

Bbou

ICONIC HOTELS



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La Cocina del Cortijo: Tradición








*Sumérgete en la autenticidad de la Axarquía malagueña y Andalucía a través de cada sabor.
Inspirados por la tradición local e internacional.*

| | | |
|---|---|--------|
| Ajoblanco de Mango de Vélez-Málaga |    | 10,00€ |
| Crema de Tomate con Pulpo Asado, Lascas de Parmesano y Albahaca |    | 12,00€ |
| Ensalada Axarquía con Láminas de Mango, Aguacate, Tomate Melillero y Miel de Caña |    | 13,00€ |
| Ensalada Malagueña con Nuestra Gamba de la Caleta y Mayonesa de Picual |    | 14,00€ |
| Ensalada de Lentejas con Frutas y Especias Thai |    | 10,00€ |
| Paté de Chivo con Mango y Hojaldre Caramelizado |  | 12,00€ |
| ** Finas Láminas de Salmón con Doble Ahumado de Autor |  | 21,00€ |
| * Degustación de Quesos Andaluces: Curado de Cabra y Payoyo de la Sierra de Cádiz |   | 18,00€ |
| ** Jamón Ibérico 100% de la Dehesa de los Monteros, criados con Bellota y Castaña |  | 23,00€ |
| Degustación de Croquetas de Salchichón Malagueño y Bogavante con Mayonesa de Kimchi | | 14,00€ |
| * Alcachofas con Salsa de Foie, Mango y Cítricos |    | 15,00€ |
| Setas de Temporada | | 12,00€ |
| * Tortilla Vaga con Gamba de la Caleta, Aguacate y Huevas de Arenque |   | 15,00€ |
| Pappardelle al Huevo con Crema de Trufa y Queso |  | 13,50€ |

Un paseo por el Mar

| | | |
|---|---|--------|
| Arroz Caldoso con Langostino Salvaje |  | 16,00€ |
| Lomo de Salmón sobre Crema de Guisantes, Judías Verdes y Brotes de Habas |  | 20,00€ |
| * Lomo de Bacalao de Autor El Barquero con Ajitos Fritos y Espárragos Blancos Frescos |  | 24,00€ |

De la Tierra

| | | |
|---|---|--------|
| Pollito Picantón en su Jugo con Parmentier Trufado |  | 18,00€ |
| Magret de Pato en Salsa de Naranja Sanguina y Cítricos Encurtidos |  | 18,00€ |
| Cordero Confitado en Canela y Naranja con Batatas de la Axarquía |  | 19,00€ |
| * Pluma Ibérica a la Brasa |  | 22,00€ |
| * Solomillo Ternera Nacional a la Parrilla |  | 25,00€ |
| ** Entrecote de Vaca Rubia Gallega |  | 28,00€ |
| ** Chivo Malagueño Asado con Patatas Baby en su Jugo y Cherries |  | 27,00€ |



Se adapta a "Sin Gluten"



Se adapta a "Vegetariano"



Se adapta a "Vegano"














Sin Gluten

SEA TAN AMABLE DE INFORMARNOS SI TIENE ALGUNA INTOLERANCIA O ALERGIA

Un Momento Dulce

*El cierre perfecto para una comida memorable, donde los sabores auténticos de la región se combinan con el arte de la repostería.
Cada postre es una obra maestra que cautivará tus sentidos.*

| | | |
|---|---|-------|
| Sorbete de Mango en dos Texturas |   | 8,00€ |
| Tartita de Queso al Horno muy Cremosa |  | 7,50€ |
| Peras al Vino Tinto con Polvo de Praliné y Helado de Nata |    | 8,00€ |
| Milhojas de Hojaldre Caramelizado con Crema de Miel de Caña y su Helado de Aguacate |  | 8,50€ |
| Dacquoise de Almendras y Chocolate con Crema de Café (libre de gluten y lactosa) |   | 9,00€ |
| Torrijas Glaseadas con Helado de Leche Merengada |  | 9,50€ |
| Tiramisú de Nutella |  | 8,50€ |

* SUPLEMENTO DEL PLATO EN PENSIÓN ALIMENTICIA 5€

** SUPLEMENTO DEL PLATO EN PENSIÓN ALIMENTICIA 8€

*** EXCLUIDO DE MEDIA PENSIÓN

Las pensiones alimenticias constan de un primero, un segundo y un postre. No incluyen bebidas.

CONSULTE MENÚS INFANTILES

CONSÚLTENOS NUESTRA CARTA DE VEGANOS Y VEGETARIANOS.

SEA TAN AMABLE DE INFORMARNOS SI TIENE ALGUNA INTOLERANCIA O ALERGIA. PODEMOS ADAPTAR NUESTROS PLATOS.

