

Magda

BOTANAS/ SNACKS

FALSOS ESPARRAGOS CON SALSA DE MANTEQUILLA (120 gr)

Tallos, mantequilla avellanada y salsa holandesa.

FALSE ASPARAGUS WITH BUTTER SAUCE

False asparagus with hazelnut butter and hollandaise sauce.

\$110.00

OSTIONES EN SU CONCHA (4 pzas)

Cebolla morada, chile serrano y salsa de la casa.

OYSTERS ON THE HALF SHELL

Red onion, serrano pepper, and house sauce.

\$180.00

TACO DE MILANESA (1 pza)

Pechuga empanizada, arroz, frijoles y cremoso de aguacate.

BREADED CHICKEN TACO

Breaded chicken breast, rice, beans, and creamy avocado.

\$80.00

ENTRADAS/ APPETIZERS

JUGO DE CARNE (240ml)

Terminado en mesa con aceite de oliva, cebolla, chile, cilantro y salsas negras.

BEEF BROTH

Finished tableside with olive oil, onion, chili, cilantro, and black sauce.

\$240.00

CEVICHE VERDE DE PULPO

Manzana verde, pepino, aguacate, cilantro y cebolla blanca, terminado con tinta de sepia al chile serrano, "acompañado de una tostada istmeña.

GREEN OCTOPUS CEVICHE

Green apple, cucumber, avocado, cilantro, and white onion, finished with serrano chili cuttlefish ink, served with an Istmeña-style tostada.

\$380.00

ENSALADA DE BETABEL Y ARÚGULA (300 gr)

Betabel, arúgula baby, piñones, queso grana padano y zanahorias baby.

BEEF AND ARUGULA SALAD

Beetroot, baby arugula, pine nuts, Grana Padano cheese, and baby carrots.

\$250.00

FUERTES/ MAIN COURSES

ESTOFADO DE RES CON SALSA CHIMALISTAC (200gr)

Cocinado en pulque y chile morita, acompañado de puré de papa y salsa ahumada.

BEEF STEW WITH CHIMALISTAC SAUCE

Cooked in pulque and morita chili, served with mashed potatoes and Chimalistac sauce.

\$420.00

PASTA CON HONGOS (300gr)

Champiñones, crema de trufa y queso grana padano.

PASTA WITH MUSHROOMS

Mushrooms, truffle cream, and Grana Padano cheese.

\$440.00

TIKKA MASALA DE SETAS Y COCO (240 gr)

Setas cocinadas con coco, garam masala y comino, acompañado de arroz salvaje al vapor y pan pita.

MUSHROOM & COCONUT TIKKA MASALA

Mushrooms cooked with coconut, garam masala, and cumin, served with steamed wild rice and pita bread.

\$340.00

PECHUGA A LA NAPOLITANA (400gr)

Servida con ragù gratinada, acompañada de pasta al burro.

NAPOLITAN CHICKEN BREAST

Served with ragù au gratin, accompanied by buttered pasta.

\$410.00

PORTERHOUSE A LA PARRILA (350gr)

"De gran sabor gracias a su hueso. Servido con papas rostizadas, alioli y salsa de pimienta.

GRILLED PORTERHOUSE

Rich in flavor thanks to its bone, served with roasted potatoes, aioli, and pepper sauce.

\$650.00

ROBALO AL PIPIÁN (200 gr)

Robalo servido sobre pipian y chips de plátan

SNOOK WITH PIPIAN SAUCE

Snook served over pipian sauce and plantain chips.

\$420.00

POSTRES/ DESSERTS

PANNA COTTA (120 gr)

Servida con coulis de mango y mango fresco en trozos.

PANNA COTTA

Served with mango coulis and fresh mango chunks.

\$160.00

PAVLOVA DE JAMAICA (100gr)

Merengue de jamaica servido con crema de queso mascarpone y frutos rojos.

HIBISCUS PAVLOVA

Hibiscus meringue served with mascarpone cream and mixed berries.

\$160.00

PASTEL DE ZANAHORIA (200 gr)

Pastel clásico de zanahoria con cubierta de queso crema.

CARROT CAKE

Classic carrot cake with cream cheese frosting.

\$250.00