

A top-down photograph of four glasses of beer on a white marble surface. The glasses are arranged in a loose cluster, with two in the upper left and two in the lower right. A small olive branch with green leaves and a few olives is placed to the left of the glasses. 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

JUMBO SHRIMP, 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

45 OZ TOMAHAWK 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*

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- 🌾 **These are gluten free dishes**



EXCELLENCE

CORAL PLAYA MUJERES, MEXICO