

# B { *Snack* } bou

## HOTELS

### Snack Menu

Andalusian Gazpacho Cold Soup with Iberian Ham Shavings & Olive Oil Ice Cream	6,50 €
Cold Almond Soup with Moscatel Grape Sorbet	7,50 €
Goat Pate with Figs, Cane Honey & Crackers	9,00 €
Our Chicken Cesar Salad With Bacon, Nachos and Parmesan Cheese	9,50 €
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 €
** 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 €
Avocado Bagel, Mixed Leaves, Fresh Tomato, Tender Shoots & Olive Oil	8,50 €
Axárquico Bagel, Avocado, Olive Oil, Fresh Cheese and Sugar Cane Honey with French Fries	9,00 €
Smoked Salmon Bagel, Caramelized Onions, Tartar Sauce with Potato Wedges	9,00 €
Branching: Avocado with Smoked Salmon, Fresh Cheese, Scrambled Eggs, Sprouts & Nuts	14,00 €
Original Potato Wedges	4,50 €
Sweet Potato with Cane Honey	6,00 €
Tasty Corquettes: Malaguenian Sausage, Boletus Mushrooms with Foie Gras and Eggs & Chorizo	8,50 €

\*SUPPLEMENT WITH FOOD REGIME 5 €

\*\*SUPPLEMENT WITH FOOD REGIME 8 €

CONSULTE MENÚS INFANTILES

CONSULTE NUESTRA CARTA ESPECÍFICA PARA CELÍACOS, ALÉRGICOS A LA LACTOSA, VEGANOS Y VEGETARIANOS

SERVICIO EN MESA 2€ | IVA INCLUIDO

SNACK

Mixed Sandwich, Ham & Cheese with French Fries	4,50 €
La Viñuela Club Sandwich with French Fries	8,50 €
La Viñuela Burger, Veal, Tomato, Lettuce, Cheese, Bacon, Mayonnaise with Potato Wedges	12,00 €
Japanese Noodles Stir Fry with Sautéed Vegetables, Tofu, Roasted Almonds & Soy Sauce	10,50 €
Boletus Ravioli with Duet of Pesto Sauce, Fine Herbs & Candied Tomato	12,00 €

## Homemade Pastries

Kent Mango Sorbet	5,00 €
Caramelized Puff Pastry Strudel & Catalan Cream	5,50 €
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 €
Dark Chocolate Melting Pot with Nougat Ice Cream	6,50 €
Almonds & Chocolate Dacquoise with Coffee Cream (Gluten and Lactose Free)	6,50 €

## Alérgenos



	CEREALS	SEAFOOD	EGGS	FISH	PEANUTS	SOYBEAN	MILK	NUTS	CELERY	MUSTARD	SESAME	SULFUR DIOXIDE & SULFATES	LUPINE	SHELLFISH
Andalusian Gazpacho Cold Soup	x						x					x		
Cold Almond Soup with Moscatel Grape Sorbet														
Goat Pate with Figs, Cane Honey & Crackers	x						x	x			x	x		
Our Chicken Cesar Salad With Bacon, Nachos and	x		x	x			x			x	x	x		
Quinoa Salad with Avocado, Edamame Beans						x		x		x	x	x		
Valle del Guadalhorce Tomatoes Salad				x						x		x		
Avocado Timbale	x		x	x		x	x	x	x			x		x
*Selection of Cheeses from Vélez-Málaga							x	x				x		
**Chestnut & Acorn Fed 100% Iberian Ham	x		x				x							
Avocado Bagel, Mixed Leaves, Fresh Tomato	x		x				x	x			x	x		
Axárquico Bagel, Avocado, Olive Oil	x		x	x		x	x	x			x	x		
Smoked Salmon Bagel, Caramelized Onions	x		x	x	x	x	x		x	x	x	x		
Branching: Avocado with Smoked Salmon							x	x			x	x		
Original Potato Wedges														
Sweet Potato with Cane Honey	x		x				x							
Tasty Corquettes: Malaguenian Sausage	x		x			x	x	x	x			x		
Mixed Sandwich, Ham & Cheese	x						x			x		x		
La Viñuela Club Sandwich with French Fries	x		x				x					x		
La Viñuela Burger, Veal, Tomato, Lettuce	x	x				x				x	x	x		
Japanese Noodles Stir Fry	x		x			x	x	x	x		x	x		x
Boletus Ravioli with Duet of Pesto Sauce	x		x				x	x				x		
Kent Mango Sorbet														
Caramelized Puff Pastry Strudel & Catalan Cream	x		x				x					x		
Rice Pudding with Red Fruits			x				x							
Low-Fat Milk & Cinnamon Ice Cream							x					x		
"Baticate" with Loquat from Sayalonga	x		x		x		x	x						
Dark Chocolate Melting Pot			x		x			x						
Almonds & Chocolate Dacquoise	x						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.