

B {Free Lactose} bou

HOTELS

Our gastronomy: Axarquía, Málaga and Andalusia

Malagueñan Soup with Hake Langoustine Prawns, Cumin & Almonds	9,00 €
Quinoa Salad with Avocado, Edamame Beans, Dried Fruits, Fruits & Sweet Chili 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 €
Truffled Potato Omelette, Chives and Mushrooms, with Fresh Foie Escalope	11,00 €
Tagliatelle with Confit Tomato Sauce, Fine Herb Oil and Rolled Almonds	11,00 €
* Sautéed Winter Mushrooms with Spicy Black Pudding from "Puente de Salia" and its Fried Egg	11,50 €
** 100% Iberian Ham from the Dehesa de los Monteros, Chestnut and Acorn from the Genal Valley	20,00 €

Dishes from the sea

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}

FREE 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 Candied Chestnuts in Muscat Juice and Spiced Mango, and Fried Sweet Potato Sticks	16,00 €
* Grilled Beef Rib Eye Steak	19,00 €
** Grilled Beef Fillet Steak from Los Pedroches Valley	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
Malagueñan Soup with Hake Langoustine	x	x		x				x	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		
Truffled Potato Omelette, Chives and			x									x		
Tagliatelle with Confit Tomato Sauce, Fine Herb	x	x		x		x				x	x	x		x
*Sautéed Winter Mushrooms with Spicy Black			x									x		
**100% Iberian Ham from the Dehesa de los														
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		x
Roast Cod Loin with Arbequina Pil-Pil and				x										
Surf and Turf Tagine - Range of Chicken with	x	x			x			x	x		x			
Slow Cooked Lamb In Cinnamon and Orange	x							x	x			x		
Grilled Iberian Pork Marinated in Paprika Butter	x					x			x	x		x		
Duck Confit with Candied Chestnuts in Muscat						x		x			x	x		
*Grilled Beef Rib Eye Steak						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.