

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.

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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**

**Thinly sliced homemade marinated gravlax  
salmon infused with dill honey,  
sprouts salad and wheat bread toast**

**Calamari and cabbage spring rolls sautéed  
with low sodium soy sauce**

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## **SOUPS**

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

🌿 **Cauliflower velouté soup with diced chicken breast,  
leek, crispy bacon, topped with turmeric foam**

## FRESH PASTA AND RICE

**Agnolotti filled of ham “au jus”, on a bed of candied leeks**

- ☯ **Saffron and shrimp Arborio rice risotto, steamed asparagus with infusion of lime olive oil**

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

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## MAIN COURSES

- ☯ **Grilled salmon filet filled with blue cheese and zucchini, served with rice Pilaf**

- 🍏 **Steamed white fish filet in Martini Rosso reduction, grapefruit gastrique and buttered pumpkin puree**

- ☯ 🍷 **Squid in ink with potato foam, roasted piquillos and eggplant caviar**

**Jumbo shrimp in Termidor sauce, grilled beef fillet, sautéed mushrooms and crispy vegetables**

## MAIN COURSES

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

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

**🌱 Twelve hours marinated Rib eye on the grill seasoned  
with aromatic herbs, onion compote with balsamic vinegar,  
garnished with gratin Dauphinois**

**Rack of lamb roasted with Rosemary jus,  
Provençal style vegetables**

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

🌿 Whole Food Plant-Based option

🐟 Sustainable fishery

# DESSERTS

◊ Frozen lime soufflé and limoncello,  
transparency of Grappa and crunchy pine nuts

◊ Bitter chocolate macaroon, milk chocolate mousse  
dumpling, toasted ground almonds and cocoa syrup

◊ 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

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🌿 Whole Food Plant-Based option

# Whole Food Plant-Based Menu

## APPETIZERS

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

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

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## SOUP

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

## MAIN COURSES

🌱🥛 Polenta layers and vegetables with eggplant caviar and blue cheese

🥛 Lasagna with grilled vegetables, herb juice and balsamic vinegar reduction

🌱🥛 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 and/or milk

🌱 Whole Food Plant-Based option



EXCELLENCE

EL CARMEN, D.R.