MARINA VENTURA

restaurante

CLASSIC MENU

STARTERS TO SHARE

Smoked sardines on tomato concasse, Kalamata olives and Idiazabal cheese strips.

Grilled cuttlefish with ali-oli sauce.

Tomato salad with bonito belly and spring onion vinaigrette.

MAIN COURSE TO CHOOSE

Valencian Paella (chicken, rabbit, green beans, and garrofón).

Señoret Rice (prawns, shrimp, cuttlefish, and monkfish).

Rice with duck and mushrooms, seasoned with truffle oil.

Sea bass loin with poached shallots, pine nuts, and wild asparagus.

Certified Argentine Angus beef boneless ribeye.

DESSERT TO CHOOSE

Cheesecake with berry puree

Lemon sorbet with cava and mint aroma.

Coffee (included).

DRINKS

Mineral water / Soft drinks

1 welcome beer

CELLAR* (1 BOTTLE EVERY 2 PEOPLE)

Cava: Gramona La Cuvee.

White wine: Javier Sanz Verdejo en lías.

Red wine: Rioja Marqués de Murrieta Reserva / Ribera Antídoto.

*We have additional winery options available upon request. Please contact us.

Price per person: €75,00 (VAT INCLUDED)

RESTAURANTE ARROCERÍA MARINA VENTURA
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