SERVICIO EN MESA, PAN Y COMPLEMENTOS 2,50€ POR PERSONA. IVA INCLUIDO

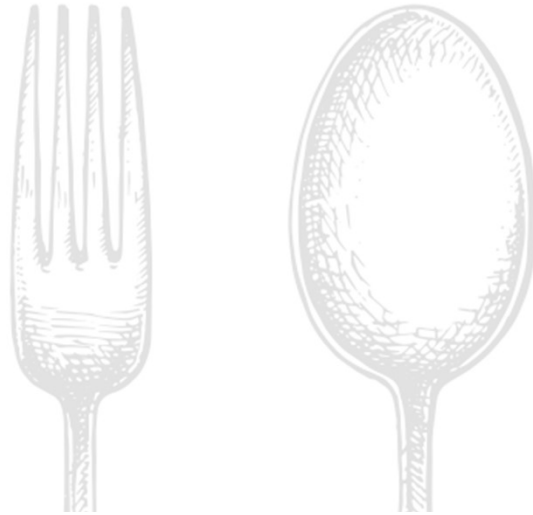
Alérgenos

| |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|--|---|---|---|---|--|---|---|---|---|---|---|---|---|---|
| Ajoblanco de Mango de Vélez-Málaga | | | | | | X | | X | | | | | X | |
| Crema de Tomate con Pulpo Asado, Lacas de Parmesano y Albahaca | | X | | | | | X | | X | | | | X | X |
| Ensalada de la Axarquía con Láminas de Mango, Aguacate, Tomate Melillero y Miel de Caña | | | | | | | | X | | X | | | X | |
| Ensalada Malagueña Nuestra Gamba Frescac de la Caleta y Mayonesa de Picual | | X | X | X | | | X | | | | | | X | |
| Ensalada de Lentejas con Frutas y especias Thai | | | | | | | | | | X | | | X | |
| Paté de Chivo con Mango y Hojaldre Caramelizado | X | | | | | | X | X | | X | X | | | |
| Finas láminas de Salmón con Doble Ahumado de Autor | | | | X | | | | | | | | | | X |
| Degustación de Quesos Andaluces, curado de Cabra del Torcal y Payoyo de la Sierra de Cádiz | | | | | | | X | X | | | | | | |
| Jamón Ibérico 100%, la Dehesa de los Montero, criados con Bellota y Castaña | | | | | | | | | | | | | | |
| Degustación de Croquetas de Salchichón Malagueño y Bogavante con Mayonesa de Kimchi | X | X | X | | | | X | X | X | X | X | X | X | X |
| Alcachofas con Salsa de Foie, Mango y Cítricos | | | | | | | X | | | | | | X | |
| Setas de Temporada | | | | | | | | | | | | | | |
| Tortilla Vaga con Gamba Fresca, Aguacate y Huevas de Arenque. | | X | X | X | | | | | | | | | X | X |
| Pappardele al Huevo con Crema de Queso y Trufa. | X | | X | | | | X | X | | X | | | X | |
| Arroz Caldoso con Langostino Salvaje | | X | | X | | | | | X | | | | | X |
| Lomo de Salmón sobre Crema de Guisantes, Judías Verdes y Brotes de Habas | | | | X | | | X | | | | | | X | |
| Lomo de Bacalao de Autor El Barquero con Ajos Fritos y Espárragos Blancos Frescos | | | | X | | | | | | | | | | |
| Pollito Picantón en su Jugo con Parmentier Trufado | X | | | | | | X | | | X | | | X | |
| Magret de Pato en Salsa de Naranja Sanguina y Cítricos Encurtidos | | | | | | | | | | | | | X | |
| Cordero Confitado en Canela y Naranja con Batatas de la Axarquía | X | | | | | | | | X | X | | X | X | |
| Pluma Ibérica a la Brasa (2) | X | | | | | | X | | | X | | | X | |
| Solomillo de Ternera Nacional a la Parrilla | | | | | | | | | | X | | | X | |
| Entrecote de Vaca Rubia Gallega | | | | | | | | | | | | | | |
| Chivo Malagueño Asado con Patatas Baby en su jugo y Cherries | | | | | | | | | X | | | | X | |
| Sorbete de Mango en dos Texturas | | | | | X | | | X | | | | | | |
| Tartita de Queso al Horno muy Cremosa | X | | X | | X | | X | X | | | | | X | |
| Peras al Vino Tinto, polvo de Praliné y Helado de Nata | | | X | | X | X | X | X | | | | | X | |
| Milhojas de Hojaldre Caramelizado con Crema de Miel de Caña y su Helado de Aguacate | X | | X | | | | X | | | | | | X | |
| Dacquoise de Almendras y Chocolate crema de Café (libre de gluten y lactosa) | | | X | | X | X | | X | | | | | X | |
| Torrijas Glaseadas con Helado de Leche Merengada | X | | X | | | | X | X | X | | | | X | |
| Tiramisú de Nutella | 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.

