



# MARINA VENTURA

r e s t a u r a n t e

## SPECIAL MENU

The menu includes:  
Red wine Rioja Crianza, Sela de Roda.  
Red wine Ribera del Duero Crianza, Corimbo de Roda.  
White wine Rias Baixas Albariño, Terras Gaudas.  
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.  
Anchovies from Santonia Region, served with thin crunchy bread and liquied fresh tomato.  
Grilled squid salad with baby green beans.  
Grilled octopus on top of sweet potatoes.

## MAIN TO CHOOSE

Assortment of grilled seafood (scarlet shrimp, clam, king prawn, razor clams, cuttlefish, and srimp)  
Beef tenderloin certified Argentine "Aberdeen Angus" beef.  
Lobster paella with seafood.  
Scarlet shrimp and clam rice.

## DESSERT

Apple crisp with vanilla ice cream and tofee.  
Coffee.  
Glass of cava "Anna de Codorniu Brut Nature".

**Price: 79,00 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**  
C/ Ventura de la Vega, 13 (Barrio de Las Letras) 28014 - Madrid  
[arroceriaventura.es](http://arroceriaventura.es)