

MENU



COUVERT

(For 2)

Artisan bread, garlic butter, olive tapenade and marinated carrots ^(V)

7€

SMALL PLATES

TOMATO SOUP & FRESH BASIL ^(V)

Tomato cream, fresh basil and toast

6€

COLD MELON & MARTINI SOUP ^(V)

Melon cream, watermelon cubes, marinated melon with spices and herbs

6€

CHÈVRE PUFF PASTRY ROLL ^(V)

Goat's cheese puff pastry, pumpkin chutney, dry fruits and lettuce sprouts

12.5€

BRUSCHETTA

Rye bread, homemade smoked salmon, avocado, rocket, cucumber, tomato and basil dressing

12€



PASTAS & RICE

MUSHROOM RISOTTO ^(V)

Arborio rice, mushrooms, onion, garlic and parmesan cheese

18.5€

PUMPKIN & BEETROOT RISOTTO ^(V)

Arborio rice, pumpkin, beetroot cubes and lime

17€

RICOTTA AND CHARD RAVIOLI ^(V)

Ravioli, ricotta sauce, herbs and parmesan

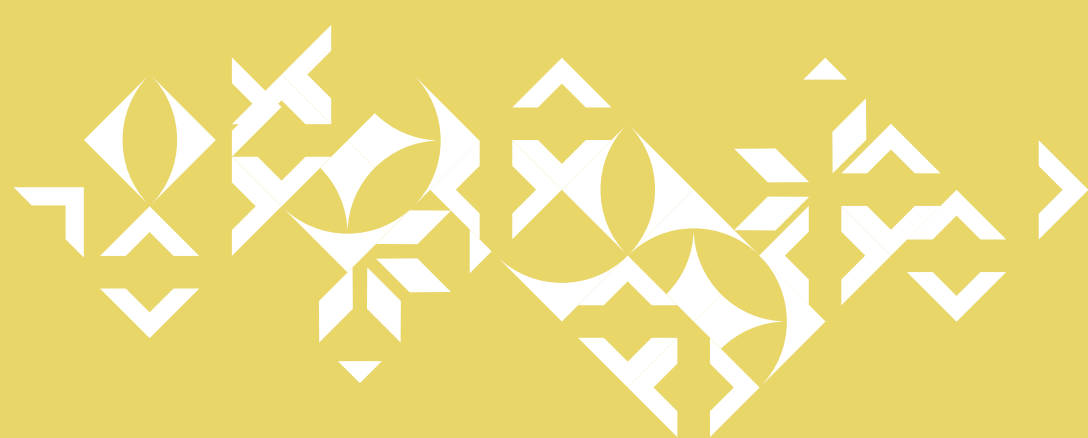
16.5€

SOBA NOODLES ^(VG)

Stir fried vegetables, ginger, garlic and asian chilli broth

16.5€

[Add: Seasoned chicken breast · 2.5€]



MENU



SALADS

QUINOA, BEETROOT & AVOCADO SALAD 🥗

Quinoa, lettuce, beetroot, avocado, orange, sunflower seeds and yogurt

15€

CHICKEN CAESAR SALAD 🍗 🥚 🥛

Charred gem lettuce, kale, iceberg, supreme of chicken, parmesan, garlic croutons, cherry tomatoes, egg and caesar dressing

14.5€

DUCK BREAST & PUMPKIN CHUTNEY SALAD 🍗 🥛 🥚 🌿

Smoked duck breast, pumpkin chutney, orange slices and roasted mixed seeds crumble

16€

PORTUGUESE BOWL 🥗 🍷

Octopus, chorizo, anchovy, chickpeas, cherry tomatoes, marinated carrots, cured goat cheese, Portuguese olives, honey and mustard vinaigrette

16€

SEA FOOD BOWL 🦐 🐟 🥗

Shrimps, smoked salmon, nori, cucumber, mango, brown rice, cherry tomatoes, avocado and bloody mary mayo'

16€



BURGERS

EGG, BACON & CHEESE BURGER 🍗 🥚 🧀 🥛

Angus beef burger, bacon, cheese, fried egg, tomato, lettuce, Mag sauce and fries

17.5€

BEYOND BURGER (VG) 🌿 🥚 🧀 🥛 🥛

Vegan burger, guacamole, tomato, lettuce, red onion, vegan sriracha and fries

17.5€

THE MAG BURGER 🍗 🥚 🧀 🥛 🥛

Double beef burger, cheese, rocket, Mag sauce and fries

17.5€

🥚 SOYA 🦐 CRUSTACEANS 🥛 MILK 🌿 GLUTEN 🥜 NUTS 🧫 DIOXIDE SULFUR AND SULFITES 🐟 FISH 🥚 EGGS 🧀 MUSTARD 🌿 SESAME 🌿 CELERY

(V) Vegetarian (VG) Vegan

If you have a food allergy, please inquire about the ingredients in each dish. In our kitchen, we have procedures for handling food in order to ensure the safety of our consumers, however we cannot guarantee that all the products have not come into contact with other allergens that are not part of their normal composition, either through cross-contamination or omission by third parties. All spirits and liquors are served in 5 cl per portion. All prices are in euros (€). VAT is included at the legal rate. The prevailing rates apply to takeaway products in boxes and bags. No food or drink, including the couvert, can be charged if the customer does not request it or if it is not consumed. We have a complaints book.

MENU



A TASTE OF ALGARVE

PORTUGUESE STEAK ^(GF) 🍷 🍴

Beef fillet steak with Portuguese presunto and sautéed potatoes
[Add: Fried egg · 1.5€]

30€

SEA BASS FILLETS & PRAWN 🐟 🍷

Cauliflower & saffron puree, Q Farm sautéed vegetables

30€

GRILLED BLACK TIGER PRAWNS 🍷 🐟

'Ricard', cream, tomato, butter sauce, Q Farm sautéed vegetables and cardamom rice

29€

'MAG' CHICKEN PIRI PIRI 🍴

Chicken supreme & thigh, marinated in piri-piri spice, lemon, garlic, tomato, red onion salad, fries and piri-piri sauce

17.5€

RIBEYE STEAK & ORGANIC VEGETABLES 🍷

Ribeye steak, rosti potatos, organic vegetables and herb butter

30€



DESSERTS

YOGHURT AND LIME PANACOTTA 🍷 🍴 🍷

Panacotta, lime zest and dry fruits crumble

7€

DARK BELGIUM CHOCOLATE MOUSSE ^(V) 🍷 🍴 🍷

Hedgerow berries

7€

CRÈME BRÛLÉE 🍷 🍴 🍷

Flavoured with cardamom, anise and cinnamon

7€

SELECTED CHEESE BOARD COMPOTE AND DRIED FRUIT 🍷 🍴 🍷

Selection of Local and National cheeses with pumpkin chutney, dry fruits and toasts

14€

Ask your server about our Selection of Ice Creams

From 3.5€

