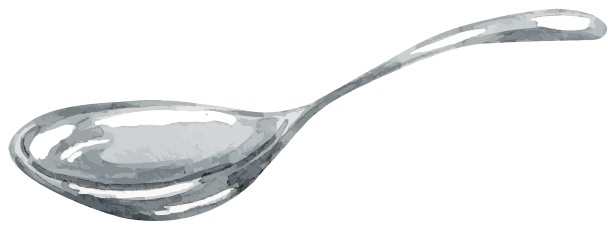


B {*Vegetariano*} **bou**
HOTELS



Nuestra cocina axárquica, malagueña y andaluza

| | |
|--|---------|
| Crema de Verduras con Picatostes | 5,50 € |
| Gazpacho Andaluz con Helado de Aceite de Oliva | 6,50 € |
| Ensalada Fresca de Quinoa, Aguacate y Edamame con Frutas, Frutos Secos y Vinagreta de Mango | 10,00 € |
| Carpaccio de Tomate Huevo de Toro del Guadalhorce, Tomatitos Cereza, Emulsión de Aceituna Aloreña, regado con Hojiblanca | 11,50 € |
| Timbal de Aguacate y Mango con Tapenade de Aceitunas Negras y Naranja Amarga | 11,50 € |
| Versión de Ensalada Malagueña de Patata Templada con sus avíos, Aguacate y Naranja Aliñada con AOVE Picual | 11,50 € |
| Croquetas de Espinacas con Chips, Alioli y Mermelada de Tomate | 8,50 € |
| Tortilla Melosa de Patata Trufada, Cebolleta y Hongos | 11,00 € |
| Mortero de Calabaza Sofrita con Cebolleta Bimis, Edamame, Nueces y Tomatitos Secos | 9,50 € |
| Salteado de Judías Verdes con Mango, 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 Quinoa Real con Edamame y Verduritas | 10,50 € |
| Salteado de Verduritas en Wok de Noodles Japoneses, Tofu, Almendras Tostadas y Salsa de Soja | 10,50 € |
| * Selección de Setas de Invierno Salteadas con Ajos Tiernos, Edamames y Cebollino | 11,50 € |
| Tagliatelle con Salsa de Tomate Confitado, Aceite a las Finas Hierbas y Almendras Laminadas | 11,00 € |
| Raviolis de Boletus con Dúo de Salsas Pesto de Finas Hierbas y Tomate Confitado | 12,00 € |
| Lasaña Vegetal con Tomate Casero y Kale Salteado | 12,50 € |

CONSULTE MENÚS INFANTILES















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

SERVICIO EN MESA 2€ | IVA INCLUIDO

Pastelería de nuestro Obrador

| | |
|--|--------|
| Carpaccio de Frutas de temporada | 5,00 € |
| Sorbete de Mango Kent | 5,50 € |
| Milhojas de Hojaldre Caramelizado con Nutella y Crema de Praliné | 5,50 € |
| Tartita de Queso Fresco al Horno con Frutos Rojos | 6,50 € |
| Cremoso de Torta de Algarrobo "Carmen Lupiañez", Cítricos y Helado de Aguacate | 6,50 € |
| Fluido de Chocolate Negro con Helado de Turrón | 6,50 € |
| Dacquoise de Almendras y Chocolate con Crema de Café, sin Gluten y sin Lactosa | 6,50 € |

Alérgenos

| |  CEREALS |  SEAFOOD |  EGGS |  FISH |  PEANUTS |  SOYBEAN |  MILK |  NUTS |  CELERY |  MUSTARD |  SESAME |  SULFUR DIOXIDE & SULFATES |  LUPINS |  SHELLFISH |
|---|---|---|--|--|---|---|---|--|--|---|--|---|--|---|
| Gazpacho Andaluz con Helado de Aceite de Crema de Verduras con Picatostes | X | | | | | | X | | | | | X | | |
| Ensalada Fresca de Quinoa, Aguacate y Carpaccio de Tomate Huevo de Toro del | | | | | | X | | X | | X | X | X | | |
| Timbal de Aguacate y Mango con Tapenade de Versión de Ensalada Malagueña de Patata | X | | X | | | X | X | X | X | | | X | | |
| Croquetas de Espinacas con Chips, Alioli y Tortilla Melosa de Patata Trufada, Cebolleta y Mortero de Calabaza Sofrita con Cebolleta | X | | X | | | | X | | X | | | X | | |
| Salteado de Judías Verdes con Mango, sobre Cous Cous de Frutos Secos con Batatas al Vino y Salteado de Quinoa Real con Edamame y Salteado de Verduritas en Wok de Noodles | X | | X | | | X | X | X | X | | X | X | | |
| *Selección de Setas de Invierno Salteadas con Tagliatelle con Salsa de Tomate Confitado, Raviolis de Boletus con Dúo de Salsas Pesto de Lasaña Vegetal con Tomate Casero y Kale | X | | X | | | | | | X | | X | X | | |
| Carpaccio de Frutas de temporada | | | | | | | | | | | | | | |
| Sorbete de Mango Kent | | | | | | | | | | | | | | |
| Milhojas de Hojaldre Caramelizado con Nutella | X | | X | | X | X | X | X | | | | X | | |
| Tartita de Queso Fresco al Horno con Frutos | X | | X | | X | | X | X | | | | X | | |
| Cremoso de Torta de Algarrobo "Carmen | X | | | | X | | X | X | | | | X | | |
| Fluido de Chocolate Negro con Helado de | X | | X | | X | | X | X | | | | | | |
| Dacquoise de Almendras y Chocolate con | | | X | | X | X | | X | | | | | | |



