

A top-down photograph of three glasses of wine, each containing a slice of citrus, arranged on a white marble surface. Olive branches with green leaves and a few olives are scattered around the glasses. The entire scene is framed by a thick black border.

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# MAGNA

CLUB RESTAURANT

## APPETIZERS / ENTRADAS

**🍏🌿 Salad of greens, lettuce, blue cheese and figs,  
drizzled with balsamic vinegar dressing**

*Ensalada verde con queso azul e higos  
con salsa de vinagre balsámico*

**🍏🌿 Green apple and celery sticks with crab salad, lime jelly  
and coriander cream sauce**

*Ensalada de cangrejo, apio y manzana verde,  
gelatina de limón, crema de cilantro*

**Foie gras with candied pear layers,  
a touch of spices, toasted sliced brioche**

*Mil hojas de foie gras y pera confitada,  
velo de especias, brioche tostada*

**Thinly sliced homemade marinated gravlax salmon infused  
with dill honey, sprouts salad and wheat bread toast**

*Salmón marinado en casa con salsa gravlax a la miel, ensalada de  
brotes acompañado de tostadas*

**Calamari and cabbage spring rolls sautéed  
with low sodium soy sauce**

*Rollitos primavera de calamares y col,  
salteados con salsa de soya bajo en sodio*

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**🍏 These are healthy dishes which help in maintaining a balanced diet**  
*Son platillos saludables que ayudan a mantener una dieta equilibrada*

**🌿 These are gluten free dishes**  
*Son platillos libres de gluten*

## SOUP AND VELOUTÉS / SOPAS

### **Fish and shrimp soup with scents of Provence, paprika rouille**

*Sopa de pescado y camarones con esencias de Provence,  
rouille al pimentón*

### **☞ Cauliflower velouté soup with diced chicken breast, leek, crispy bacon, topped with turmeric foam**

*Crema de coliflor con dados de pollo, poro, tocino crujiente  
y espuma de cúrcuma*

## FRESH PASTA AND RICE / PASTAS FRESCAS Y ARROZ

### **Agnolotti filled of ham “au jus”, on a bed of candied leeks**

*Añoletti de jamón en su caldo, julianas de poros confitadas*

### **Lasagna layers with grilled salmon slices covered with herbs juice, and crustacean reduction**

*Mil hojas de lasaña con lascas de salmón a la plancha,  
jugo de hierbas y reducción de crustáceos*

### **☞ Saffron and shrimp Arborio rice risotto, steamed asparagus with infusion of lime olive oil**

*Arroz arborio en risotto de camarones y azafrán,  
espárragos al vapor con infusión de aceite de oliva al limón*

### **☞ Arborio rice risotto complemented with truffle scented chicken breast, finished with puréed peas and parmesan cheese emulsion**

*Arroz arborio en risotto acompañado de pechuga de pollo  
al aceite de trufas con emulsión de chicharos y queso parmesano*

**\* Gluten free pasta available \* / \*Pasta libre de gluten disponible\***





## MAIN COURSES / PLATOS FUERTES

🍷 **Grilled salmon filet filled with blue cheese and zucchini,  
served with rice Pilaf**

*Filete de salmón a la parrilla relleno de queso azul y calabacín,  
servido con arroz pilaf*

**Vol-au-vent stuffed with lobster cooked at low temperature in  
shellfish cream sauce, accompanied by mushrooms and vegetables**

*Vol au vent relleno de langosta cocida a baja temperatura en salsa  
cremosa de crustáceos, acompañado de champiñones y verduritas*

🍷 **Steamed white fish filet in Martini Rosso reduction, grapefruit  
gastrique and buttered pumpkin puree**

*Filete de pescado blanco al vapor en reducción de Martini rosso,  
gastrique de pomelo, puré de calabaza a la mantequilla*

