



B { *English* } bou

HOTELS

B {Restaurant} bou

HOTELS

Our gastronomy: Axarquía, Málaga and Andalusia. And some International touches.

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| Andalusian Gazpacho Cold Soup with Iberian Ham Shavings & Olive Oil Ice Cream | 7,00 € |
| Malagueña Red Soup with Cumin, Crushed Almonds, Anchovies and Sea Anemones | 9,50 € |
| Chestnut and Sweet Potato Cream with Canillas Goat Cannelloni Glazed with Pedro Ximénez and Toasted Almonds | 11,00 € |
| Goat Paté with Figs, Cane Honey & EVOO Crackers | 10,00 € |
| Quinoa Salad with Avocado, Edamame Beans, Dried Fruits & Mango Dressing | 11,00 € |
| Lost Flavor of the "Melillero" Tomato from Vélez - Málaga with Avocado, Cherry Tomatoes, Emulsion from Álora and Tuna Loin with Hojiblanca Olive Oil | 11,50 € |
| Our Malagueña Salad with Tempered Potato, Avocado, Picual Mayonnaise and Iberian Ham | 12,00 € |
| Avocado and Mango Timbale with Smoked Salmon, Black Olive Tapenade and Bitter Orange | 12,50 € |
| Selection of Croquettes: Malagueñan Sausage, Boletus Mushrooms & Foie Gras and Eggs with Chorizo | 9,50 € |
| Omelette with Happy Hen Eggs, Fried Pumpkin, Roasted Avocado and Black Pudding from Canillas | 12,50 € |
| *Selection of Cheeses from Vélez - Málaga, Verdial EVOO with Fried Almonds & Marmalades from Málaga | 15,00 € |
| **Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa de los Monteros in Ronda | 22,00 € |
| Mushroom Symphony with Garlic, Foie Gras & Fried Happy Hen Egg | 13,00 € |
| Boletus Mushroom Raviolis with Duet of Pesto Sauces, Fine Herbs & Candied Tomato | 13,00 € |

*SUPPLEMENT WITH FOOD REGIME 5€

**SUPPLEMENT WITH FOOD REGIME 8€

CHILDREN'S MENU AVAILABLE

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

TABLE CHARGE €2,50 | VAT INCLUDED

Dishes from the sea

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| Milanese Black Risotto with Aioli and Prawns | 14,00 € |
| Salmon Loin on a Bed of Kale and Seaweeds Chimichurri Sauce | 16,00 € |
| Grilled Sea Bass on a Bed of Yakisoba Noodles and Vegetables | 17,50 € |
| Roasted Cod Loin with Arberquina Pil-pil Sauce and Sauteed Green Beans, Mango and Muscat Raisins | 19,50 € |















Meat

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| Surf and Turf Tagine - Range of Chicken with Vegetables, Prawns, Dried Nuts & Moroccan Style Cous Cous | 15,50 € |
| Duck Confit with Candied Chestnuts in Muscat Juice and Spiced Mango, and Fried Sweet Potato Sticks | 16,50 € |
| Beef Cheek in "Pajarete Malagueño" Wine Sauce, Mashed Potatoes with Pumpkin and Sautéed Bimis | 16,50 € |
| Grilled Iberian Pork Marinated in Paprika Butter & Red Miso | 17,00 € |
| *Grilled Beef Rib Eye Steak | 18,50 € |
| **Grilled Angus Beef Loin with Tasting of Mustards | 22,00 € |
| **Slow Roasted Goat from the local town of 'Canillas de Aceituno' with Thyme & Rosemary Gravy | 23,00 € |

Homemade pastries

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| Kent Mango Sorbet | 6,00 € |
| Caramelised Puff Pastry Millefeuille with Anise and Almonds Cream | 6,50 € |
| Baked Fresh Cheesecake with Red Berries | 6,50 € |
| Dark Chocolate Coulant with Vanilla Cream and Brownie Ice Cream | 6,50 € |
| Creamy Algarrobo Cake "Carmen Lupiañez", Citrus and Avocado Ice Cream | 7,00 € |
| Almonds & Chocolate Dacquoise with Coffee Cream (Gluten and Lactose Free) | 7,00 € |