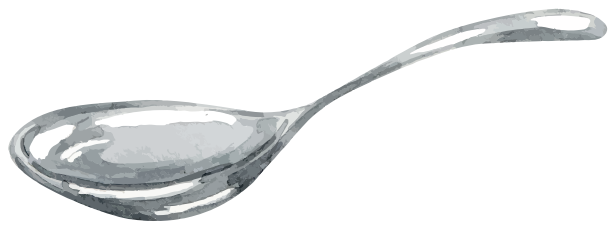
Alérgenos e intolerancias alimenticias: Algunos alérgenos forman parte de guarniciones, por lo que si lo desea, puede modificar su plato sin perder la esencia de nuestra gastronomía. Consulte a nuestro equipo.

CONSULTE MENÚS INFANTILES

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

SERVICIO EN MESA 2€ | IVA INCLUIDO

B {*Vegetarian*} **bou**
HOTELS



Our gastronomy: Axarquía, Málaga and Andalusia

| | |
|--|---------|
| Vegetable Cream with Croutons | 5,50 € |
| Andalusian Gazpacho Cold Soup with Olive Oil Ice Cream | 6,50 € |
| 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, with Hojiblanca Oil | 11,50 € |
| Avocado and Mango Timbale with Black Olive Tapenade and Bitter Orange | 11,50 € |
| Malagueña Salad Version of Tempered Potato with Avocado and Orange & Picual AOVE | 11,50 € |
| Spinach Croquettes with Chips, Alioli and Tomato Jam | 8,50 € |
| Truffled Potato Omelette, Chives and Mushrooms | 11,00 € |
| Sautéed Pumpkin with Bimis Chives, Edamame, Walnuts and Dried Tomatoes | 9,50 € |
| Sauteed Green Beans with Mango, on Rice Pilaf with Raisins and Almonds | 9,50 € |
| Nut Cous Cous with Sweet Potatoes in Wine and Sauteed Vegetables | 10,00 € |
| Sauteed Royal Quinoa with Edamame and Vegetables | 10,50 € |
| Japanese Noodles Stir Fry with Suteed Vegetables, Tofu, Roasted Almonds & Soy sauce | 10,50 € |
| *Selection of Winter Mushrooms Sautéed with Young Garlic, Edamames and Chives | 11,50 € |
| Tagliatelle with Confit Tomato Sauce, Fine Herb Oil and Rolled Almonds | 11,00 € |
| Boletus Ravioli with Duet of Pesto Sauce, Fine Herbs & Candied Tomato | 12,00 € |
| Vegetable Lasagna with Homemade Tomato and Sauteed Kale | 12,50 € |

*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

Homemade pastries

| | |
|--|--------|
| Seasons Fruit Carpaccio | 5,00 € |
| Kent Mango Sorbet | 5,50 € |
| Caramelized Puff Pastry Millefeuille with Nutella and Praline Cream | 5,50 € |
| Baked Fresh Cheesecake with Red Fruits | 6,50 € |
| Creamy Algarrobo Cake "Carmen Lupiañez", Citrus and Avocado Ice Cream | 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 with Olive Oil Vegetable Cream with Croutons | X | | | | | | X | | | | | X | | |
| Quinoa Salad with Avocado, Edamame Beans, Tomato Carpaccio "Huevo de Toro" from Avocado and Mango Timbale with Black Olive Malagueña Salad Version of Tempered Potato Spinach Croquettes with Chips, Alioli and Truffled Potato Omelette, Chives and Sautéed Pumpkin with Bimis Chives, Edamame, Sautéed Green Beans with Mango, on Rice Pilaf Nut Cous Cous with Sweet Potatoes in Wine Sautéed Royal Quinoa with Edamame and Japanese Noodles Stir Fry with Suteed *Selection of Winter Mushrooms Sautéed with Tagliatelle with Confit Tomato Sauce, Fine Herb Boletus Ravioli with Duet of Pesto Sauce, Fine Vegetable Lasagna with Homemade Tomato | | | | | | X | | X | | X | X | X | | |
| Seasons Fruit Carpaccio | | | | | | | | | | | | | | |
| Kent Mango Sorbet | | | | | | | | | | | | | | |
| Caramelized Puff Pastry Millefeuille with Nutella | X | | X | | X | X | X | X | | | | | X | |
| Baked Fresh Cheesecake with Red Fruits | X | | X | | X | | X | X | | | | | X | |
| Creamy Algarrobo Cake "Carmen Lupiañez", | X | | | | X | | X | X | | | | | X | |
| Dark Chocolate Melting Pot with Nougat Ice | X | | X | | X | | X | X | | | | | | |
| Almonds & Chocolate Dacquoise with Coffee | | | 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.

*HALF BOARD SUPPLEMENT 5€
**HALF BOARD SUPPLEMENT 8€