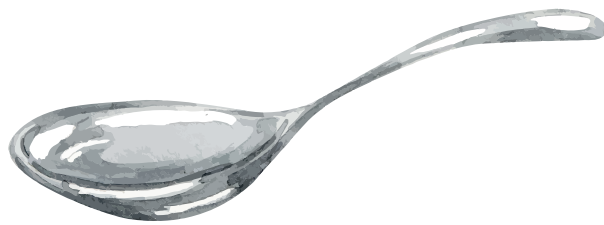



**B** { *Vegetariano* } **bou**  
HOTELS



## Vegetariano:

|  |         |
|--|---------|
| Gazpacho Andaluz con Helado de Aceite de Oliva   | 6,50 €  |
| Ajoblanco Malagueño con Sorbete de Uva Fresca Moscatel   | 7,50 €  |
| Ensalada Fresca de Quinoa, Aguacate y Edamame con Frutas, Frutos Secos y Vinagreta de Mango  | 10,00 € |
|  En busca del Sabor Perdido del Tomate "Huevo de toro del Valle del Guadalhorce", Naranjas y Cebolleta y Aceitunas, regado con Verdial Único de Mondrón | 10,50 € |
| Timbal de Aguacate y Hortalizas Asadas, Berros, Vinagreta Francesa y Frutos Secos  | 11,50 € |
| * Degustación de Quesos de Velez-Málaga, Almendras Fritas y Confituras Malagueñas  | 14,00 € |
| Croquetas de Espinacas con Chips, Alioli y Mermelada de Tomate   | 8,50 €  |
| Tortilla Melosa de Pimientos Fritos, y Cebolla Caramelizada  | 8,50 €  |
| Mortero de Calabaza Sofrita con Cebolleta Bimis, Edamame, Nueces y Tomatitos Secos   | 9,50 €  |
| Salteado de Judías Verdes con Mango y Sobre Arroz Pilaf de Pasas y Almendras   | 9,50 €  |
| Cous Cous de Frutos Secos con Batatas al Vino y Verduritas Salteadas   | 10,00 € |
| Salteado de Verduritas en Wok de Noodles Japoneses, Tofu, Almendras Tostadas y Salsa de Soja   | 10,50 € |
| Salteado de Quinoa Real con Edamame y Verduritas   | 10,50 € |
| Tagliatelle con Salsa de Tomate Confitado a las Finas Hierbas y Almendras Laminadas  | 11,00 € |
| Raviolis de Boletus con Do de Salsas Pesto de Finas Hierbas y Tomate Confitado.  | 12,00 € |

## Pastelería de Nuestro Obrador















|   |        |
|---|--------|
| Sorbete de Mango Kent   | 5,00 € |
| Milhojas de Hojaldre Caramelizado y Crema Catalana  | 5,50 € |
| Helado de Leche Merengada Bajo en Grasas Sobre Piña Osmotizada con Yerbabuena y Canela, 100% Sin Azucar Añadido | 6,00 € |
| Fluido de Chocolate Negro con Helado de Turrón  | 6,50 € |
| Baticate de Yogurt, Níspero de Sayalonga y Crumble de Torta de Algarrobo  | 6,50 € |
| Dacquoise de Almendras y Chocolate con Crema de Café Sin Gluten y Sin Lactosa)                                  | 6,50 € |

