

B { *Without Lactose* } bou

HOTELS

Starters

Cold Almond Soup with Moscatel Grape Sorbet 7,50 €

Quinoa Salad with Avocado, Edamame Beans, Dried Fruits, Fruits & Sweet Chili 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 €

Undercooked Omelette of Shrimps, Fried Peppers with Chives, Parsley and Fried Nettle 11,00 €

* Thai Marinated Duck Breast Tataki & Red Wakame 13,00 €

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

Dishes from the sea

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, Fresh Chives 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

WITHOUT LACTOSE

Meat

Surf and Turf Tagine - Range of Chicken with Vegetables, Prawns, Dried Nuts & Moroccan Style Couscous	14,50 €
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 €
Almonds & Chocolate Dacquoise with Coffee Cream (Gluten and Lactose Free)	6,50 €

Allergens



Cold Almond Soup with Moscatel Grape Sorbet	x							x				x		
Quinoa Salad with Avocado, Edamame Beans						x		x		x	x	x		
Valle del Guadalhorce Tomatoes Salad				x						x		x		
Avocado Timbale with Scorpion Scorpionfish Pie			x	x						x		x		
Roasted pepper Salad, Onions, Avocado	x			x						x		x		
Undercooked Omelette of Shrimps	x	x	x									x		
*Thai Marinated Duck Breast Tataki	x	x		x		x				x	x	x		x
**Chestnut & Acorn Fed 100% Iberian Ham														
Salmon Loin on Yakisoba Noodles	x	x	x	x				x	x		x			x
Roasted Sea Bass with Sauteed Green Beans				x										
Fried Cod Casserole with Homemade Tomato	x		x	x								x		
Surf and Turf Tagine - Range of Chicken	x	x			x			x	x		x			
Slow Cooked Lamb In Cinnamon and Orange	x							x	x		x	x		
Grilled Iberian Pork Marinated in Paprika Butter	x					x			x	x		x		
Duck Confit with Cane Honey, Mashed Apple						x						x		
* Grilled Beef Rib Eye Steak with Mustards						x			x	x		x		
**Grilled Beef Fillet Steak						x			x	x		x		
**Slow Roasted Goat									x			x		
Kent Mango Sorbet														
Almonds & Chocolate Dacquoise			x		x				x					