



Carrera de San Jerónimo, 17 28014 Madrid
Tfno. 91 737 94 54 / 672071 619
www.barrildelascortes.com



**GROUP MENUS
MENÚS DE GRUPO**

(VALID UNTIL OCTOBER 2019 - VÁLIDO HASTA OCTUBRE DE 2019)





Carrera de San Jerónimo, 17 28014 Madrid
Tfno. 91 737 94 54 / 672071 619
www.barrildelascortes.com

SET MENU I

(VALID UNTIL OCTOBER, 2019 - VALIDOS HASTA OCTUBRE DE 2019)

STARTERS TO SHARE (ONE DISH FOR EVERY FOUR PEOPLE)

PRIMEROS PLATOS PARA COMPARTIR

- SLICED ACORN-FED IBERIAN CURED HAM.
JAMÓN IBÉRICO DE MONTANERA CORTADO A CUCHILLO.
- SPANISH POTATO SALAD WITH WHITE TUNA FROM THE NORTH.
ENSALADILLA RUSA DE BONITO DEL NORTE.
- SOFT-CENTRED OMELETTE WITH LINE-CAUGHT HAKE, LEEKS AND HERBÓN PEPPERS .
TORTILLA MELOSA DE MERLUZA DE PINCHO, PUERROS Y PIMIENTOS DE HERBÓN.
- LARGE RED PRAWN AND IBERIAN HAM CROQUETTES (2 UNITS PER PERSON).
CROQUETAS DE CARABINERO Y JAMÓN IBÉRICO (2 UDS. POR PERSONA).

MAIN COURSE (ONE TO BE CHOSEN ON SITE) - PLATO PRINCIPAL (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, ELEGIR EL SEGUNDO PLATO CON ANTELACIÓN)

- 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 A LA BILBAÍNA CON VERDURAS DE TEMPORADA.

- BEEF MEDAILLON IN A MUSHROOM PERIGOURDINI SAUCE WITH BROAD BEANS AND GARLIC SHOOTS.
CENTRO DE VACUNO MAYOR CON PERIGOURDINI DE SETAS, HABITAS Y AJOS TIERNOS.

SWEET ENDING - EL DULCE FINAL

- HOMEMADE CHEESECAKE WITH A CARAMEL TOFFEE SAUCE .
TARTA DE QUESO HECHA EN CASA CON CAMELO TOFFEE.
- ARABICA COFFEE AND NATURAL HERBAL TEAS.
CAFÉ ARÁBICA E INFUSIONES NATURALES.
- HOMEMADE SWEET - 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 €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.



Carrera de San Jerónimo, 17 28014 Madrid
Tfno. 91 737 94 54 / 672071 619
www.barrildelascortes.com

SET MENU II

(VALID UNTIL OCTOBER, 2019 - VALIDOS HASTA OCTUBRE DE 2019)

STARTERS TO SHARE (ONE DISH FOR EVERY FOUR PEOPLE)

PLATOS PARA COMPARTIR (1 PLATO PARA CADA 4 PERSONAS)

- SLICED ACORN-FED IBERIAN CURED HAM.
JAMÓN IBÉRICO DE MONTANERA AL CORTE.
- FRESH BONITO FILLETS SALAD WITH PEELED TOMATO AND SPRING ONION .
ENSALADA DE LOMOS DE BONITO DE CAMPAÑA CON TOMATE PELADO Y CEBOLLETA DULCE.
- GRILLED GREEN ASPARAGUS WITH ROMESCO SAUCE.
ESPÁRRAGOS TRIGUEROS AL GRILL CON SU ROMESCO.
- BUTTERFLIED ANCHOVIES WITH LEMON.
BOQUERONES PLATEADOS ABIERTOS AL LIMÓN.

MAIN COURSE (ONE TO BE CHOSEN ON SITE) - PLATO PRINCIPAL (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, ELEGIR EL SEGUNDO PLATO CON ANTELACIÓN)

- FISHERMAN'S RICE WITH BABY SQUIDS AND MONKFISH.
ARROZ DE PESCADORES CON CHIPIRONES Y RAPE DE COSTA.

- SAN SEBASTIAN-STYLE HAKE NAPE WITH GRILLED VEGETABLES.
COGOTE DE MERLUZA A LA DONOSTIARRA CON VERDURAS GRILLÉ.

- OXTAIL STEW IN MADRID WINE.
RABO DE TORO ESTOFADO AL VINO DE MADRID.

SWEET ENDING - EL DULCE FINAL

- BRIOCHE BREAD TOAST.

(SLICE OF BREAD MOISTENED WITH MILK, DIPPED IN EGG, FRIED AND TOPPED WITH SUGAR).

TORRIJA BRIOCHE "EL BARRIL".