CONSULTE MENÚS INFANTILES

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

SERVICIO EN MESA 2€ | IVA INCLUIDO

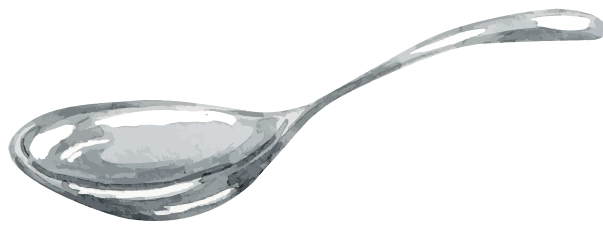
# Alérgenos

|  |  CEREALES |  CRUSTÁCEOS |  HUEVOS |  PESCADO |  CACAHUETES |  SOJA |  LECHE |  FRUTOS CON CÁSCARA |  APIO |  MOSTAZA |  SÉSAMO |  DIÓXIDO DE AZUFRE Y SULFITOS |  ALTRAMUCOS |  MOLUSCOS |
|--|--|--|--|---|--|--|---|--|--|---|--|--|--|--|
| Gazpacho andaluz con helado de aceite de oliva       | X  |  |  |   |  |  | X   |  |  |   |  |  |  | X  |
| ajoblanco malagueño con sorbete de uva fresca        | X  |  |  |   |  |  |   | X  |  |   |  |  |  | X  |
| ensalada fresca de quinoa, aguacate                  |  |  |  |   |  | X  |   | X  |  | X   | X  | X  |  | X  |
| En busca del sabor pedido del tomate                 |  |  |  |   |  |  |   |  |  | X   |  |  |  | X  |
| Timbal de aguacate y hortalizas asadas, berros       |  |  |  |   | X  |  |   | X  |  | X   |  |  |  | X  |
| Degustación de quesos de velez malaga, almendras     |  |  |  |   |  |  | X   | X  |  |   |  | X  |  |  |
| Croquetas de espinacas con chips, alioli y mermelada | X  |  | X  |   |  |  | X   |  |  |   |  |  |  |  |
| Tortilla melosa de pimientos fritos, y cebolla       |  |  | X  |   |  |  |   |  |  |   |  |  |  |  |
| Mortero de calabaza sofrita con cebolleta bimis      |  |  |  |   |  | X  |   |  |  |   |  |  |  | X  |
| Salteado de judías verdes con mango y sobre arroz    |  |  |  |   |  |  |   |  |  |   |  |  |  |  |
| Cous cous de frutos secos con batatas al vino        | X  |  |  |   |  |  |   | X  | X  |   | X  | X  |  |  |
| Salteado de verduras en wok de noodles japoneses     | X  | X  |  |   |  | X  |   | X  | X  |   | X  | X  |  | X  |
| Salteado de quinoa real con edamame y verduras       | X  |  |  |   |  | X  |   | X  | X  |   |  |  |  |  |
| Tagliatelle con salsa de tomate confitado            | X  |  | X  |   |  |  |   | X  | X  |   |  |  |  |  |
| Raviolis de boletus con duo de salsas pesto de finas | X  |  | X  |   |  |  | X   | X  |  |   |  |  |  | X  |
| Sorbete de mango kent                                |  |  |  |   |  |  |   |  |  |   |  |  |  |  |
| Milhojas de hojaldre caramelizado y crema catalana   | X  |  | X  |   |  |  | X   |  |  |   |  |  |  | X  |
| 100% Sin azúcar añadido, helado de leche merengada   |  |  |  |   |  |  | X   |  |  |   |  |  |  | X  |
| Fluido de chocolate negro con helado de turrón       | X  |  | X  |   | X  |  | X   | X  |  |   |  |  |  |  |
| Baticate de yogurt, nispero de sayalonga             | X  |  |  |   |  |  | X   | X  |  |   | X  | X  |  |  |
| Dacquoise de almendras y chocolate con crema         |  |  | X  |   | X  | X  |   | X  |  |   |  |  |  |  |



Alérgenos e intolerancias alimenticias: Algunos alérgenos forman parte de guarniciones, por lo que si lo desea, puede modificar su plato sin perder la esencia de nuestra gastronomía. Consulte a nuestro equipo.

**B {Vegetarian} bou**  
HOTELS



## Vegetarian:

|   |         |
|---|---------|
| Andalusian Gazpacho Cold Soup with Garnish  | 6,50 €  |
| Cold Almond Soup with Moscatel Grape Sorbet   | 7,50 €  |
| Quinoa Salad with Avocado, Edamame Beans, Dried Fruits, Fruits & Sweet Chilli Mango Dressing    | 10,00 € |
| Valle del Guadalhorce Tomatoes Salad with Oranges, Chives & Olives, Olive "Oil of Mondrón"      | 10,50 € |
| Timbale of Avocado, Roasted Vegetables, Watercress, French Vinaigrette, Nuts & Balsamic Vinegar | 11,50 € |
| * Selection of Cheeses from Vélez-Málaga with Almonds & Malaguenian Marmalades                  | 14,00 € |
| Spinach Croquettes with Chips, Aioli and Tomato Jam   | 8,50 €  |
| Sweet Omelette with Fried Peppers and Caramelized Onion   | 8,50 €  |
| Stir-fried Pumpkin Mortar with Bimis Chives, Edamame, Walnuts and Dried Tomatoes                | 9,50 €  |
| Sautéed Green Beans with Mango and On Rice Pilaf with Raisins and Almonds                       | 9,50 €  |
| Dried Fruit Cous Cous with Sweet Potatoes in Wine and Sautéed Vegetables                        | 10,00 € |
| Sautéed Vegetables in Wok of Japanese Noodles, Tofu, Toasted Almonds and Soy Sauce              | 10,50 € |
| Real Quinoa stir fry with Edamame and Vegetables  | 10,50 € |
| Tagliatelle with Tomato Sauce Confit with Fine Herbs and Rolled Almonds                         | 11,00 € |
| Boletus Ravioli with Duo of Sauces Fine Herb Pesto and Tomato Confit.                           | 12,00 € |

