



MARINA VENTURA

r e s t a u r a n t e

MENU B

The menu includes:
Tinto de Rioja Crianza Ramon Bilbao Limited Edition.
Red wine Ribera del Duero Protos joven.
White wine Rías Baixas Laxas.
Water, beer and soft drink.
Wine: 1 bottle of wine for every two guests and one beer for each guest.

STARTERS TO SHARE

Iberian ham with salmorejo.
Octopus and prawn with paprika from La Vera region.
Fresh spinach salad with cured duck ham, sliced mushrooms and sun-dried tomatoes.
Artesanian foie grass with rose petal marmalade served with bread baked with spices.

MAIN TO CHOOSE

Rib-eye certified Argentine "Aberdeen Angus" beef.
Sea bass with sautéed mix of shallots, pine nuts and asparagus.
Marina Ventura creamy rice (lobster, monkfish, shrimp, cuttlefish and touch of hot spice).
Seafood paella (squid, mussels, shrimps, clams and prawns).

DESSERT

Molten chocolate cake with a touch of mandarin.
Coffee.
Glass of cava.

Price: 67,00 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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