



COUVERT

Artisan bread, herb butter, olive tapenade and marinated carrots (∨) 3.50€

SMALL PLATES

ROMA TOMATO GAZPACHO (V)

Garlic focaccia

4€

SAUTÉED SHRIMPS

Garlic & lemon verbena, toasted croutes

14€

BRUSCHETTA

Rye bread, avocado, rocket, cucumber, tomato, basil dressing. Served with either:
House smoked salmon OR Vegan cream cheese
12€



SALADS

CHICKEN CAESAR SALAD

Charred gem lettuce, supreme of chicken, kale, iceberg, parmesan, fired garlic croutons, cherry tomatoes, egg, caesar dressing 14.50€

MAG SUPER BOWL (VG)

Brown rice, nori, cucumber, kale, beetroot, cherry tomatos, watermelon, sesame seeded pineapple, pomegranate, sriracha vegan mayo 13€

[Add: Avocado · 2.50€]

MEX' BOWL (VG)

Lentils & beans, pico de gallo, avocado, sweet potato, brown rice, coconut, peanut sauce

13€

[Add: Seasoned chicken · 2.50€]

SEA BOWL

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

16€





MAIN COURSES

MUSHROOM RISOTTO (V)

Arborio rice, mushrooms, onion, garlic, parmesan cheese 18€

RIGATONI PASTA (V)

Onion soubise, roma tomatoes, creme fraiche, basil, parmesan 16€

[Add: Seasoned chicken breast · 2.50€]

SOBA NOODLES (VG)

Stir fried vegetables, ginger, garlic, asian chilli broth 16€

[Add: Seasoned chicken breast · 2.50€]

EGG, BACON & CHEESE BURGER

Angus beef burger, bacon, cheese, fried egg, tomato, lettuce, fries 16€

BEYOND BURGER (VG)

Vegan burger, guacamole, tomato, lettuce, red onion, vegan Sriracha, fries 16€

THE MAG BURGER

Double beef burger, cheese, rocket, Mag sauce, fries 16€







A TASTE OF ALGARVE

FILLET STEAK & HERB BUTTER

Q Farm green salad, herb dressing, garlic roast cherry tomatos, chipped potatoes 30€

SEA BASS FILLET & PRAWN

Cauliflower & saffron puree, Q Farm sautéed vegetables 30€

GRILLED BLACK TIGER PRAWNS

'Ricard', cream, tomato, butter sauce, Q Farm sautéed vegetables, cardamom rice 28€

'MAG' CHICKEN PIRI PIRI

Chicken supreme & thigh, marinated in piri piri spice, lemon, garlic, tomato, red onion salad, fries, piri piri sauce 16€





DESSERTS

CLASSIC ALGARVIAN ORANGE 'TORTA' (V)

Honey, almond crumble

7€

DARK BELGIUM CHOCOLATE MOUSSE (V)

Hedgerow berries

7€

CRÈME BRÛLÉE (V)

Flavoured with cardamom, anise, cinnamon

7€

FRESH FRUIT PLATE (VG)

Seasonal fresh fruits

6.50€

ICE CREAM & SORBETS (V)

Please ask a member of staff for today's selection 3.50€ per scoop

(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.