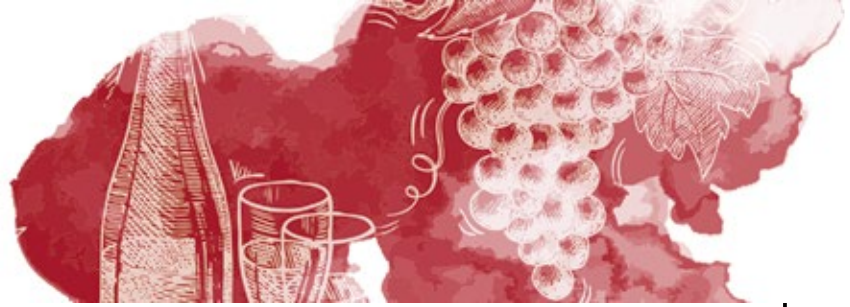


WINE EXPERIENCES

Magna Wines in Magna Cafe Marbella



menu 1 wine experience

- Air Baguette stuffed with a cheese cream and homemade fig jam
- Mushrooms confited at low temperature with organic egg on a base of mashed asparagus and crunchy Jabugo Ham
- Lobster Ravioli with smoked Green pepper sauce
- Dijon mustard sea bream on a base of confited tomato Cherry
- Wagyu Steak with Straw potatoes and truffle sauce

dessert

- Peach and passion fruit Pavlova
- Chocolates

67,50€ WINES NOT INCLUDED

79,50€ WITH PAIRING A

89,50€ WITH PAIRING B

menu 2 wine experience

- Ginger- infused mussel , sriracha mayonnaise and cauliflower parmentier with crispy tapioca
- Smoked Idializabal cheese mousse with nut sauce
- Caprese Tosta: mini truffled burrata , tomato and basil
- Boletus consommé with red shrimp, dried mushrooms and coriander sprouts
- Black Cod with miso glaze baby chinese cabbage and shiitake mushrooms
- Duck Magret with berries , pear purée and wild seasonal mushrooms

dessert

- Mini Gorgonzola cheesecake with fig coulis
- Chocolates

67,50€ WINES NOT INCLUDED

79,50€ WITH PAIRING A

89,50€ WITH PAIRING B

menu 3 wine experience

- Crispy Yucca with tuna tartare
- Lobster bisquet with croutons and a touch of Pesto
- Poached field egg on a base of a truffle mash with seasonal mushrooms, scallops and smoked Iberian crunch
- Wild seabass grilled with celery puree , asparagus and crispy kale salad
- Lamb chops with a tarragon plum sweet risotto

dessert

- Creme Brulee

67,50€ WINES NOT INCLUDED

79,50€ WITH PAIRING A

89,50€ WITH PAIRING B

Pairing created with a great selection of wines and gastronomy from Magna Cafe Marbella.

Wine lovers have their place in our 'Wine Table'. A table set in the cellar, an exclusive space for business meetings or friends and family reunions where to enjoy a Wine Experience.

pairing A

- Cava Grimau Brut Xarel·Lo, Macabeo y Parellada
- White Wine Nekeas Chardonnay D.O. Navarra
- White Wine Castillo Monjardín Barrica Selección Chardonnay D.O. Navarra
- Red Wine Gómez Cruzado Reserva Tempranillo D.O. Rioja
- Dessert Wine Floralis Moscatel

pairing B

- Champagne Michel Arnould Brut Tradition Grand Cru Pinot Noir
- White Wine Javier Sanz Sauvignon Blanc D.O. Rueda
- White Wine Fermentado en Barrica Marimar Estate La Masia Chardonnay California
- Red Wine Tempranillo, Cabernet Sauvignon, Syrah y Merlot Serranía De Ronda Málaga
- Dessert Wine Foralis Moscatel

Our Wine Experiences include é Coffee and Infusions
Agua Panna & San Pellegrino.
VAT not included

A reservation is required at least 3 days in advance