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# 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**

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## **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 \***

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

**🌿 These are gluten free dishes**

**🥛 This dish contains dairy and/or milk**

**🌿 Whole Food Plant-Based option**

## **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 jumbo shrimp 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

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## SOUP AND VELOUTÉS

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

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## MAIN COURSES

🌱🍏🍷 Provençal vegetable with simmered tomatoes, capers and pesto

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

## MAIN COURSES

🌱 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

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EXCELLENCE

PLAYA MUJERES, MEXICO