

EL BARRIL DE LAS LETRAS

Cervantes, 28 | 28014 Madrid

Tfno. 91 186 36 32

www.barrildelasletras.com



**GROUP MENUS
MENÚS DE GRUPO**

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



GRUPO OTER
restaurantes
www.grupo-oter.com

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SET MENU I - MENÚ I

(Valid until October, 2019 - Validez hasta octubre 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.

*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)

PLATO PRINCIPAL (A ELEGIR UNO)

*RICE À LA MARINIÈRE 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).
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SET MENU II - MENÚ II

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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 ANCHOVIES, FRIED TO ORDER.

Boquerones plateados 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)

PLATO PRINCIPAL (A ELEGIR UNO)

*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 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

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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 GREEN ASPARAGUS WITH ROMESCO SAUCE.

Espárragos trigueros al grill con su romesco.

*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.

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

Bacalao "Alta Cocina" al Pilpil.

*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.

*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%.

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

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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.

*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.

*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.

*ARABICA COFFEE AND NATURAL HERBAL TEAS

Café Árabe 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

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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.

*BAKED TURBOT WITH TARRAGON VINAIGRE AND PEPPER CONFIT.

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

*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.

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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