OUR SELECTION OF WINE (CHOICE OF WHITE OR RED)

##### **Bodega (a elegir un vino blanco y un tinto)**

###### **White wines - Vino blanco.**

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

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

###### **Red wines - Vino tinto**

(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 €56,50 - 10% VAT INCLUDED**

**PRECIO POR PERSONA 56,50€ - IVA AL 10% INCLUIDO**

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### SET MENU IV - MENÚ IV

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

#### 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.

\***Cooked 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).

\* **Jig-caught squid, fried to order.**

Calamares de potera fritos al momento.

#### MAIN COURSE (ONE TO BE CHOSEN) - PLATO PRINCIPAL, A ELEGIR UNO

\***Rice with Isla Cristina large red prawns** - Arroz con carabineros de Isla.

or - o

\***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.

or - o

\***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 soufflé with vanilla ice-cream.**

Soufflé de chocolate negro y crema helada de vainilla.

and - y

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

\***Homemade sweet** - Dulce de la Casa.

#### OUR SELECTION OF WINE (CHOICE OF WHITE OR RED)

##### **Bodega (a elegir un vino blanco y un tinto)**

##### **White wines - Vino blanco.**

(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 - Vino tinto**

(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 June, 2019 - Validez hasta junio de 2019)

#### 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) - PLATO PRINCIPAL, A ELEGIR UNO

\***Rice with national lobster** - Arroz con bogavante nacional.

or - o

\***Baked turbot with tarragon vinaigre and pepper confit.**

Rodaballo al horno a la vinagreta de estragón con pimientos confitados.

or - o

\***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.

And - y

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

\***Homemade sweet** - Dulce de la Casa.

#### OUR SELECTION OF WINE (CHOICE OF WHITE OR RED)

##### **Bodega (a elegir un vino blanco y un tinto)**

##### **White wines - Vino blanco.**

(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 - Vino tinto**

(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 €65,50 - 10% VAT INCLUDED**

**PRECIO POR PERSONA 65,50€ - IVA AL 10% INCLUIDO**

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