



GOYA, 107 28009 MADRID
Tfno. 91 431 22 10 / 577 87 68
www.elgranbarril.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 I

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

STARTERS TO SHARE (One dish for every 4 people)

PARA COMPARTIR (Un plato para cada 4 personas)

**Sliced acorn-fed Iberian cured ham.*

Jamón ibérico de montanera al corte.

**The best seasonal tomato with freshly caught bonito and virgin olive oil.*

El mejor tomate de temporada con bonito de campaña y aceite de oliva virgen.

**Scallops au gratin with Albariño wine (2 Units per person).*

Zamburiñas gratinadas al Albariño (2 uds. por persona).

**Creamy iberian ham and scarlet prawn croquettes*

Croquetas cremosas de ibérico y carabinero

MAIN COURSE (one to be chosen on site) - PARA SEGUIR (A elegir uno)

(For more than 50 people, choose just one dish in advance for the whole group)

(Para grupos de más de 50 personas se elegirá el plato con antelación)

**Rice à la Marinière with peeled shellfish, "so you don't stain yourself".*

Arroz Marinero limpio "para no mancharse".

or - o

**Galician-style Burela hake with a light Bilbao-style sauce and seasonal vegetables.*

Merluza de Burela a la Bilbaína ligera con verduras de temporada.

or - o

**Beef medallions in a Port wine jus, baby broad beans and garlic shoots.*

Medallones de solomillo al jugo de Oporto, habas y ajos tiernos.

A SWEET ENDING - EL DULCE FINAL

**Home-made cheesecake with Toffee caramel.*

Tarta de queso casera con caramelo Toffee.

and - y

**Arabica coffee and natural herbal teas.*

Café Árabe e infusiones naturales.

**Homemade sweets - Dulces 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).*

Aguas minerales con o sin gas.

PRICE PER PERSON €50,00 - 10% VAT INCLUDED

PRECIO POR PERSONA 50,00€ - IVA INCLUIDO AL 10%

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 II

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STARTERS TO SHARE (One dish for every 4 people)

PARA COMPARTIR (Un plato para cada 4 personas)

*Sliced acorn-fed Iberian cured ham.

Jamón ibérico de montanera al corte.

*Sanlúcar King prawns cooked in seawater.

Langostinos de Sanlúcar cocidos con agua de mar.

*GRILLED FRESH ARTICHOKE SPRINKLED WITH SALT CRYSTALS (2 UNITS PER PERSON).

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

*Fried jig-caught squid with roasted peppers.

Calamares de potera fritos con asadillo de pimientos.

MAIN COURSE (one to be chosen on site) - PARA SEGUIR (A elegir uno)

(For more than 50 people, choose just one dish in advance for the whole group)

(Para grupos de más de 50 personas se elegirá el plato con antelación)

*Black rice with cuttlefish in its ink - Arroz Negro a la tinta del choco.

or - o

*Black-bellied monkfish with golden garlic.

Rape de tripa negra horneado al ajo dorado.

or - o

*Grilled sirloin steak with piquillo red peppers confit.

Entrecot de vacuno mayor con pimientos de piquillo confitados.

A SWEET ENDING - EL DULCE FINAL

*"El Gran Barril" milk brioche bread with vanilla ice cream.

Torrija brioche "El Gran Barril" con crema helada de vainilla.

*Arabica coffee and natural herbal teas.

Café Arábica e infusiones naturales.

*Homemade sweets - Dulces de la Casa.

WINE LIST (choose a white wine and a red one for the whole group)

BODEGA (A elegir un vino blanco y un tinto para el grupo)

White wines (Magnum) - Vinos blancos

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

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

Red wines (Magnum) - Vinos tintos

(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 o sin gas.

PRICE PER PERSON €55,00 - 10% VAT INCLUDED

PRECIO POR PERSONA 55,00€- IVA AL 10% INCLUIDO

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SET MENU III

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STARTERS TO SHARE (One dish for every 4 people)

PARA COMPARTIR (Un plato para cada 4 personas)

**Sliced acorn-fed Iberian cured ham.*

Jamón ibérico de montanera al corte.

**Boiled Huelva white prawns - Gambas blancas de Huelva cocidas.*

**Galician-style rock octopus with "cachelos" (typical potatoes of Galicia) with paprika oil.*

Pulpo de pedrero con sus cachelos al aceite de pimentón.

**Shrimp fritters with Romesco sauce.*

Tortillitas de camarones con su Romesco.

MAIN COURSE (one to be chosen on site) - PARA SEGUIR (A elegir uno)

(For more than 50 people, choose just one dish in advance for the whole group)

(Para grupos de más de 50 personas se elegirá el plato con antelación)

**Fine noodle fideuà with monkfish and shrimps.*

Fideuà de cabellín con rape y gambas.

or - o

**Baked slice fresh sea bass with potato flakes.*

Corte de lubina de pincho a la escama de patata.

or - o

**Grilled beef rib-eye cutlet with Maldon sea salt and herbed potatoes.*

Chuleta de vaca mayor a la parrilla con sal Maldón y patatas a las finas hierbas.

A SWEET ENDING - EL DULCE FINAL

**Galician style crêpes stuffed with crème pâtissière with a touch of cinnamon.*

Filloas rellenas de crema pastelera al punto de canela.

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

**Homemade sweets - Dulces de la Casa.*

WINE LIST (choose a white wine and a red one for the whole group)

BODEGA (A elegir un vino blanco y un tinto para el grupo)

White wines (Magnum) - Vinos blancos

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

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

Red wines (Magnum) - Vinos tintos

(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 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 IV

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STARTERS TO SHARE (One dish for every 4 people)

PARA COMPARTIR (Un plato para cada 4 personas)

**Sliced acorn-fed Iberian cured ham.*

Jamón ibérico de montanera al corte.

**Duck foie gras mi-cuit with fresh tomato and onion preserves.*

Foie mi-cuit a las dos confituras de tomate y cebolla.

**Grilled Denia red prawns - Gamba roja de Denia a la parrilla.*

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

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

MAIN COURSE (one to be chosen on site) - PARA SEGUIR (A elegir uno)

(For more than 50 people, choose just one dish in advance for the whole group)

(Para grupos de más de 50 personas se elegirá el plato con antelación)

**Rice casserole with King prawns from Isla Cristina*

Arroz con carabineros de Isla Cristina

or - o

**Grilled turbot, Orio-style with roasted vegetables.*

Rodaballo a la parrilla estilo Orio con verduritas grillé.

or - o

**Grilled beef sirloin with black truffle and mushroom Perigourdine sauce.*

Solomillo de vacuno mayor con Periourdin de setas y trufa negra.

A SWEET ENDING - EL DULCE FINAL

**Chocolate soufflé with vanilla ice cream - Soufflé de chocolate con crema helada de vainilla.*

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

**Homemade sweets - Dulces de la Casa.*

WINE LIST (choose a white wine and a red one for the whole group)

BODEGA (A elegir un vino blanco y un tinto para el grupo)

White wines (Magnum) - Vinos blancos

(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 (Magnum) - Vinos tintos

(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.

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

PRICE PER PERSON €65,00 - 10% VAT INCLUDED

PRECIO POR PERSONA 65,00€ - IVA AL 10% INCLUIDO

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