

# B {Restaurant} bou

## HOTELS

### Our gastronomy: Axarquía, Málaga and Andalusia

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 €

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 and Fried Anchovies with Coriander and Lemon 12,50 €

Tasty Croquettes: Malagueñan Sausage, Boletus Mushrooms & Foie Gras and Eggs & Chorizo 8,50 €

"Butifarra Andaluza" Sausages & Black Pudding on Sautéed Seasonal Pumpkin, Fried Egg, Edamame Beans & Dried Tomatoes 10,00 €

Undercooked Omelette of Shrimps, Fried Peppers with Chives, Parsley and Fried Nettle 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 Monteros in Ronda 20,00 €

### International Cuisine

Boletus Mushroom Ravioli with Duet of Pesto Sauces, Fine Herbs & Candied Tomato 12,00 €

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

\*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

{ENG}

## **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, Fresh Chives and Saffron Alioli	19,00 €















## **Meat**

Surf and Turf Tagine - Range of Chicken with Vegetables, Prawns, Dried Nuts & Moroccan Style Couscous	14,50 €
Iberian Pork Sirloin with Fine Herbs & 5 Berries	15,00 €
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 €
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 €

# Allergens

	 CEREALS	 SEAFOOD	 EGGS	 FISH	 PEANUTS	 SOYBEAN	 MILK	 NUTS	 CELERY	 MUSTARD	 SESAME	 SULFUR DIOXIDE & SULFATES	 LUPINS	 SHELLFISH
Andalusian Gazpacho Cold Soup	X						X					X		
Cold Almond Soup wih Moscatel Grape Sorbet	X							X				X		
Goat Pate with Figs, Cane Honey & Crackers	X						X	X			X	X		
Quinoa Salad with Avocado						X		X		X	X	X		
Valle del Guadalhorce Tomatoes Salad				X						X		X		
Avocado Timbale with Scorpion Scorpionfish	X		X	X		X	X	X	X			X		
Roasted pepper Salad, Onions	X			X						X		X		
Tasty Croquettes : Malagueñan Sausage	X		X			X	X	X	X			X		
"Butifarra Andaluza" Sausages & Black Pudding			X				X		X	X		X		
Undercooked Omelette of Shrimps	X	X	X								X			
*Selection of Cheeses from Vélez-Málaga							X	X			X			
**Chestnut & Acorn Fed 100% Iberian Ham														
Boletus Mushroom Ravioli with Duet	X		X				X	X				X		
*Thai Marinated Duck Breast Tataki	X	X		X		X				X	X	X		X
Black Risotto with Scallop and Prawns		X	X	X			X		X			X		X
Salmon Loin on Yakisoba Noodles	X	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			
Iberian Pork Sirloin with Fine Herbs & 5 Berries	X					X	X	X	X	X		X		
Slow Cooked Lamb In Cinnamon	X							X	X			X		
Grilled Iberian Pork Marinated in Paprika	X					X			X	X		X		
Duck Confit with Cane Honey, Mashed Apple	X					X						X		
* Grilled Beef Rib Eye Steak with Mustards	X					X	X		X	X		X		
**Grilled Beef Fillet Steak	X					X	X		X	X		X		
**Slow Roasted Goat from the local town	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		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.