

B { Room Service } bou HOTELS

Breakfast

Continental Breakfast with Orange Juice, Coffee, Whole-Grain Bread and White Bread, Jam, Butter, Olive Oil and one Pastry). 10,00 €
*Supplement over the price of breakfast

Starters

* Andalusian Gazpacho Cold Soup with Iberian Ham Shavings & Olive Oil Ice Cream 8,00 €

Cold Almond Soup With Moscatel Grape Sorbet 7,50 €

Goat Pate with Figs, Cane Honey & Crackers 10,00 €

Quinoa Salad with Avocado, Edamame Beans, Dried Fruits & Mango Dressing 11,50 €

 Valle del Guadalhorce Tomatoes Salad with Oranges, Chives, Olives & Tuna Belly , Olive "Oil of Mondrón" 13,00 €

*Selection of Cheeses from Vélez-Málaga with Almonds & Marmalades from Málaga 15,00 €

** Chestnuts and Acorn Fed 100% Iberian Ha from La Dehesa de los Monteros in Ronda 22,00 €

Axarquico Bagel, Avocado, Olive Oil, Fresh Cheese and Sugar Cane Honey with French Fries 10,50 €

Smoked Salmon Bagel, Caramelized Onions, Tartar Sauce with Potato Wedges 10,50 €

Mixed Sandwich, Ham & Cheese with French Fries 6,00 €

La Viñuela Club Sandwich with French Fries 9,50 €

Tasty Croquettes: Malagueñan Sausages, Boletus Mushrooms & Foie Grass and Eggs & Chorizo 10,50 €

Japanese Noodles Stir Fry with Sauteed Vegetables, Tofu, Roasted Almonds & Soy Sauce 12,50 €

Boletus Ravioli with Duet of Pesto Sauce, Fine Herbs & Candied Tomato 13,50 €

*SUPPLEMENT WITH FOOD REGIME 5 €

**SUPPLEMENT WITH FOOD REGIME 8€

CHILDREN'S MENU AVAILABLE

GLUTEN FREE, LACTOSE FREE, VEGAN AND VEGETARIAN MENUS AVAILABLE.

TABLE CHARGE €2 | VAT INCLUDED

ROOM SERVICE

Fish

Fried Cod Casserole with Homemade Tomato, Fresh Chives and Saffron Alioli 19,50 €

Meat

La Viñuela Burger, Veal, Tomato, Lettuce, Cheese, Bacon, Mayonnaise with Potato Wedges 14,00 €

Surf and Turf Tajine -Range Chicken with Vegetables, Prawns with, Dried Nuts & Moroccan Style Couscous 16,50 €

Grilled Iberian Pork Marinated in Paprika Butter & Red Miso with Baby Potatoes 18,00 €

** Grilled Beef Fillet Steak from Los Pedroches with Mustards 22,00 €

Desserts

Caramelized Puff Pastry Strudel & Catalan Cream 7,50 €

Rice Pudding with Red fruits and Passion Fruits Jelly 7,50 €

Low-Fat & Cinnamon ice Cream over Osmatized Pineapple with Mint, 100% Sugar Free 8,00 €

Almonds & Chocolate Dacquoise with Coffee Cream (Gluten and Lactose Free) 8,50 €

Allergens



	CEREALS	SEAFOOD	EGGS	FISH	PEANUTS	SOYBEAN	MILK	NUTS	CELERY	MUSTARD	SOYBEAN	SULFUR DIOXIDE & SULFATES	LUPIN	SHELLFISH
Continental Breakfast	x		x				x	x				x		
Andalusian Gazpacho Cold Soup	x						x					x		
Cold Almond Soup with Moscatel Grape Sorbet												x		
Goat Pate with Figs, Cane Honey & Crackers	x						x	x			x	x		
Quinoa Salad with Avocado, Edamame Beans						x		x		x	x	x		
Valle del Guadalhorce Tomatoes Salad				x						x		x		
*Selection of Cheeses from Vélez-Málaga							x	x			x			
**Chestnut & Acorn Fed 100% Iberian Ham							x							
Axárquico Bagel, Avocado, Olive Oil	x		x				x	x			x	x		
Smoked Salmon Bagel, Caramelized Onions	x		x	x		x	x		x	x	x	x		
Mixed Sandwich, Ham & Cheese	x		x				x			x		x		
La Viñuela Club Sandwich with French Fries	x		x				x					x		
Tasty Croquettes : Malagueñan Sausage	x		x			x	x	x	x			x		
Japanese Noodles Stir Fry	x	x				x		x	x		x	x		x
Boletus Ravioli with Duet of Pesto Sauce	x		x				x	x				x		
Fried Cod Casserole with Homemade Tomato	x		x	x			x					x		
La Viñuela Burger, Veal, Tomato, Lettuce	x		x				x			x	x	x		
Surf and Turf Tagine - Range of Chicken	x	x			x			x	x		x			
Grilled Iberian Pork Marinated in Paprika Butter	x					x			x	x		x		
**Grilled Beef Fillet Steak						x	x		x	x				
Caramelized Puff Pastry Strudel & Catalan Cream	x		x				x					x		
Rice Pudding with Red Fruits			x		x		x							
Low-Fat Milk & Cinnamon Ice Cream							x					x		
Almonds & Chocolate Dacquoise			x		x	x		x						

Allergens and food intolerances: Some allergens are part of side dishes,
So if you wish, you can modify your dish without losing the essence of our cuisine.
Consult our team.