

A top-down photograph of four glasses of wine, each with a decorative gold pattern around the rim, arranged on a white textured surface. Olive branches with green leaves and olives are scattered around the glasses. A black rectangular frame is overlaid on the image, containing the text.

MAGNA

CLUB RESTAURANT

APPETIZERS

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

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

**Homemade salmon gravad lax seasoned with dill infused honey,
sprouts salad and whole wheat bread toast**

**Sautéed calamari and cabbage spring roll
with low sodium soy sauce**

SOUP AND VELOUTÉS

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

🌿 **Cauliflower velouté with diced chicken, leek,
bacon and turmeric foam**

FRESH PASTA AND RICE

Spinach and ricotta ravioli, goat cheese
and black pepper sauce

🌿 Saffron and shrimp arborio risotto, steamed
asparagus with lime infused olive oil

* Gluten free pasta available *

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have a medical condition.

🍏 These are healthy dishes which help in
maintaining a balanced diet

🌿 These are gluten free dishes

🥛 This dish contains dairy and/or milk

🐟 Sustainable fishery

MAIN COURSES

☞ 🌿 **Blue cheese and zucchini filled grilled
salmon loin, pilaf rice**

**Grilled scallops, genovese red bell pepper stew,
roasted eggplant caviar**

☞ 🌿 **Marinated red tuna steak, slow-cooked tomato sauce,
capers and pesto**

**Grilled spiny lobster Thermidor surf and grilled beef turf
with sautéed mushrooms, al dente vegetables**

**45 oz Tomahawk beef cut, corn on the cob with butter,
chimichurri and red wine demi-glace sauce**

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

☞ **Grilled twelve hours herbs marinated beef rib eye with
onion balsamic vinegar compote, Dauphinois gratin**

**Cylinder-shaped lamb roast with rosemary jus,
Provence style vegetables**

DESSERTS

⦿ Frozen lime and limoncello soufflé, grappa soft jelly and pine nuts cracker

⦿ Bitter chocolate macaron, milk chocolate mousse dumpling, toasted ground almonds and cocoa syrup

⦿ Tropical fruits crumble, passion fruit merengue, pineapple ice-cream and jelly cubes

🌿 Ask for today's ice-creams and sherbets

⦿ Molten chocolate cake with red fruit, raspberry sherbet

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🌿 Whole Food Plant-Based option

Whole Food Plant-Based Menu

APPETIZERS

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

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

SOUP

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

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🥬 Whole Food Plant-Based option

MAIN COURSES

🌿🍷 **Provençal vegetable with simmered tomatoes,
capers and pesto**

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

🍷 **Spinach and ricotta ravioli, goat cheese
and black pepper sauce**

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



EXCELLENCE

PLAYA MUJERES, MEXICO