## Homemade Pastries

|  |        |
|--|--------|
| Kent Mango Sorbet  | 5,00 € |
| Caramelized Puff Pastry Strudel & Catalan Cream  | 5,50 € |
| 100% Sugar Free - Low-Fat Milk & Cinnamon Ice Cream over Osmotized Pineapple with Mint | 6,00 € |
| Dark Chocolate Melting Pot with Nougat Ice Cream                                       | 6,50 € |
| "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 € |

\*HALF BOARD SUPPLEMENT 5€

\*\*HALF BOARD SUPPLEMENT 8€















CHILDREN'S MENU AVAILABLE

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

TABLE CHARGE €2 | VAT INCLUDED



# Allergens

|   |  CEREALS |  SEAFOOD |  EGGS |  FISH |  PEANUTS |  SOYBEAN |  MILK |  NUTS |  CELERY |  MUSTARD |  SESAME |  SULFUR DIOXIDE & SULFATES |  LUPINS |  SHELLFISH |   |
|---|---|---|--|--|---|---|--|--|--|---|--|---|--|---|---|
| Andalusian Gazpacho Cold Soup                   | X   |   |  |  |   |   | X  |  |  |   |  |   |  |   |   |
| Cold Almond Soup                                | X   |   |  |  |   |   |  | X  |  |   |  |   |  |   | X |
| Quinoa Salad with Avocado, Edamame Beans        |   |   |  |  |   | X   |  | X  |  | X   | X  | X   |  |   |   |
| Variety of Tomatoes with Modrón Oil             |   |   |  |  |   |   |  |  |  | X   |  |   |  |   | X |
| Timbale of Avocado, Roasted Vegetables          |   |   |  |  | X   |   |  | X  |  | X   |  |   |  |   | X |
| Selection of Cheeses from Vélez-Málaga          |   |   |  |  |   |   | X  | X  |  |   |  | X   |  |   |   |
| Spinach Croquettes                              | X   |   | X  |  |   |   | X  |  |  |   |  |   |  |   |   |
| Sweet Omelette                                  |   |   | X  |  |   |   |  |  |  |   |  |   |  |   |   |
| Stir-Fried Pumpkin                              |   |   |  |  |   | X   |  |  |  |   |  |   |  |   | X |
| Sautéed Green Beans                             |   |   |  |  |   |   |  |  |  |   |  |   |  |   |   |
| Dried Fruit Cous Cous                           | X   |   |  |  |   |   |  | X  | X  |   | X  | X   |  |   |   |
| Sautéed Vegetables in Wok                       | X   | X   |  |  |   | X   |  | X  | X  |   | X  | X   |  |   | X |
| Real Quinoa stir fry with Edamame               | X   |   |  |  |   | X   |  | X  | X  |   |  |   |  |   |   |
| Tagliatelle with Tomato Sauce Confit            | X   |   | X  |  |   |   |  | X  | X  |   |  |   |  |   |   |
| Boletus Ravioli with Duo of Sauce               | X   |   | X  |  |   |   | X  | X  |  |   |  |   |  |   | X |
| Kent Mango Sorbet                               |   |   |  |  |   |   |  |  |  |   |  |   |  |   |   |
| Caramelized Puff Pastry                         | X   |   | X  |  |   |   | X  |  |  |   |  |   |  |   | X |
| 100% Sugar Free - Low - Fat Milk & Cinnamon     |   |   |  |  |   |   | X  |  |  |   |  |   |  |   | X |
| Dark Chocolate                                  | X   |   | X  |  | X   |   | X  | X  |  |   |  |   |  |   |   |
| "Baticate" with loquat from sayalonga           | X   |   |  |  |   |   | X  | X  |  |   | X  | X   |  |   |   |
| Almonds & Chocolate Dacquoise with Coffee Cream |   |   | 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.