🍷 **Grilled scallops, Genovese red bell peppers,  
roasted eggplant caviar**

*Vieiras a la plancha, genovesa de pimientos rojos,  
caviar de berenjena asada*

🍷 **Marinated tuna fish steak, slow-cooked tomato sauce,  
capers and pesto**

*Filete de atún marinado, sofrito de tomate, alcaparras y pesto*

**Grilled spiny lobster Thermidor, turf of grilled beef tenderloin with  
sautéed mushrooms and veggies**

*Surf de langosta con salsa thermidor & turf de lomo de res con salteado  
de champiñones y verduritas*

🍴 **Grilled Sirloin steak, Béarnaise sauce and Pont Neuf potatoes**

*Sirloin a la parrilla, salsa bearnesa y papas Pont Neuf*

**Slow cooker beer-braised beef ribs served with fork mashed potatoes, olive oil, chives and onion**

*Costilla de res en cocción lenta, a la cerveza malta, puré de papas rustico con aceite de oliva y cebollino y cebolla*

🍴 **Twelve hours marinated Rib eye on the grill seasoned with aromatic herbs, onion compote with balsamic vinegar, garnished with gratin Dauphinois**

*Rib eye a la parrilla marinado por 12 horas con plantas aromáticas, compota de cebolla con vinagre balsámico y gratin "Dauphinois"*

**Cylinder-shaped lamb roasted with Rosemary jus, Provençal style vegetables**

*Cilindro de cordero rostizado en su jugo al romero, provenzal de verduras*

**Chicken ragout with shallots in red wine, carrots and potatoes mousseline**

*Pollo en ragú de vino tinto con cebollitas, muselina de zanahorias y papas*

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*Son platos saludables que ayudan a mantener una dieta equilibrada*

🍴 **These are gluten free dishes**

*Son platos libres de gluten*

## Vegetarian Menu / Menú Vegetariano

### APPETIZERS / ENTRADAS

🍏🌱🌱 **Blue cheese and fig salad with balsamic vinegar dressing**

*Ensalada de queso azul e higos con salsa de vinagre balsámico*

🍏🌱🌱 **Variety of lettuce salad with celery, apple, lime jelly and coriander cream**

*Ensalada de lechugas variadas con apio, manzana, gelatina de limón y crema de cilantro*

🍏🌱🌱 **Cabbage, carrot and mushroom spring rolls sautéed with low sodium soy sauce**

*Rollitos de col, zanahorias y champiñones salteados con salsa de soya bajo en sodio*

### SOUP AND VELOUTÉS / SOPAS

🍏🌱🌱 **Cauliflower and leek velouté soup, crispy bread topped with turmeric foam**

*Crema de coliflor y poro, crujiente de pan y espuma de cúrcuma*

# Vegetarian Menu / Menú Vegetariano

## MAIN COURSES / PLATOS FUERTES

**🌱🌱 Polenta layers and vegetables with  
eggplant caviar and blue cheese**

*Mil hojas de polenta y verduras con caviar de berenjena y queso azul*

**🌱 Vol au vent with mushrooms, daikon and peas in creamy sauce**

*Vol au vent con champiñones, daikon y chicharos en salsa cremosa*

**🌱 Lasagna with grilled vegetables, herb juice and  
balsamic vinegar reduction**

*Lasaña con verduras a la plancha, jugo de hierbas y  
reducción de vinagre balsámico*

**🌱🌱 Saffron and asparagus Arborio rice risotto with lime oil**

*Arroz arborio en risotto de espárragos y azafrán, aceite de limón*

**🌱🌱 Arborio rice risotto, complemented with truffle scented oil  
simmered caramelized carrots, finished with puréed peas and  
Parmesan cheese emulsion**

*Arroz arborio en risotto, zanahorias caramelizadas con emulsión de  
chicharos y parmesano, aceite de trufas*

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*Son platillos saludables que ayudan a mantener una dieta equilibrada*

**🌱 These are gluten free dishes**

*Son platillos libres de gluten*

**🌱 These are ovo lacto vegetarian dishes**

*Son platillos ovo lacto vegetarianos*

**🌱 These are vegan dishes**

*Son platillos veganos*