

# CASA MAGS

The collective



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GRIDELLI  
NEW MAGS



# WHAT WE DO

At Casa Mags, we curate a diverse selection of brands, each bringing a unique perspective and a commitment to quality craftsmanship. Whether it's a kitchen essential, home decor item, or lifestyle accessory, we aim to enrich your daily life with products that marry functionality with aesthetic appeal.

Discover our brand portfolio:

BACANHA  
NEW MAGS

CACHÉ  
PÄRLANS

GRIDELLI

IZIPIZI  
WATT&VEKE



# The collective





BACANHA  
NEW MAGS







BACANHA  
IZIPIZI



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# VIRGIN TONIC

## INGREDIENTS

2 cl Bacanha ginger syrup  
2 cl fresh lemon juice  
10 cl tonic water

## INSTRUCTIONS

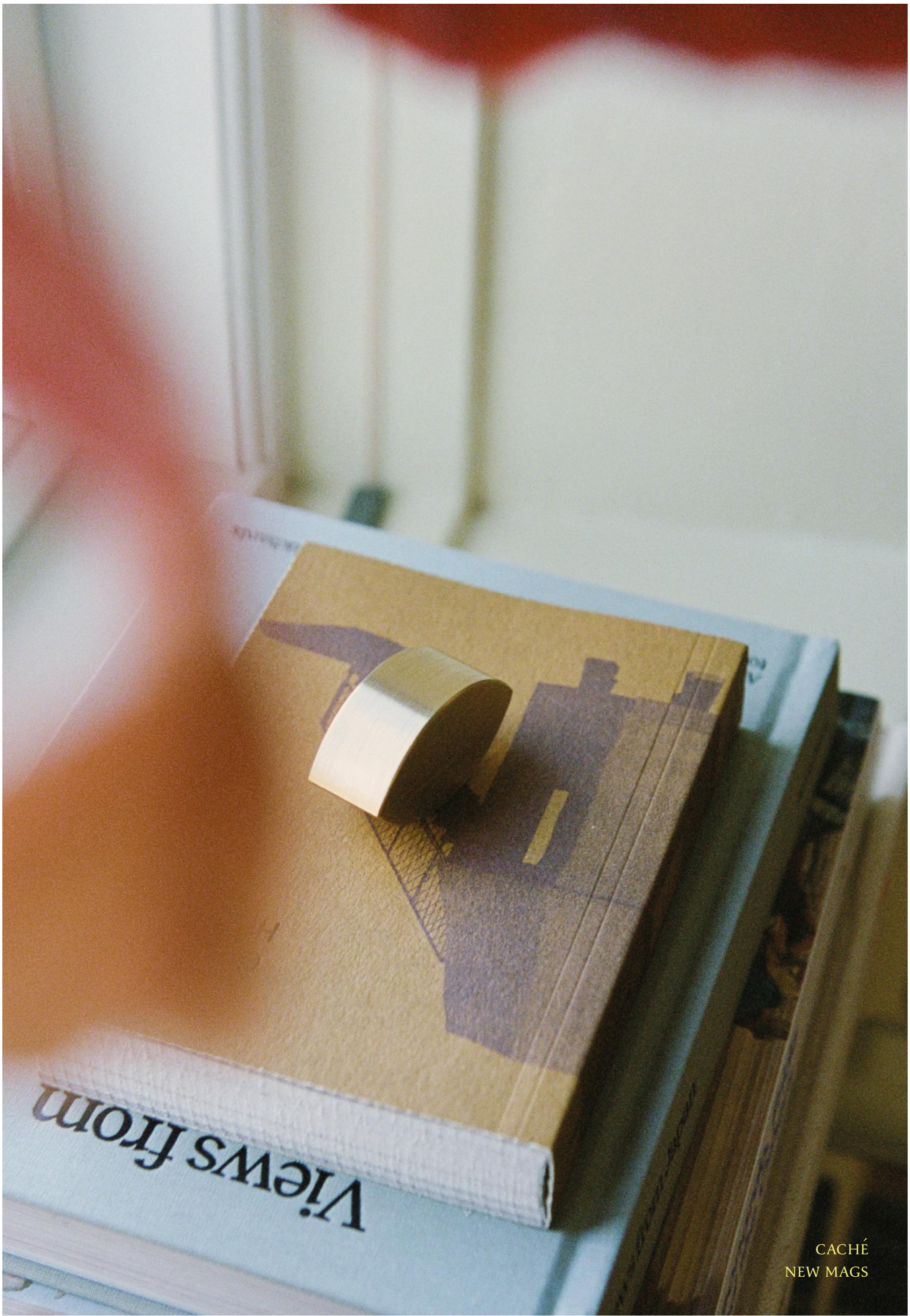
This refreshing Virgin Tonic is a perfect alcohol-free option! Start by pouring the Bacanha ginger syrup into a glass, followed by the lemon juice. Then, add the tonic water, which brings a subtle bitterness that pairs well with the coolness of the ginger syrup. Add ice cubes and stir gently.

