

B { *Gluten Free* } bou

HOTELS

Starters

Goat Pate with Figs, Cane Honey & Crackers Gluten Free 9,00 €

Quinoa Salad with Avocado, Edamame Beans, Dried Fruits & Mango Dressing 10,00 €



Valle del Guadalhorce Tomatoes Salad with Oranges, Chives, Olives & Tuna Belly, Olive "Oil of Mondrón" 10,50 €

Avocado Timbale with Scorpion Scorpionfish Pie and Hake Roe, and "Picual Oro de Bailén" 11,50 €

Roasted pepper Salad, Onions, Avocado with Coriander and Lemon 12,50 €

Chestnut Corquettes Gluten Free 8,50 €

"Butifarra Andaluza" Sausages & Black Pudding on Sautéed Seasonal Pumpkin, Fried Egg, Edemame Beans & Dried Tomatoes 11,00 €

* Selection of Cheeses from Vélez-Málaga with Almonds & Marmalades from Málaga 14,00 €

** Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa de los Montes in Ronda 20,00 €

Dishes from the sea

Black Risotto with Scallop and Prawns 14,00 €

Salmon Loin on Yakisoba Noodles with Fresh Vegetables 15,50 €

Roasted Sea Bass with Sauteed Green Beans, Mango and Raisins 16,50 €

Fried Cod Casserole with Homemade Tomato, Fres Chives and Saffron Alioli 19,00 €

*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

GLUTEN FREE

Meat

Slow Cooked Lamb In Cinnamon and Orange with Sweet Potatoes and Vegetables Couscous	15,50 €
Grilled Iberian Pork Marinated in Paprika Butter & Red Miso with Baby Potatoes	16,00 €
Duck Confit with Cane Honey, Mashed Apple, Cinnamon & Sweet Potato fries with Caramel Soya Sauce	16,00 €
* Grilled Beef Rib Eye Steak with Mustards	19,00 €
** Grilled Beef Fillet Steak from Los Pedroches Valley with Mustards	20,00 €
** Slow Roasted Goat from the local town of 'Canillas de Aceituno' with Thyme & Rosemary Gravy	22,00 €

Homemade pastries

Kent Mango Sorbet	5,00 €
Rice Pudding with Red Fruits and Passion Fruit Jelly	5,50 €
Low-Fat Milk & Cinnamon Ice Cream over Osmotized Pineapple with Mint, 100% Sugar Free	6,00 €
"Baticate" with Loquat from Sayalonga, Almond Crumble and Sweet Patatoe Cousine	6,50 €
Almonds & Chocolate Dacquoise with Coffee Cream (Gluten and Lactose Free)	6,50 €

Allergens



	CEREALS	SEAFOOD	EGGS	FISH	PEANUTS	SOYBEAN	MILK	NUTS	CELERY	MUSTARD	SESAME	SULFUR DIOXIDE & SULFATES	LUPINE	SHELLFISH
Goat Pate with Figs, Cane Honey & Crackers							x	x			x			
Quinoa Salad with Avocado, Edamame						x		x		x	x	x		
Valle del Guadalhorce Tomatoes Salad				x						x			x	
Avocado Timbale with Scorpion Scorpionfish			x	x			x			x			x	
Roasted pepper Salad, Onions, Avocado				x						x			x	
Chestnut Corquettes Gluten Free			x				x		x					
"Butifarra Andaluza" Sausages			x				x		x	x			x	
*Selection of Cheeses from Vélez-Málaga							x	x			x			
**Chestnut & Acorn Fed 100% Iberian Ham														
Black Risotto with Scallop and Prawns		x		x			x		x				x	x
Salmon Loin on Yakisoba Noodles				x									x	
Roasted Sea Bass with Sauteed Green Beans				x										
Fried Cod Casserole with Homemade Tomato			x	x			x						x	
Slow Cooked Lamb In Cinnamon and Orange								x	x		x		x	
Grilled Iberian Pork Marinated in Paprika Butter						x			x	x			x	
Duck Confit with Cane Honey, Mashed Apple						x							x	
* Grilled Beef Rib Eye Steak with Mustards						x	x		x	x			x	
**Grilled Beef Fillet Steak						x	x		x	x			x	
**Slow Roasted Goat							x		x				x	
Kent Mango Sorbet														
Rice Pudding with Red Fruits			x				x							
Low-Fat Milk & Cinnamon Ice Cream							x						x	
"Baticate" with Loquat from Sayalonga							x	x			x	x		
Almonds & Chocolate Dacquoise			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.