

  
MAGNA CAFÉ  
RESTAURANTE & LOUNGE BAR

We have a special menu for guests with allergies  
Please ask our staff



## Appetizers:

<b>Cured Acorn-fed Iberian Ham</b> _____	€22,00
<b>Bread Coca</b> with Tomato and Virgin Olive Oil _____	€3,50 /unit.
<b>Anchovies "00" from the Bay of Biscay</b> with Arbequina Olive Oil and Balsamic Vinegar _____	€3,50 /und.
<b>Cured Manchego Cheese</b> _____	€12,00
<b>Crispy King Prawns</b> with Wasabi Mayonnaise _____	€14,00

## Starters:

<b>Chef's Starters</b> _____	€16,00
<b>Lobster Salad with Shrimps</b> _____	€19,50
<b>Kale, Quinoa, and Avocado Salad</b> with Lemon Dijon Vinaigrette _____	€15,00
<b>Goat Cheese au Gratin</b> with Honey, Pine Nuts and Caramelized Apple, served on a bed of Rocket Salad with Balsamic Reduction _____	€15,50
<b>Authentic Italian Burrata</b> with Tomato, Pepper, Avocado and Balsamic Vinegar ____	€16,50
<b>Tuna Tartar</b> with Avocado, Mesclum, marinated with Ginger, Cream of Wasabi and Soya _____	€17,50
<b>Beef Carpaccio</b> served with Rocket Salad, Mushrooms, Parmesan and Truffle Oil ____	€15,00
<b>Carpaccio of Carabinero Prawns</b> with their homemade sorbets _____	€20,00
<b>Toast "Magna"</b> with Prawns, marinated Salmon served with Mustard Sauce and Lime Mayonnaise _____	€16,00
<b>Magna's Foie Gras</b> , served on Honey Bread with Fruits of the Forest and Apple ____	€17,00
<b>Mussels in Cream Sauce</b> with White Wine, Shallots and Parsley _____	€12,00
<b>Scallops with Seasonal Mushrooms</b> served with Potato Truffle Mousse _____	€17,00
<b>Grilled Octopus</b> with Confit Potatoes and Dried Olives, served in its own Sauce ____	€15,00
<b>Selection of Grilled Vegetables</b> and Mushrooms _____	€14,00
<b>Shrimps "Pil-Pil"</b> _____	€14,00
<b>Fresh Grilled Foie</b> , served with Caramelized Pear and Sweet Soya Sauce with Sesame _____	€18,00
<b>Lobster Soup</b> _____	€14,00
<b>Soup of the day</b> _____	€12,00

## Pasta and Rice:

<b>Home-made Cannelloni with Prime Cuts of Meat</b> and Mushrooms _____	€16,00
<b>Raviolis</b> filled with Lobster and Served with Brown Butter Lobster Sauce _____	€20,00
<b>Spezzatino</b> , Fresh Homemade Pasta with Sirloin Steak, Creamed Mushrooms and Balsamic Vinegar _____	€18,00
<b>"Spaghetti Pescatora"</b> Pasta sautéed in Olive Oil, Garlic and Chilli with Mussels, Squid, Scallops and Shrimps _____	€18,00
<b>"Tagliatelle Porcini"</b> with porcini mushrooms, garlic, prawns, parmesan cheese, rocket, olive oil and white wine _____	€18,00

<b>“Risotto Porcini”</b> Sautéed with Wild Mushrooms, Truffle Oil, Parmesan Cheese, White Wine and Parsley _____	€18,00
<b>“Risotto Nero”</b> Black Arborio Rice, with sautéed Shrimps, Mussels, Squid, and Scallops _____	€20,00
<b>“Risotto Zafferano”</b> sautéed with Mussels, Shrimps, Calamari, Scampi and Asparagus _____	€20,00
<b>Creamy Rice</b> with Carabinero Prawns _____	€24,00
<b>Homemade Fresh Pasta</b> sautéed in Olive Oil , Garlic , White Wine and Lobster _____	€28,00

## Fish:

<b>Grilled Sea Bass</b> served with Vegetable “Tagliolini” and Three Purées _____	€24,00
<b>Salmon</b> with Spinach, Asparagus and Saffron Cream _____	€19,00
<b>Bluefin Tuna Magna Style</b> _____	€26,50
<b>Sole “Meunière”</b> served with Mashed Potatoes and Mushrooms _____	€26,00
<b>Black Cod</b> marinated in Miso and Sake, served with Grilled Aubergines and a Fresh Salad _____	€26,00
<b>Lobster, Grilled “Pil-Pil” Thermidor or Chef’s Choice</b> _____	€38,00
<b>Grilled Turbot</b> with roasted potatoes , asparagus, seasonal mushrooms and Sauce Hollandaise _____	€27,00

## Meat:

	200gr	300gr
<b>National Wagyu Entrecôte</b> _____	€49,00	€75,00
<b>Steak Tartar</b> with Yucca _____		€26,00
<b>“Africana”</b> Diced Beef in Curry Sauce, with caramelized, Banana Fresh Strawberries, Mango and Nuts, served with Mango Chutney and Coconut Rice _____		€27,00
<b>Grilled Asturian Beef Entrecôte</b> with Green Beans and Potatoes (300gr.) _____		€25,00
<b>Asturian Fillet Steak</b> served with Homemade Chips _____		€26,00
<b>“Beef Tagliata”</b> Delicious Beef Strips, served with Rocket and Cherry Tomatoes, Parmesan and Balsamic Vinegar _____		€24,00
<b>Free-Range Chicken Breast in</b> white wine and rosemary sauce served with aubergine , tomato and mozzarella cheese _____		€20,00
<b>New Zealand Lamb Chops</b> with Red Curry Sauce served on a Bed of Vegetable and Artichoke Risotto _____		€26,00
<b>Duck Magret in Raspberry Sauce</b> served with Mushrooms and Asparagus _____		€22,00
<b>Beef Hamburger (200gr.)</b> with Chips, Tomato and Homemade Sauce _____		€18,00
<b>Roast Shoulder of Lamb</b> in it’s own Gravy Juices with Vegetables and Seasonal Mushrooms _____		€28,00
<b>Crispy Suckling Pig</b> with Seasonal Vegetables, <b>Blueberry Gelée and Squash Purée</b> _____		€20,00
<b>Oxtail</b> Magna-Style _____		€18,00

## Side Dishes:

Chips _____	€6,50
Roast Potatoes _____	€6,50
Grilled Vegetables _____	€9,50

