

B { *Gluten Free* } bou

HOTELS

Our gastronomy: Axarquía, Málaga and Andalusia

Goat Pate with Figs & Cane Honey	9,00 €
Quinoa Salad with Avocado, Edamame Beans, Dried Fruits & Mango Dressing	10,00 €
Tomato Carpaccio "Huevo de Toro" from Guadalhorce Valley, Cherry Tomatoes, Aloreña Olive Emulsion and Bonito Loins, with Hojiblanca Oil	11,50 €
Avocado and Mango Timbale with Smoked Salmon, Black Olive Tapenade and Bitter Orange	11,50 €
Malagueña Salad Version of Tempered Potato with Avocado, Picual Mayonnaise and Iberian Ham	11,50 €
Chestnut Corquettes Gluten Free	8,50 €
Truffled Potato Omelette, Chives and Mushrooms, with Fresh Foie Escalope and Caramelized Onion	11,00 €
* Sautéed Winter Mushrooms with Spicy Black Pudding from "Puente de Salia" and its Fried Egg	11,50 €
* Selection of Cheeses from Vélez-Málaga, AOVE Verdial, with Almonds & Marmalades from Málaga	14,00 €
** 100% Iberian Ham from the Dehesa de los Monteros, Chestnut and Acorn from the Genal Valley	20,00 €

Dishes from the sea

Black Risotto a la Milanese with Alioli and Prawn	14,00 €
Salmon Loin on Crushed Potatoes with Pumpkin Adobo, Kale and Chimichurri of Algas	15,00 €
Grilled Sea Bass, on Yakisoba Noodles and Fresh Vegetables	16,50 €
Roast Cod Loin with Arbequina Pil-Pil and Sautéed Green Beans, Mango and Muscat	19,50 €

*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

{ENG}
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 Candied Chestnuts in Muscat Juice and Spiced Mango, and Fried Sweet Potato Sticks	16,00 €
* Grilled Beef Rib Eye Steak with Padrón Peppers	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	5,50 €
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
Goat Pate with Figs & Cane Honey							X	X			X			
Quinoa Salad with Avocado, Edamame Beans, Tomato Carpaccio "Huevo de Toro" from				X		X		X		X	X	X		
Avocado and Mango Timbale with Smoked			X	X		X	X	X	X			X		
Malagueña Salad Version of Tempered Potato			X						X			X		
Chestnut Corquettes Gluten Free			X				X		X					
Truffled Potato Omelette, Chives and			X									X		
*Sautéed Winter Mushrooms with Spicy Black			X									X		
*Selection of Cheeses from Vélez-Málaga, AOVE							X	X			X			
**100% Iberian Ham from the Dehesa de los														
Black Risotto a la Milanese with Alioli and		X		X			X					X		X
Salmon Loin on Crushed Potatoes with Pumpkin		X		X								X		X
Grilled Sea Bass, on Yakisoba Noodles and Fresh		X	X	X		X			X			X		X
Roast Cod Loin with Arbequina Pil-Pil and				X										
Slow Cooked Lamb In Cinnamon and Orange								X	X			X		
Grilled Iberian Pork Marinated in Paprika Butter						X			X	X		X		
Duck Confit with Candied Chestnuts in Muscat						X		X			X	X		
*Grilled Beef Rib Eye Steak with a Selection of						X			X	X		X		
**Grilled Beef Fillet Steak from Los Pedroches						X	X		X	X		X		
**Slow Roasted Goat from the local town of							X		X			X		
Kent Mango Sorbet														
Almonds & Chocolate Dacquoise with Coffee			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.