Disponemos de cartas especiales de vegetarianos y veganos.
Sea tan amable de informarnos si tiene alguna intolerancia o alergia.



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The Cuisine of the Cortijo: Tradition








*Immerse yourself in the authenticity of the Axarquía in Malaga and Andalusia through every flavor.
Inspired by local and international tradition*





| | | |
|--|---|--------|
| Ajoblanco de Vélez-Málaga (Cold Garlic Soup) with Mango |    | 10,00€ |
| Tomato Soup with Roasted Octopus, Parmesan Shavings and Basil |    | 12,00€ |
| Axarquía Salad with Slices of Mango, Avocado, "Melillero" Tomato and Sugarcane Honey |    | 13,00€ |
| Our Málaga-Style Salad with Fresh Shrimp from La Caleta and Olive Picual Mayonnaise. |    | 14,00€ |
| Lentil Tabbouleh with Fruits and Thai Spices |    | 10,00€ |
| Goat Paté with Mango and Caramelized Puff Pastry |  | 12,00€ |
| ** Fine Slices of Salmon with Signature Double Smoking |  | 21,00€ |
| * Tasting of Andalusian Cheeses: aged Goat Cheese and Payoyo Cheese from Sierra de Cádiz |   | 18,00€ |
| ** 100% Iberian Ham from Dehesa de los Monteros, raised on Acorns and Chestnuts |  | 23,00€ |
| Tasting of Malaguenian Spicy Sausage Croquettes and Lobster with Kimchi Mayonnaise | | 12,00€ |
| * Confit Artichokes with Foie Gras Sauce, Mango and Citrus Fruits |    | 15,00€ |
| Seasonal Wild Mushrooms | | 12,00€ |
| * Open-faced Omelette with Fresh Shrimp, Avocado and Herring Roe eggs |   | 15,00€ |
| Egg Pappardelle with Truffle and Cheese Cream |  | 13,50€ |

A Walk by the Sea

| | | |
|---|---|--------|
| Soupy Rice with Wild Prawns |  | 16,00€ |
| Salmon on a Bed of Creamed Peas, Green Beans and Fava Bean Sprouts |  | 20,00€ |
| * Gourmet Cod "El Barquero" with Fried Garlic and Fresh White Asparagus |  | 24,00€ |

From Our Countryside


| | | |
|---|---|--------|
| Cockerel in its own Juices with Truffled Parmentier |  | 18,00€ |
| Duck Magret with Blood Orange with Pickled Citrus |  | 18,00€ |
| Lamb Confit in Cinnamon and Orange with Sweet Potatoes from La Axarquía. |  | 19,00€ |
| * Grilled Iberian Pork "Pluma " |  | 22,00€ |
| * Grilled Veal Tenderloin |  | 25,00€ |
| ** Galician Blonde Rib Eye Steak |  | 28,00€ |
| ** Roasted Malaguenian Goat with Baby Potatoes in its own Juices and Cherries |  | 27,00€ |

-  Adaptable to be Gluten Free
-  Adaptable for Vegetarians
-  Adaptable for Vegans
-  Gluten free

PLEASE, LET US KNOW IF YOU HAVE ANY
ALLERGY OR INTOLERANCE

A Sweet Moment

The perfect ending to a memorable meal, where the authentic flavors of the region blend with the art of pastry. Each dessert is a masterpiece that will captivate your senses

| | | |
|--|---|-------|
| Mango Sorbet |   | 8,00€ |
| Creamy Baked Cheesecake |  | 7,50€ |
| Pears in Red Wine, Praliné Powder and Cream Ice Cream |    | 8,00€ |
| Caramelized Puff Pastry Mille-Feuille with Sugarcane Honey Cream and Avocado Ice Cream |  | 8,50€ |
| Almonds and Chocolate Dacquoise with Coffee Cream |   | 9,00€ |
| Glazed French Toast with Meringue Milk Ice Cream |  | 9,50€ |
| Nutella Tiramisú |  | 8,50€ |

* SUPPLEMENT OF THE DISHES WITH MEALS 5€

** SUPPLEMENT OF THE DISHES WITH WITH MEALS 8€

***NOT INCLUDED WITH HALF PENSION

Half Board/Full board consists of a first, a second and a dessert. It does not include drinks.