- ARABICA COFFEE AND NATURAL HERBAL TEAS
CAFÉ ARÁBICA E INFUSIONES NATURALES.
- HOMEMADE SWEET - 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) - VINO BLANCO

(D.O. RUEDA) JAVIER SANZ VITICULTOR - VERDEJO 100%.

(D.O. RÍAS BAIXAS) MARTÍN CÓDAX - ALBARIÑO 100%.

RED WINES (MAGNUM) - 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).

AGUAS MINERALES CON O SIN GAS.

PRICE PER PERSON €52,50 (VAT INCLUDED)

PRECIO POR PERSONA 52,50€ - 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.



Carrera de San Jerónimo, 17 28014 Madrid
Tfno. 91 737 94 54 / 672071 619
www.barrildelascortes.com

SET MENU III

(VALID UNTIL OCTOBER, 2019 - VALIDOS HASTA OCTUBRE DE 2019)

STARTERS TO SHARE (ONE DISH FOR EVERY FOUR PEOPLE)

PLATOS PARA COMPARTIR (1 PLATO PARA CADA 4 PERSONAS)

- SLICED ACORN-FED IBERIAN CURED HAM.
JAMÓN IBÉRICO DE MONTANERA AL CORTE.
- BOILED OR GRILLED TRAMMEL-CAUGHT PRAWNS.
LANGOSTINOS DE TRASMALLO COCIDOS O A LA PARRILLA.
- FRIED HAKE MORSELS WITH A RICE-FLOUR COATING AND LIME MAYONNAISE (2 UNITS PER PERSON).
BOCADITOS DE MERLUZA REBOZADOS EN HARINA DE ARROZ Y MAHONESA DE LIMA (2 UDS. POR PERSONA).
- GRILLED ROCK OCTOPUS WITH MILD AÏOLI.
PULPO DE PEDRERO A LA PARRILLA CON ALIOLI SUAVE

MAIN COURSE (ONE TO BE CHOSEN ON SITE) - PLATO PRINCIPAL (A ELEGIR UNO)

(FOR MORE THAN 40 PEOPLE, CHOOSE JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

(PARA GRUPOS DE MÁS DE 40 PERSONAS, ELEGIR EL SEGUNDO PLATO CON ANTELACIÓN)

- BLACK RICE WITH POT-FISHED SQUID IN ITS INK.
ARROZ NEGRO A LA TINTA DEL CALAMAR DE PALANZA.

- ORIO-STYLE BLACK-BELLIED MONKFISH WITH GARLIC AND CHILLIES SAUCE.
RAPE DE TRIPA NEGRA ESTILO ORIO CON REFRITO DE AJO-GUINDILLA.

- BEEF STEAK WITH SALT TO TASTE AND PEPPER CONFIT.
ENTRECOT DE VACA MAYOR AL PUNTO DE SAL CON PIMIENTOS CONFITADOS.

SWEET ENDING - EL DULCE FINAL

- MASCARPONE TIRAMISÚ WITH AMARETTO - TIRAMISÚ DE MASCARPONE Y AMARETTO.
- ARABICA COFFEE AND NATURAL HERBAL TEAS.
CAFÉ ARÁBICA E INFUSIONES NATURALES.
- HOMEMADE SWEET - 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) - VINO BLANCO

- (D.O. RUEDA) JAVIER SANZ VITICULTOR - VERDEJO 100%.
- (D.O. RÍAS BAIXAS) MARTÍN CÓDAX - ALBARIÑO 100%.

RED WINES (MAGNUM) - VINO TINTO

- (D.O. CA. RIOJA) HACIENDA CALAVÍA 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 €56,50 (VAT INCLUDED)

PRECIO POR PERSONA 56,50€ - 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.



SET MENU IV

(VALID UNTIL OCTOBER, 2019 - VALIDOS HASTA OCTUBRE DE 2019)

STARTERS TO SHARE (ONE DISH FOR EVERY FOUR PEOPLE)

PLATOS PARA COMPARTIR (1 PLATO PARA CADA 4 PERSONAS)

- SLICED ACORN-FED IBERIAN CURED.
JAMÓN IBÉRICO DE BELLOTA CORTADO A CUCHILLO.
- BOILED WHITE PRAWNS FROM HUELVA.
GAMBAS BLANCAS DE HUELVA HERVIDAS.
- BOILED OCTOPUS WITH PAPRIKA OIL WITH CACHELOS (TYPICAL POTATOES OF GALICIA)
PULPO HERVIDO AL ACEITE DE PIMENTÓN CON SUS CACHELOS.
- ANDALUSIAN-STYLE JIG-CAUGHT SQUID STRIPS WITH ROASTED PEPPERS.
CALAMARES DE POTERA A LA ÁNDALUZA CON PIMIENTOS ASADOS.

