



# MARINA VENTURA

r e s t a u r a n t e

## MENU A

The menu includes:

Red wine Rioja Crianza.

Red wine Ribera del Duero.

White wine Rueda Verdejo.

Water, beer and soft drink.

Wine: 1 bottle of wine for every two guests and one beer for each guest.

## STATERS TO SHARE

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

Grilled cuttlefish with ali-oli sauce.

Tomato with albacore tuna belly and spring onion vinagrette.

Seasonal grilled vegetables.

## MAIN COURSE TO CHOOSE

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

Rib-eyed steak certified Argentine "Angus" beef with fried potatoes.

Octopus creamed rice: octopus, prawn, monkfish and boletus mushroom.

Señoret rice (shrimp, cuttlefish, monkfish and king pawns).

Valencian paella (chicken, rabbit, green beans and lima beans).

## DESSERT

Cheesecake mango sauce topping.

Coffee.

Glass of cava.

**Price: 59,00 euros (VAT INCLUDED)**

All of our menus are subject to change and are open to suggestions from clients.

They do not include validation of parking nor special promotions.

A reservation is needed for all group menus along with a 30% deposit.



**RESTAURANTE ARROCERÍA MARINA VENTURA**  
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