

STARTERS

FROM THE SEA

Anchovies from Santoña served with thin crunchy bread and liquified fresh tomato

Portion 22,00 €

1/2 portion 12,00 €

Allergens: gluten and fish. May contain traces of egg, milk, nuts, soy, sesame and sulfites.

Breaded and fried baby squid

Portion 8,00 €

1/2 portion 12,00 €

Allergens: molluscs, gluten.

Octopus and king prawns with paprika from the Vera region

Portion 18,00 €

Allergens: crustacean and molluscs.

Smoked sardines on top of diced tomato, black olives and strips of Idiazabal cheese

Portion 13,00 €

Allergens: fish and milk.

Grilled cuttlefish

Portion 16,00 €

Allergens: eggs and molluscs.

Grilled scarlet shrimp

100 g portion 18,00 €

Allergens: eggs and crustacean.

Bread and appetizer

Service 1,90 €

FROM THE EARTH

Acorn-fed Iberian ham from Guijuelo

Portion 25,00 €

Allergens: gluten.

Croquette trilogy: mussels, Iberian ham, boletus

Portion 13,00 €

1/2 portion 7,50 €

Allergens: Mussels croquette (gluten, crustacean, eggs, milk, molluscs, fish), Iberian ham croquette and Boletus croquette (gluten, eggs, milk, celery)

Breaded mushrooms with two types of sauces

Portion 12,00 €

1/2 portion 7,00 €

Allergens: gluten, eggs, milk, nuts, soy and sulphite.

Fried cheese duo with caramelized onion

Portion 13,50 €

1/2 portion 8,50 €

Allergens: milk and sulphite.

Seasonal grilled vegetables

Portion 12,90 €

1/2 portion 8,00 €

Allergens: gluten, egg, milk, nuts, soy and sulphites.

Artesian foie gras with rose petal marmalade served with bread baked with spices

Portion 17,50 €

Allergens: gluten. May contain traces of milk and nuts.

FROM THE GARDEN

Cordoba-style salmorejo (garlic tomato soup) with sliced egg and Iberian ham

Portion 7,90 €

Allergens: gluten and eggs. May contain traces of milk, nuts soy and sesame.

Tomato with albacore tuna belly and spring onion vinaigrette

Portion 13,80 €

Allergens: fish.

Mixed salad

Portion 9,50 €

Allergens: eggs.

Fresh spinach salad with cured duck meat, sliced mushrooms and sun-dried tomatoes

Portion 13,80 €

Allergens: nuts and sulphite.

Grilled squid salad with beans

Portion 14,00 €

Allergens: crustacean, molluscs and sulphite.

MAIN DISHES

FISH

Sea bass with sautéed mix of shallots, pine nuts and asparagus

23,00 €

Allergens: gluten, molluscs, fish, milk, nuts, soy and sulphite.

Grilled octopus on top of mashed sweet potatoes

Paprika from the Vera region, and smoked salt.

23,50 €

Allergens: molluscs.

Assortment of grilled seafood

Clams, king prawns, razor clams, cuttlefish, cryfish and shrimp.

20,00 €

Allergens: crustacean, molluscs and eggs.

Salmon tartar with avocado

Red onion, yucca chips and extra virgin olive oil pearls.

19,50 €

Allergens: mustard, fish and sulphite.

MEATS

Grilled Beef Tenderloin, Certified Argentine Angus Beef

25,50 €

Grilled Rib-eye steak, Certified Argentine Angus Beef

23,50 €

Angus Steak Tartar with thin crispy chips

21,00 €

Angus Steak Tartar con nuestras patatas paja

22,00 €

Allergens: eggs, fish, mustard and sulphite.

OUR PAELLAS

Our paellas and rice dishes are prepared on the spot, with a cooking time of between 32 and 38 minutes.

THE PRICES OF ALL OUR RICE DISHES ARE PER PORTION. THE MINIMUM ORDER IS TWO SERVINGS.

Valencian paella

Chicken, rabbit, green beans and lima beans.

16,00 €

Allergens: may contain traces of crustacean and fish.

Vegetable paella

Seasonal vegetables.

15,00 €

Campero rice

Chicken, rabbit, pork, leek, artichokes and green beans.

16,00 €

Allergens: may contain traces of crustaceans and fish.

Black rice

With cuttlefish and squid.

16,00 €

Allergens: crustacean, molluscs and fish.

Rice with baby squid

Broad beans and artichokes.

17,50 €

Allergens: crustacean, molluscs and fish.

Seafood paella

Squid, mussels, shrimp, prawns, clams and king prawns.

20,50 €

Allergens: crustacean, molluscs and fish.

Señoret rice

Shrimp, cuttlefish, mussels and king prawns.

17,00 €

Allergens: crustacean, molluscs and fish.

A banda rice

Sautéed seafood: scarlet shrimp, king prawns, shrimp, clams and mussels.

25,00 €

Allergens: crustacean, molluscs and fish.

LIGHT CREAMED RICE

Scarlet shrimp and clam rice

26,00 €

Allergens: crustacean, molluscs, and fish.

Duck and wild mushroom rice seasoned with truffle oil

18,50 €

Allergens: may contain traces of crustacean and fish.

Octopus rice

Octopus, king prawns, monkfish and boletus.

21,00 €

Allergens: crustacean and molluscs.

Lobster rice

Lobster, clams, shrimp, mussels and cuttlefish.

25,00 €

Allergens: crustacean and molluscs.

CREAMY RICE

Marina Ventura Rice

Lobster, monkfish, shrimp, cuttlefish and touch of hot spice.

23,50 €

Allergens: crustacean and molluscs.

DESSERTS

Cheesecake with fruits of the forest puree

6,00 €

Ice creams

5,50 €

Lemon sorbet

4,90 €

Chocolate fondant with tangerine couli

6,00 €

Homemade pudding with seasonal fruit sauce

6,00 €

Caramelized apple crunch with vanilla ice cream and toffee

8,00 €

COFFEE AND INFUSSIONS

Coffee alone / cut / with milk / decaffeinated / American
2,25 €

Green tea / red tea / tea / chamomile / mint
1,80 €

Cappuccino / special coffee
2,50 €

Coffee with brandy
3,50 €



All our prices include 10% VAT

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