



MAGDALENA  
• cocina creativa •

## SUNDAY BRUNCH

10am to 2pm

### COFFEE BAR

Espresso	3.50	Latte	4
Cortadito	3.50	Iced Latte	6
Americano	3.50	Hot Chocolate	4.50
Cappuccino	4		
Mochaccino	5	<i>milk alternatives: cow, 2%, almond or oat</i>	

### ESPRESSO MARTINI 16

MIMOSA 10  
Sparkling wine ~ Orange, Passionfruit or  
Pink Grapefruit

### SPRITZ 14

Sparkling wine ~ Soda ~ Aperol,  
Homemade Limoncello or St. Germain

### OPEN TOASTS

Bread choices: *multigrain or sourdough* ~  
includes one side

#### Avocado 14

Fresh sliced avocado, tomatoes, radishes  
and hard boiled eggs

#### Burrata and Pancetta 16

Burrata spread, arugula, tomato jam, crispy  
pancetta bites

#### Duck Prosciutto 18

Fontina cheese spread, green onions, cured  
egg yolk zest, duck prosciutto

### FRENCH TOASTS

#### Coconut 14

#### Magdalena 17

Fig's cream, banana and berries

### EGG BENEDICTS

Two poached eggs, sautéed spinach and  
Hollandaise sauce on top of French  
Baguette ~ includes one side

#### Smoked Ham 14

#### Duck Confit 18

#### Fresh Tuna 16

### STEAK & EGGS 28

Sliced 10oz NY Steak topped with two fried  
eggs ~ includes one side

### SILVER DOLLAR PANCAKES

#### Banana 14

#### Blueberries 16

### SIDES

Salad	6
French Fries	6
Potato Hash	8
Grilled Vegetables	8
Seasonal Fruits	8
Toast	4

### EXTRAS

Pancakes	4
French Toast	6
Bacon	8
Smoked Ham	8



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## COCKTAILS

### INSPIRACIÓN

Rosemary Infused *Suncliff* ~ Prosecco ~ Fresh Lime -  
Simple Syrup ~ Apple Juice

### LIMONCELLO SPRITZ

Homemade Limoncello ~ Prosecco ~ Soda

### PIEL DE NARANJA

*Bravada* ~ Homemade Limoncello ~ Simple Syrup ~ Orange Juice  
~ Ginger Beer ~ Sugar Rim

### LA MARGARITA

Tequila ~ Orange liqueur infused with Cilantro and Red Onions ~  
Lemon ~ Simple Syrup ~ Salt Rim

### MATEO

*Bravada* ~ Cucumber Vodka ~ Fresh Cucumber ~ Mint ~ Lemon Soda

## CLASSICS

### SMOKED OLD FASHIONED

Whiskey of choice or *Remy Martin*  
~ Rosemary Infused Syrup ~ Angostura Bitters

### MARTINI

Gin or Vodka ~ Organic Olives or Lemon Peel

### CLARIFIED NEW YORK SOUR

Milk-Washed *Maker's Mark* ~ Fresh Lime ~ Red Wine

# ENTRÉES

## SALADS

### PANZANELLA

Cucumbers, cherry tomatoes, red onions, fresh basil, croutons, baby lettuce mix, basil cream

16

### QUINOA

White and red quinoa, cucumbers, roasted corn, cherry tomatoes, dried figs and cranberries, walnuts, spring mix, honey vinaigrette

16

## SOUPS

### WHITE BEANS & KALE

8

## APPETIZERS

### BEETS TERRINE

Yellow and red beets, baby arugula, pickled shallots, candied walnuts, vegan parmesan

16

### BRESAOLA CARPACCIO

Thin sliced bresaola, baby arugula, pickled shallots, candied walnuts, truffle scented pecorino

25

### CHARCUTTERIE BOARD

Duck prosciutto, bresaola, acorn-fed Iberian ham, compound goat cheese, truffle pecorino

49

### TUNA POKE

Yellowfin tuna, edamame, sesame seeds, wonton chips

18

### TROPICAL BURRATA

Heirloom cherry tomatoes, charred mango, baby lettuce mix, fresh basil-passionfruit dressing, passionfruit chutney

21

### CAESAR

Romaine hearts, hard boiled eggs, croutons, boquerones, caesar dressing

16

### SOUP OF THE DAY

8

### SAUTÉED PRAWNS

WHITE WINE, BUTTER, FRESH LEMON JUICE, HERBS

25

### CRAB CAKES

Blue crab, sweet chilli aioli

18

### CHORIZO & ASIAGO

#### EMPANADAS

Sauteéd Argentinian chorizo, and asiago cheese on puff pastry dough

11

### WILD BOAR DUMPLINGS

Braised wild boar shoulder, orange chili sauce

12

### HARE DUMPLINGS

Hare confit, chipotle aioli

12

# MAIN COURSES

## PASTA

### EGGPLANT SORRENTINOS

Fresh tomato sauce, basil, garlic, butter, shallots

28

### CAPPELETTI A LA CARUSO

Ham and cheese stuffed pasta, pancetta, Portobello mushrooms, basil on a creamy Marsala sauce

28

### LOBSTER RAVIOLI

Creamy leek and herbs sauce

37

## FISH

### TROUT

Capers sauce, mameya sweet potato, crispy pancetta bites

35

### TRUFFLE DUCK

### SORRENTINOS

Creamy asiago cheese and herbs sauce

49

### DOÑA MARÍA

Tagliatelle, house tomato sauce, diced filet mignon

29

### SEARED YELLOWFIN TUNA

Papas a la Huancaína, broccolini

32

## FROM THE GRILL

Charcoal and *leña* grilled steaks

### 10OZ WAGYU SKIRT STEAK

59

### 8OZ WAGYU SHORT RIB

52

### 12OZ GRASS-FED RIBEYE STEAK

44

### 14OZ GRASS-FED NEW YORK STEAK

38

### 8OZ FILET MIGNON

51

### LA PARRILLADA

*Serving for 2* - NY steak, lamb, pork loin, duck leg, wild boar sausage, and local smoked longaniza

79

# MAIN COURSES

## SPECIALTIES

### GRILLED AIR-LINE CHICKEN BREAST

Saffron and lemon risotto

28

### DUCK MAGRET

Grill seared duck breast, roasted fingerling potatoes and broccolini on garlic herbs marinade, dates and citrus sauce

39

### DUCK PAELLA

Bomba rice, shredded duck leg, sweet peas

39

### WILD BOAR RAGÚ

Celery root gnocchi butter and cheese sauce

35

### LAMB RACK

12oz herbs crusted grilled lamb ribs, paprika roasted *polenta*, broccoli, and crisp Brussel sprouts

44

### LOBSTER AND SCALLOPS RISOTTO

6oz lobster tail, U10 scallops and baby scallops with asiago risotto

69

## SIDES

### HOMEMADE FRENCH FRIES

9

### TRUFFLE FRENCH FRIES WITH PECORINO CHEESE

12

### POTATO GRATIN

12

### ASIAGO RISOTTO

12

### YUCA AL MOJO IN PANCETTA AND DUCK FAT

9

### PANZANELLA SALAD

9

### QUINOA SALAD

9

### HOUSE SALAD

9

### ROASTED SEASONAL VEGETABLES

12

## DESSERTS

### GUANAJA CHOCOLATE SOUFFLÉ

19

### LAVENDER CHEESECAKE

14

### JASMINE CRÈME-BRÛLÉE

9

### DULCE DE LECHE ICE-CREAM

12

### CANNOLI

9

### CHOCOLATE CRÊPES SEASONAL FRUITS FILL

12