



Basilica, 15-17 28020 Madrid
Tfno. 91 555 30 27 / 555 30 15
www.barrildeorense.com



GROUP MENUS MENÚS DE GRUPO

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



GRUPO OTER
restaurantes
www.grupo-oter.com



Basílica, 15-17 28020 Madrid
Tfno. 91 555 30 27 / 555 30 15
www.barrildeorense.com

SET MENU I - MENÚ I

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

STARTERS TO SHARE - PRIMEROS PLATOS PARA COMPARTIR (ONE DISH FOR EVERY FOUR PEOPLE - UN PLATO CADA 4 PERSONAS)

***Sliced acorn-fed Iberian cured ham and bread with tomato.**

Jamón ibérico de bellota al corte con pan con tomate.

***Dressed Garden tomatoes with pickled piparra peppers.**

Tomates de la Huerta aliñados con piparra encurtida.

***Chef's home-made croquettes (2 units per person)**

Croquetas caseras del Chef (2 uds. por persona).

***Cod brandade au gratin**

Brandada de bacalao gratinada.

MAIN COURSE - PLATO PRINCIPAL

(ONE TO BE CHOSEN ON SITE - A ELEGIR UNO)

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

Para más de 50 personas, señalar los platos que se van a escoger aproximadamente.

***Marinière rice with peeled shellfish, so you don't stain yourself.**

Arroz Marinero limpio, "para no mancharse".

***Burela hake in a smooth bilbaina sauce served with seasonal vegetables.**

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

***Grilled sirloin steak accompanied by herb-roasted baby potatoes.**

Entrecot a la parrilla con patata baby a las finas hierbas.

SWEET ENDING - EL DULCE FINAL

***Cheesecake with raspberry coulis.**

Tarta de queso con coulis de frambuesa.

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

Café Árabica 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 - 10% 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.



Basílica, 15-17 28020 Madrid
Tfno. 91 555 30 27 / 555 30 15
www.barrildeorense.com

SET MENU II - MENÚ II

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

STARTERS TO SHARE - PRIMEROS PLATOS PARA COMPARTIR (ONE DISH FOR EVERY FOUR PEOPLE - UN PLATO CADA 4 PERSONAS)

***Sliced acorn-fed Iberian cured ham.**

Jamón ibérico de bellota al corte.

***Trammel-caught king prawns cooked in seawater.**

Langostinos de trasmallo hervidos en agua de mar.

***seasonally-caught tuna fillets with garden tomatoes and red onion.**

Lomos de bonito de campaña con tomate de la Huerta y cebolla roja.

***Andalusian-style jig-caught squid rings with roasted peppers.**

Calamares de potera a la Andaluza con asadillo de pimientos.

MAIN COURSE - PLATO PRINCIPAL

(ONE TO BE CHOSEN ON SITE - A ELEGIR UNO)

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

Para más de 50 personas, señalar los platos que se van a escoger aproximadamente).

***Rice with seasonal vegetables and cuttlefish.**

Arroz seco con verduras y chipirones.

***Back-bellied monkfish with toasted garlic.**

Rape de tripa negra al ajo doradol

***Charcoal-grilled rib stea and salt flakes.**

Corte de lomo bajo a la parrilla con escama de sal.

SWEET ENDING - EL DULCE FINAL

***Mascarpone tiramisú with Amaretto liqueur and coffee sponge cake cube.**

Tiramisú de Mascarpone con su Amaretto y soletilla de cafe.

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

Café Arábica e infusiones naturales.

***Homemade sweet - Dulces de la Casa.**

WINE LIST - BODEGA

Choose a white wine and a red one for the whole group.

A elegir un vino blanco y tinto para el grupo.

White wine (Magnum) - Vino blanco

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

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

Red wine (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 - 10% 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.



Basílica, 15-17 28020 Madrid
Tfno. 91 555 30 27 / 555 30 15
www.barrildeorense.com

SET MENU III - MENÚ III

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

STARTERS TO SHARE - PRIMEROS PLATOS PARA COMPARTIR (ONE DISH FOR EVERY FOUR PEOPLE - UN PLATO CADA 4 PERSONAS)

***Sliced acorn-fed Iberian cured ham.**

Jamón ibérico de bellota al corte.

***Steamed Huelva deep-sea shrimp.**

Gamba blanca de Huelva cocida.

***Grilled rock octopus with mild aioli.**

Pulpo de pedrero a las brasas con alioli suave.

***Cod fritters with Ajoblanco soup (2 Units per person).**

Buñuelos de bacalao con Ajoblanco malagueño (2 uds. por persona).

MAIN COURSE - PLATO PRINCIPAL

(ONE TO BE CHOSEN ON SITE - A ELEGIR UNO)

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

Para más de 50 personas, señalar los platos que se van a escoger aproximadamente.

***Rice à la marinère with Isla Cristina large red prawns.**

Arroz Marinero seco con carabineros de Isla.

***Grilled line-caught sea bass with garnish of finely diced tomatoes and basil oil.**

Lubina de pincho a la parrilla con tomate casé y aceite de albahaca.

***Beef sirloin steak with confit piquillo peppers.**

Solomillo de vaca mayor con pimientos de piquillo confitados.

SWEET ENDING - EL DULCE FINAL

***Apple fine puff pastry with pastry cream and vanilla ice cream.**

Hojaldre fino de manzana con crema pastelera y crema helada de vainilla.

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

Café Árabica e infusiones naturales.

***Homemade sweet - Dulces de la Casa.**

WINE LIST - BODEGA

(Choose a white wine and a red one for the whole group)

A elegir un vino blanco y tinto para el grupo)

***White wine (Magnum) - Vino blanco**

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

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

***Red wine (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 €56,50 - 10% 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.



Basílica, 15-17 28020 Madrid
Tfno. 91 555 30 27 / 555 30 15
www.barrildeorense.com

SET MENU IV - MENÚ IV

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

STARTERS TO SHARE - PRIMEROS PLATOS PARA COMPARTIR (ONE DISH FOR EVERY FOUR PEOPLE - UN PLATO CADA 4 PERSONAS)

***Sliced acorn-fed Iberian cured ham.**

Jamón ibérico de bellota al corte.

***Grilled Santa Pola red prawns.**

Gambas rojas de Santa Pola a la parrilla.

***Pan-fried (smooth) Venus clams.**

Almeja de concha fina a la sartén.

***Lime marinated and fried coastal sea bass.**

Lubina de costa frita al adobo de lima.

MAIN COURSE - PLATO PRINCIPAL

(ONE TO BE CHOSEN ON SITE - A ELEGIR UNO)

(For more than 50 people, choose just one dish in advance for the whole group
Para más de 50 personas, señalar los platos que se van a escoger aproximadamente)

***Rice à la marinère with national lobster.**

Arroz marinero seco con bogavante nacional.

***Braised turbot, Guetarian-style with grilled vegetables.**

Rodaballo a la brasa estilo Guetaria con verduras grillé.

***Grilled beef steak - Chuleta de vacuno mayor a las brasas.**

SWEET ENDING - EL DULCE FINAL

***Hot chocolate soufflé with vanilla ice cream.**

Soufflé de chocolate caliente con vainilla helada.

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

***Homemade sweet - Dulces de la Casa..**

WINE LIST - BODEGA

(Choose a white wine and a red one for the whole group)

A elegir un vino blanco y tinto para el grupo)

White wine (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 wine (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 Murrieta Rva.- Tempranillo, Garnacha tinta 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 - 10% 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.