

A top-down photograph of four glasses of wine and an olive branch on a white marble background. The glasses are arranged in a cluster, with two in the upper left and two in the lower right. The olive branch is positioned on the left side, with several olives. The entire scene is framed by a thin black border.

~~~~~  
**MAGNA**  
**CLUB RESTAURANT**

## SALADS

🍷 **WATERMELON, HEIRLOOM TOMATO AND FETA SALAD**

*Rosé wine vinaigrette, basil*

🍏 **BABY GREENS, FRESH FIGS AND IBERIAN HAM SALAD**

*Spinach, arugula, caramelized walnuts,  
rosemary honey, sherry vinegar*

---

## COLD APPETIZERS

**TUNA TARTARE WITH WASABI FOAM AND AVOCADO**

*Soy sauce, sesame oil, coriander sprouts*

🍷 **OCTOPUS CARPACCIO**

*Citrus, avocado, frisée*

**GRILLED FOIE GRAS WITH PORT WINE REDUCTION  
AND APPLE PURÉE**

*Crispy apple chips*

---

## HOT APPETIZERS

🍏 **MISTI ASPARAGUS**

*Green and white asparagus, poached egg, white truffle purée, pancetta*

**KING CRAB CANNELLONI**

*Ricotta cheese, butter, black truffle, parsley*

## SOUPS

### 🍏🌿 CAULIFLOWER CREAM

*Almonds, saffron foam, croutons*

### LOBSTER, SHRIMP & CLAM CHOWDER

---

## PASTAS AND RISOTTOS

### BEETROOT TORTELLINI STUFFED WITH SALMON

*Ricotta cheese, sage butter, grana padano foam, salmon roe*

### ARTICHOKE RISOTTO

*Sea scallops, black truffle*

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

## MAIN COURSES

### 🍴 SEA SCALLOPS WITH BACON

*Spinach, sundried tomato, pine nuts, blue cheese foam*

### 🍴 SEA BASS IN BUTTER SAUCE

*Sweet potato, cinnamon, baby vegetables*

### 🍴 SHRIMP IN SAFFRON BEURRE BLANC

*Shrimp U8, fondant potatoes*

### 🍴 BEEF FILLET

*Porcini mushroom sauce, caramelized baby carrots,  
rustic mashed potatoes*

### 🍴 RACK OF LAMB

*Rosemary sauce, sweet potato dauphinoise, onion compote*

### 🍴 OCTOPUS AND VENISON

### COWBOY ANGUS BEEF CUT

*Corn on the cob with butter, chimichurri and red wine demi-glace sauce*

---

## DESSERTS

### SPICED BROWNIE

*Red wine ice cream*

### NEW YORK CHEESECAKE AND HAZELNUT

*Cream cheese, pistachio.*

# Whole Food Plant-Based Menu

## APPETIZERS

### 🍏🌿 FRIED POLENTA

*Cauliflower purée, sautéed spinach, tomato paper*

### 🍏🌿 CRISPY RICE

*Pea cream, carrot ragout, walnuts*

### 🍏🌿 PEAR AND BEET CARPACCIO

*Arugula, fried capers, olive crumble, tofu cream with fig.*

---

## SOUPS

### 🍏🌿 FENNEL CREAM SOUP

*Carrot, fried leek, and parsley oil.*

---

## MAIN COURSES

### 🍏🌿 PORTOBELLO

*Carrot purée and rice, edamame, mixed vegetables*

### 🍏🌿 LENTIL SPHERE

*Couscous with dried fruits and tomato sauce*

# DESSERT

## CHOCOLATE CAKE

*100% Vegan chocolate sponge made  
with natural ingredients, paired with  
a 70% Dark chocolate ganache*

**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**
- 🌿 **Whole Food Plant-Based option**
- 🌾 **These are gluten free dishes**



**EXCELLENCE**

CORAL PLAYA MUJERES, MEXICO