For a decorative touch, garnish with a slice of lemon.

Enjoy!

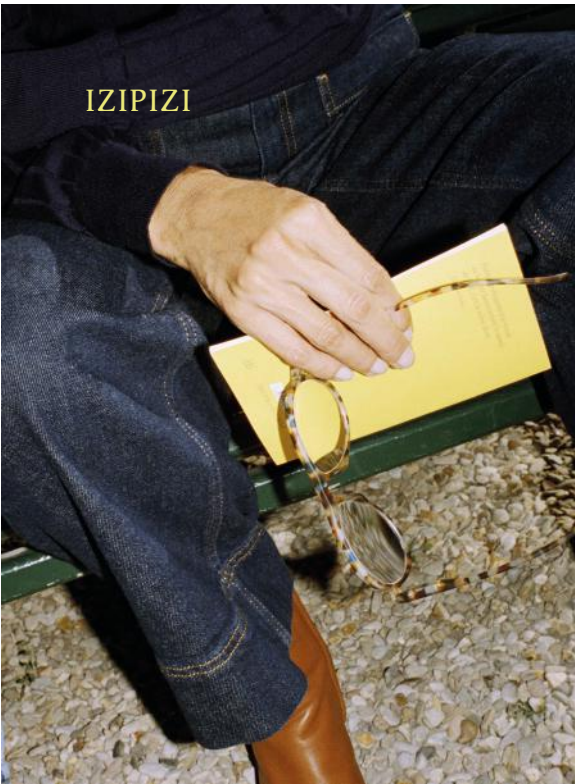






CACHÉ  
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Part of Casa Mags





# OLIO E AGLIO

**Pasta:** Drizzle garlic olive oil over pasta along with some chili, Parmesan cheese, and herbs for a simple yet flavorful dish, like spaghetti aglio e olio.

**Pizza and focaccia:** Add a touch of garlic olive oil to pizza or focaccia either before or after baking to enhance the flavor.

**Bruschetta and garlic bread:** Perfect as a base for bruschetta topped with tomato, basil, and mozzarella. For a quick version of garlic bread, brush garlic olive oil onto bread before toasting it in the oven.

**Sautéing and roasting:** Use garlic olive oil to sauté vegetables, potatoes, or chicken. It gives dishes a subtle garlic flavor without the need for fresh garlic. Oven-roasted vegetables with garlic olive oil become extra delicious.

**Soups and stews:** A splash of garlic olive oil on top of a soup, like tomato or lentil soup, can add a deeper flavor.

**Bread dip:** Serve garlic olive oil with balsamic vinegar as a dip for fresh bread—a perfect, simple appetizer.

**Dressings and marinades:** Garlic olive oil adds fantastic flavor to salad dressings and marinades for meat, fish, or vegetables. Try mixing it with lemon juice, vinegar, salt, and pepper for a simple dressing with extra taste.









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