

MAGNA



MAGNA CAFE  
RESTAURANT BAR TERRACE

## Appetizers

Iberian ham 100% acorn-fed with cristal grissini	28
Cured Manchego cheese served with nuts, dried fruit and honey	14
Bread Coca with Tomato and Olive Oil	5
Cantabrian Anchovies "00" AOVE	4,5
Crispy prawns with wasabi and a sweet sour sauce	14
Prawns "Pil Pil" with Parmesan cheese and cherry tomato	15

## Healthy Magna

Caesar Salad Magna Café style with creamy croquettes stuffed with chicken and anchovy, caesar sauce , crispy bacon and parmesan cheese	15,5
Authentic Italian Burrata with assorted tomatoes, avocado, black olives and homemade basil pesto	17,5
Lobster salad with prawns, papaya and pineapple served with a homemade cocktail sauce	24
Aurugula salad with goat cheese gratin with honey and pine nuts served with puff pastry bread, caramelized apple , blueberries and balsamic reduction	17,5
Green asparagus with hazelnuts with cheese ice cream, cooked yolk and hollandaise sauce	16,5
Gravlax Salmon marinated with beetroot served With horseradish , cucumber , dill , crispy flax seed and mustard sauce	16,5
Magna "Skagen" with shrimp , trout caviar , avocado , wasabi emulsion	16,5
Vegetarian canneloni with ricotta cheese, spinach, mushrooms and homemade tomato sauce	16,5

## Starters

<b>Beef carpaccio</b> accompanied with arugula, shimeji mushrooms, parmesan slices and candied pears with truffle oil	17
<b>Tuna tartare with avocado</b> served with paired ginger, soy, wakame seaweed and wasabi cream	22
<b>Grilled scallops</b> with seasonal mushrooms served with truffle-scented potato foam	28
<b>Grilled octopus</b> with roasted potatoes served on its own juice with black olives and crispy arugula	17
<b>Foie Gras mousse</b> with dried fruit compote, honey bread and Port wine reduction	16
<b>Fresh grilled duck foie</b> with caramelized pear, sweet soy sauce with sesame and fruits	19,5
<b>Creamy mussels</b> with white wine , shallot and parsley	14,5
<b>Wild sea bass ceviche with tiger's milk</b>	18
<b>Lobster soup</b>	15
<b>Soup of the day</b>	12

## Pasta and Rice

<b>Ravioli stuffed</b> with Lobster and artichokes served with shallots and parmesan	21
<b>Spezzatino</b> , fresh homemade pasta with beef tenderloin sautéed with creamy mushroom and balsamic sauce	18,5
<b>Spaguetti Pescatora</b> with mussels, squid, prawns, clams, scallops, Norway lobster sautéed with olive oil , chili and tomato	18,5
<b>Homemade tagliatelle</b> with boletus, prawns, parmesan cheese, AOVE arugula and white wine	16,5
<b>Porcini Risotto</b> with arborio rice sautéed with wild mushrooms, creamy truffle and crunchy parmesan cheese	16,5
<b>Zafferano risotto</b> with arborio rice sautéed with crayfish, prawns, squid, scallops and asparagus	21

**Fresh homemade lobster** and prawns pasta sautéed with olive oil, garlic and white wine 27,5

## Fishes

**Salmon fillet** with Fennel flambéed with Pernod served with mashed cauliflower, asparagus , asparagus sauce , caper sauce , pistachio , lemon and chives 18,5

**Red Tuna** accompanied by asparagus, candied , artichokes , celeriac puree , peas and oriental sauce 26

**Grilled sea bass** served with vegetable “Tagliolini” and its trilogy of purees 25

**Roasted turbot** with sauteed vegetables and coconut accompanied with lime butter 26

**Sole Meuniere** with creamy mashed potatoes and seasonal mushrooms 26

**Monkfish** with tiger prawns and cauliflower textures 24,5

**Black Cod** marinated with served in Pak Choi , sweet corn , pomegranate and Venere rice with mango 26

**Grilled lobster**, “Pil Pil” or Ternidor served with a gourmet salad 38

## Meats

National **Wagyu Steak** (300grs) 78

Purebred **Japanese Wagyu** loin A5 +Kobe style (300grs.) 165

**Sirloin Steak tartare** served with brioche bread , mushroom mayonnaise , candied cherry tomatoes and pickle 26

“Africana” A Classic of **Magna Café**, diced beef with curry sauce , coconut , mango , pistachio and fruits 26

**Angus entrecote Aberdeen** grilled served with new potatoes and beans accompanied by pepper or bearnese sauce (300 g.) 25

<b>Grilled New Zealand Lamb Chops</b> With Mint pea Puree , glazed vegetables served with Gravy sauce.	26
<b>Beef tenderloin</b> accompanied by homemade potatoes and padron pepper with pepper or bearnaise sauce (250grs.)	26
<b>Iberian pork tenderloin</b> with Jerusalem artichoke, shallots , apple sauce and bacon served with homemade beer sauce	24
<b>Free- range chicken breast</b> served with white wine and rosemary sauce , aubergine , tomato , cheese and mozzarella	20
<b>Angus Burger</b> with cheese , caramelized onion , tomato , lettuce accompanied with french fries and BBQ mayonnaise.	20

## Extra dishes

French fries	4,5
Green salad with red onion	4,5
Creamed Spinach	5,5
Padron peppers	6,5
Green asparagus	7,5

## Desserts

Homemade cheesecake with caramelized orange and Porto Sauce	7,5
Apple pie with vanilla ice cream	7,5
Chocolate coulant with raspberry sorbet	7,5
Paris Brest Magna Style	7,5
Strawberry symphony with merengue and creamy yogurt	7,5
Pavlova with chocolate and raspberry	7,5
Almond porfait with coffee cream and caramel ice cream	7,5
Assorted ice creams	7,5
Cheese board	14

IVA 10% INCLUDED



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+34 952 92 95 78

[magnacafe.com](http://magnacafe.com)

Calderón de la Barca s/n

29660 - Marbella