SEE CHILDREN'S MENUS

SEE OUR SPECIFIC MENU FOR VEGANS AND VEGETARIANS

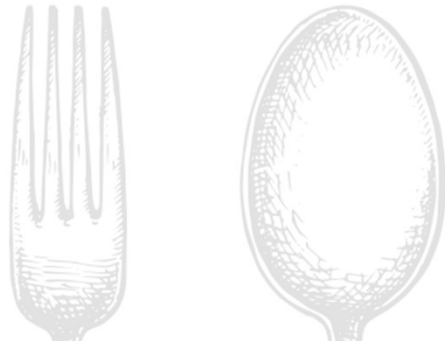
PLEASE, LET US KNOW IF YOU HAVE ANY ALLERGY OR INTOLERANCE. WE CAN ADAPT OUR DISHES.

TABLE SERVICE, BREAD AND COMPLEMENTS 2,50€ PER PERSON (TAXES INCLUDED)

Allergens

| |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|---|---|---|---|---|--|---|---|---|---|---|---|---|---|---|
| Ajoblanco de Vélez-Málaga (Cold Garlic Soup) with Mango | | | | | | X | | X | | | | | X | |
| Tomato Soup with Roasted Octopus, Parmesan Shavings and Basil. | | X | | | | | X | | X | | | | X | X |
| Axarquía Salad with Slices of Mango, Avocado, "Melillero" Tomato and Sugarcane Honey | | | | | | | | X | | X | | | X | |
| Our Málaga-Style Salad with Fresh Shrimp from La Caleta and Olive Picual Mayonnaise | | X | X | X | | | X | | | | | | X | |
| Lentil Tabbouleh with Fruits and Thai Spices | | | | | | | | | X | | | | X | |
| Goat Paté with Mango and Caramelized Puff Pastry | X | | | | | | X | X | | X | X | | | |
| Fine Slices of Salmon with Signature Double Smoking | | | | X | | | | | | | | | | X |
| Tasting of Andalusian Cheeses, aged goat cheese from Torcal and Payoyo cheese from Sierra de Cádiz. | | | | | | | X | X | | | | | | |
| 100% Iberian Ham from Dehesa de los Monteros, raised on Acorns and Chestnuts | | | | | | | | | | | | | | |
| Tasting of Malaguenian Spicy Sausage Croquettes and Lobster with Kimchi Mayonnaise | X | X | X | | | X | X | X | X | X | X | X | X | X |
| Confit Artichokes with Foie Gras Sauce, Mango and Citrus Fruits | | | | | | | X | | | | | | X | |
| Seasonal Wild Mushrooms | | | | | | | | | | | | | | |
| Open- Faced Omelette with Fresh Shrimp, Avocado and Herring Roe eggs | | X | X | X | | | | | | | | | X | X |
| Egg Pappardelle with Cheese and Truffle | X | | X | | | X | X | | X | | | | X | |
| Soupy Rice with Wild Prawns | | X | | X | | | | | X | | | | | X |
| Salmon on a Bed of Peas, Green Beans and Fava Bean Sprouts | | | | X | | | X | | | | | | X | |
| Gourmet Cod "El Barquero" with Fried Garlicks and Fresh White Asparragus | | | | X | | | | | | | | | | |
| Cockerel in its Own Juices with Truffled Parmentier | X | | | | | X | | | X | | | | X | |
| Duck Magret with Blood Orange with Pickled Citrus | | | | | | | | | | | | | X | |
| Lamb Confit in Cinnamon and Orange with Sweet Potatoes from La Axarquía | X | | | | | | | X | X | | | X | X | |
| Grilled Iberian Pork "Pluma " | X | | | | | X | | | | X | | | X | |
| Grilled Veal Tenderloin | | | | | | | | | | X | | | X | |
| Galician Blonde Rib Eye Steak | | | | | | | | | | | | | | |
| Roasted Malaguenian Goat with Baby Potatoes in its own Juices and Cherries | | | | | | | | | X | | | | X | |
| Mango Sorbet | | | | | X | | | X | | | | | | |
| Creamy Baked Cheesecake | X | | X | | X | | X | X | | | | | X | |
| Pears in red Wine, Praliné Powder and Cream Ice Cream | | | X | | X | X | X | X | | | | | X | |
| Caramelized Puff Pastry Mille Feuille with Sugarcane and Avocado Ice Cream | X | | X | | | | X | | | | | | X | |
| Almond and Chocolate Dacquoise with Coffee Cream | | | X | | X | X | | X | | | | | X | |
| Glazed French Toast with Meringue Milk Ice Cream | X | | X | | | X | X | X | | | | | X | |
| Nutella Tiramisú | 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.
We have special menus for vegetarians and vegans. Please, let us know if you have any allergy or intolerance



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