Allergens

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| Andalusian Gazpacho Cold Soup with Iberian Ham Shavings & Olive Oil Ice Cream | X | | | | | | X | | | | | | X | |
| Malagueña Red Soup with Cumin, Crushed Almonds, Anchovies and Sea Anemones | X | X | | X | | | | X | | | | | | X |
| Chestnut and Sweet Potato Cream with Canillas Goat Cannelloni Glazed with Pedro Ximénez and Toasted Almonds | X | | X | | | X | X | X | | | | | X | |
| Goat Paté with Figs, Cane Honey & EVOO Crackers | X | | | | | | X | X | | | | X | X | |
| Quinoa Salad with Avocado, Edamame Beans, Dried Fruits & Mango Dressing | | | | | | X | | X | | X | X | X | | |
| Lost Flavor of the "Melillero" Tomato from Vélez - Málaga with Avocado, Cherry Tomatoes, Emulsion from Álora and Tuna Loin with Hojiblanca Olive Oil | | | | X | | | | | | | | | X | |
| Our Malagueña Salad with Tempered Potato, Avocado, Picual Mayonnaise and Iberian Ham | | | X | | | | | | X | | | | X | |
| Avocado and Mango Timbale with Smoked Salmon, Black Olive Tapenade and Bitter Orange | | | | X | | | | | | X | X | X | | |
| Selection of Croquettes: Malagueñan Sausage, Boletus Mushrooms & Foie Gras and Eggs with Chorizo | X | | X | | | X | X | X | X | | | | X | |
| Omelette with Happy Hen Eggs, Fried Pumpkin, Roasted Avocado and Black Pudding from Canillas | | | X | | | X | | | | | | | X | |
| *Selection of Cheeses from Vélez - Málaga, Verdial EVOO with Fried Almonds & Marmalades from Málaga | | | | | | | X | X | | | | X | X | |
| **Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa de los Monteros in Ronda | | | | | | | | | | | | | | |
| Mushroom Symphony with Garlic, Foie Gras & Fried Happy Hen Egg | | | X | | | | | | | | | | | |
| Boletus Mushroom Raviolis with Duet of Pesto Sauces, Fine Herbs & Candied Tomato | X | | X | | | | X | X | | | | | X | |
| Milanese Black Risotto with Aioli and Prawns | | X | X | X | | | X | | X | | | | X | X |
| Salmon Loin on a Bed of Kale and Seaweeds Chimichurri Sauce | | | X | X | | | | | | | | | X | |
| Grilled Sea Bass on a Bed of Yakisoba Noodles and Vegetables | X | X | X | X | | X | | | X | | | | X | X |
| Roasted Cod Loin with Arberquina Pil-pil Sauce and Sauteed Green Beans, Mango and Muscat Raisins | | | | X | | | | | | | | | | |
| Surf and Turf Tagine - Range of Chicken with Vegetables, Prawns, Dried Nuts & Moroccan Style Cous Cous | X | X | | | X | | | X | X | | | X | | |
| Duck Confit with Candied Chestnuts in Muscat Juice and Spiced Mango, and Fried Sweet Potato Sticks | | | | | | X | | X | | | | X | X | |
| Beef Cheek in "Pajarete Malagueño" Wine Sauce, Mashed Potatoes with Pumpkin and Sautéed Beans | | | | | | X | | | | | | X | | |
| Grilled Iberian Pork Marinated in Paprika Butter & Red Miso | X | | | | | X | | | X | X | | | X | |
| *Grilled Beef Rib Eye Steak | | | | | | X | X | | X | X | | | X | |
| **Grilled Angus Beef Loin with Tasting of Mustards | | | | | | | | | | X | | | X | |
| **Slow Roasted Goat from the local town of 'Canillas de Aceituno' with Thyme & Rosemary Gravy | X | | | | | | X | | X | | | | X | |
| Kent Mango Sorbet | | | | | | | | | | | | | | |
| Caramelised Puff Pastry Millefeuille with Anise and Almonds Cream | X | | X | | X | | X | X | | | | | X | |
| Baked Fresh Cheesecake with Red Berries | X | | X | | X | | X | X | | | | | X | |
| Dark Chocolate Coulant with Vanilla Cream and Brownie Ice Cream | X | | X | | X | | X | X | | | | | | |
| Creamy Algarrobo Cake "Carmen Lupiáñez", Citrus and Avocado Ice Cream | X | | | | X | | X | X | | | | | X | |
| Almonds & Chocolate Dacquoise with Coffee Cream (Gluten and Lactose Free) | | | X | | 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, vegans, celiacs and lactose-free.