

CLOSING DINNER

FEBRUARY 28th - 21h00

Starters

Iberian ham and acorn-fed loin, sliced.
Fresh artichokes braised with sea salt flakes.
Grilled shrimp tails with garlic and chili.
Fried pot-caught squid with roasted bell pepper relish.

Main

Aged beef sirloin with confit piquillo peppers.

Desert

"Toriija" (Traditional spanish Brioche) "El Gran Barril" with vanilla ice cream.

Arabica coffee and natural infusions.

House-made sweets.

Winery

(D.O. Rueda) Mantel Blanco - Verdejo 100%
(D.O. Ribera de Duero) Viña Pedrosa - Tinto Fino 100%.

68,00 €

[Book trough your personal congress portal](#)



Restaurante El Gran Barril

Calle de Goya, 107, 28009 Madrid

6 minutes walking from Hotel Vincci Soma