

A top-down photograph of four glasses filled with white wine, arranged on a white marble surface. An olive branch with green leaves and a few olives is positioned in the upper left corner. The entire scene is framed by a thin black border.

~~~~~

# MAGNA

CLUB RESTAURANT

## **APPETIZERS**

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

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

**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 Rollitos primavera de calamares**

---

## **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**

**Beef osso bucco ravioli, half dried tomatoes  
and shallots sauce with meat juice**

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

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

**🌿 Arborio rice risotto with truffle oil marinated  
chicken breast, green peas puré and  
parmesan cheese emulsion**

**\* Gluten free pasta available \***

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

**🌿 These are gluten free dishes**

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

**🌿 Whole Food Plant-Based option**

## **MAIN COURSES**

🍷 Blue cheese and zucchini filled grilled  
salmón loin, pilaf rice

🍷 🍏 Steamed fish filet, in red vermouth reduction, grapefruit  
gastrique and buttered pumpkin puré

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

## MAIN COURSES

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

**Braised chicken breast and sautéed shrimps,  
lobster scented creamy broth**

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

🌾 These are gluten free dishes

🥛 This dish contains dairy or/and milk

🌿 Whole Food Plant-Based option

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

# Vegetarian Menu

## APPETIZERS

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

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

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

---

## SOUP AND VELOUTÉS

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

---

## MAIN COURSES

🌱🍏🍷 Provencal 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

🌱🥛 Saffron and asparagus Arborio rice  
risotto with lime oil

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

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

🌱 These are gluten free dishes

🥛 This dish contains dairy or/and milk

🌿 Whole Food Plant-Based option

## 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

◊ Pistachio genoise with a smooth black cherry  
mousse, chocolate ice-cream

☎ 🍷 Ask for today's ice-creams and sherbets

◊ Molten chocolate cake with red fruit,  
raspberry sherbet

# EXCELLENCE

RIVIERA CANCUN, MEXICO