MAIN COURSE (ONE TO BE CHOSEN ON SITE) - PLATO PRINCIPAL (A ELEGIR UNO)

(FOR MORE THAN 40 PEOPLE, CHOOSE JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

(PARA GRUPOS DE MÁS DE 40 PERSONAS, ELEGIR EL SEGUNDO PLATO CON ANTELACIÓN)

- RICE WITH FRESH CUTTLEFISH AND SEASONAL VEGETABLES.
ARROZ CON CHIPIRONES DE COSTA Y VERDURAS DE TEMPORADA
-
- GRILLED RED TUNA WITH SAUTÉED SPINACH AND ROMESCO SAUCE.
ATÚN ROJO EN PARRILLA CON SALTEADO DE ESPINACAS Y SU ROMESCO.
-
- BEEF SIRLOIN WITH OLD-FASHIONED MUSTARD SAUCES, TURNED POTATOES AND FINE HERBS.
SOLOMILLO DE VACUNO MAYOR A LA MOSTAZA ANTIGUA CON PATATAS TORNEADAS A LAS FINAS HIERBAS.

SWEET ENDING - EL DULCE FINAL

- CREAMY CHEESE SOUFFLÉ WITH RED BERRIES COULIS.
SOUFFLÉ DE QUESO CREMOSO Y COULIS DE FRUTOS ROJOS.
- ARABICA COFFEE AND NATURAL HERBAL TEAS.
CAFÉ ARÁBICA E INFUSIONES NATURALES.
- HOMEMADE SWEET - 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) - VINO BLANCO

- (D.O. RUEDA) JAVIER SANZ VITICULTOR - VERDEJO 100%.
- (D.O. RÍAS BAIXAS) MARTÍN CÓDAX - ALBARIÑO 100%.
- (D.O. RÍAS BAIXAS) PAZO SAN MAUROR - ALBARIÑO 100%.

RED WINES (MAGNUM) - 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).

AGUAS MINERALES CON O SIN GAS.

PRICE PER PERSON €60,00 (VAT INCLUDED)

PRECIO POR PERSONA 60,00€ - 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.



Carrera de San Jerónimo, 17 28014 Madrid
Tfno. 91 737 94 54 / 672071 619
www.barrildelascortes.com

SET MENU V

(VALID UNTIL OCTOBER, 2019 - VALIDOS HASTA OCTUBRE DE 2019)

STARTERS TO SHARE (ONE DISH FOR EVERY FOUR PEOPLE)

PLATOS PARA COMPARTIR (1 PLATO PARA CADA 4 PERSONAS)

- SLICED ACORN-FED IBERIAN CURED -JAMÓN IBÉRICO DE BELLOTA AL CORTE.
-BOILED OR GRILLED RED DENIA PRAWNS.
GAMBAS ROJAS DE DENIA COCIDAS O A LA PLANCHA.
- PAN-FRIED CARRIL CLAMS - ALMEJAS DE CARRIL A LA SARTÉN.
- LIME-MARINATED FRIED SEA BASS - LUBINA FRITA EN ADOBO DE LIMA.

MAIN COURSE (ONE TO BE CHOSEN ON SITE) - PLATO PRINCIPAL (A ELEGIR UNO)

(FOR MORE THAN 40 PEOPLE, CHOOSE JUST ONE DISH IN ADVANCE FOR THE WHOLE GROUP)

(PARA GRUPOS DE MÁS DE 40 PERSONAS, ELEGIR EL SEGUNDO PLATO CON ANTELACIÓN)

- DRY RICE WITH ISLA CRISTINA RED PRAWNS.
ARROZ SECO CON CARABINERO DE ISLA CRISTINA.

- OVEN-BAKED TURBOT WITH TARRAGON VINAIGRETTE AND *AL DENTE* VEGETABLES.
RODABALLO AL HORNO A LA VINAGRETA DE ESTRAGÓN CON VERDURITAS AL-DENTE.

- RED MEAT SLICE IN TRUFFLED JUS WITH FRESH FOIE AND SWEET PEPPER CONFIT.
CORTE DE CARNE ROJA EN JUGO TRUFADO CON FOIE FRESCO Y PIMIENTOS CONFITADOS.

SWEET ENDING - EL DULCE FINAL

- DARK CHOCOLATE FONDANT AND VANILLA ICE-CREAM.
COULANT DE CHOCOLATE NEGRO Y CREMA HELADA DE VAINILLA.
- ARABICA COFFEE AND NATURAL HERBAL TEAS.
CAFÉ ARÁBICA E INFUSIONES NATURALES.
- HOMEMADE SWEET - 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) - 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 (MAGNUM)- 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).

AGUAS MINERALES CON O SIN GAS.

PRICE PER PERSON €68,50 (VAT INCLUDED)

PRECIO POR PERSONA 68,50€ - 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.