



MAGNA CAFÉ

RESTAURANT & LOUNGE BAR

To nibble:

Iberian Acorn fed Ham z _____	22.00€
Selection of Iberian cured meat, ham, pork loin and cured sausage _____	18.00€
Coca de Cristal (flatbread) with Tomato and Virgin Olive Oil _____	2.50€/each.
"00" Cantabrian Anchovies with Arbequina Olive Oil and Balsamic Vinegar _	2.50€/each.
Cured Manchego Cheese _____	12.00€
Crispy Prawns with Wasaby Mayonnaise _____	12.00€

Starters

Goat Cheese Gratin with Honey, Pine Nuts and Caramelised Apple, Accompanied by a Rocket Salad and a Balsamic Reduction _____	12.00€
A tasting of starters selected by the Chef _____	15.00€
Fresh Mozzarella with Tomato, Peppers, Avocado and Balsamic Vinegar _____	12.00€
Tuna Tartare with Avocado accompanied with Mezclum and served with Marinated Ginger and Wasaby and Soy Cream _____	14.00€
Magna Toast with Shrimps and Marinated Salmon served with a Mustard and Lime Mayonnaise Sauce _____	15.00€
Duck and Goose Foie Mi-Cuit accompanied by a Lemon Gelée, Honey Bread and an Oporto Reduction _____	14.50€
Mussels in a White Wine, Onion, Shallot and Parsley Cream _____	12.00€
Tiger Prawns tossed in a Smooth and Sweet Chilli Sauce, accompanied with Roast Peppers _____	14.50€
Scallops with seasonal mushrooms accompanied with Potato Foam _____	15.00€
"Pil Pil" Toast with Prawns, Clams, Scallops, Hot Chili Garlic, Lemon and Parsley _	15.00€
"Pil Pil" Prawns _____	12.50€
Fresh Grilled Foie Gras, served with Caramelised Apple and Sweet Soy and Sesame Sauce _____	15.00€
Lobster salad with prawns _____	18.00€
Beef Carpaccio served with a Rocket, Mushroom, Parmesan and Truffle Oil Salad _____	15.00€
Tuna Carpaccio with Hazelnut and Sesame Oil, Soy and Tropea onion marmalade _____	15.00€
Scallop Carpaccio with Poppy Seeds drizzled with a Mango and Olive Oil Vinaigrette _____	15.00€
Lobster Soup _____	9.00€
Soup of the day _____	7.50€

Pasta and Rice:

Seafood Cannelloni with a Crayfish, Fino Sherry and Saffron Sauce _____	17.00€
Lobster Ravioli with Tossed vegetables _____	18.00€
Spezzatino, Fresh Homemade Pasta with Tenderloin of Pork and a creamy mushrooms and Balsamic Vinegar Sauce _____	17.00€
Fresh "Pescatora" Pasta tossed in Olive Oil, Garlic and Chilli with Mussels, Squid, Scallops and Prawns _____	18.00€
Penne "Arrabiata" Pasta in a Tomato, Garlic and Parsley sauce _____	12.00€
"Maremagni e Magnamonti" Tagliatelle tossed in Olive Oil, Garlic, Porcini Mushrooms, Prawns, Parmesan Cheese and White Wine _____	16.00€
Fresh "Pappardelle a la Bolognese" with Tenderloin of pork with Tomato _____	16.00€

"Porcini Risotto" tossed with Wild Mushrooms, Truffle Oil, White Wine, Parmesan Cheese and Parsley _____	18.00€
"Nero Risotto" Black Arborio Rice tossed with Prawns, Mussels, Squid and Scallops _____	18.00€
Creamy Rice with Lobster and Clam _____	36.00€

Fish:

Grilled Sea Bass served with a "Tagliolini" of Vegetables, Dried Tomatoes and Lemon Sauce _____	22.00€
Salmon with Fresh Spinach and Saffron Cream _____	18.00€
Red Tuna a la Magna _____	23.50€
"Meuniere" Sole served with a Purée and Mushrooms _____	24.00€
Roast Turbot served with Herb Potato Confit, Olives and Cherry Tomatoes ____	25.00€
Black Cod marinated in Miso and Sake served with Mangetouts and Gaufrette Potatoes _____	24.00€

Seafood:

Grilled "Pil Pil" Lobster either with a Termidor sauce or prepared under Chef recommendation _____	38.00€
Crayfish au gratin accompanied by a Rice and Asparagus Sauté _____	34.00€
Grilled King Prawns served with a Mezclum Salad _____	36.00€

Meat:

Tartare Steak with French Fries _____	22.50€
"Africana" veal Strips in a Curry Sauce served with Caramelised Banana, Peanuts, Mandarins, Mango Chutney, Pineapple, Pepper and Coconut Rice ____	26.00€
Grilled Asturian Entrecôte served with Green beans and Potatoes (300 grams) _	24.00€
Asturian Ox Steak served with homemade French Fries (500 gr) _____	36.00€
Asturian Ox tenderloin served with homemade French Fries _____	25.00€
"Beef Tagliata", succulent strips of Veal served with Rocket and Cherry Tomatoes accompanied with Parmesan and Balsamic Vinegar ____	22.00€
Chicken Breast stuffed with Foie Gras, Brie and Sautéed Leaks served on a layer of Truffle and Foie Gras sauce _____	21.00€
Lamb Cutlets with a Red Curry Sauce _____	24.00€
Duck Magret with Orange served with a Potato Confit, Cherry Tomatoes and Rosemary _____	22.00€
Veal Burger (200 gr.) with French Fries, Tomato and our Homemade Sauce ____	18.00€
Lamb Shank roasted in its own juices served with Roast Potatoes _____	22.00€
Venison Medallions sautéed in an Oporto and Fruit Confit sauce accompanied with Chestnut Purée (in season) _____	26,00€

Side Dishes:

French Fries _____	4.50€
Roast Potatoes _____	4.50€
Chargrilled Vegetables ____	6.50€