



B { *Gluten  
Free* } bou  
HOTELS

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## HOTELS

### **Our gastronomy:** **Axarquía, Málaga and Andalusia with international touches**

|   |         |
|---|---------|
| Goat Pate with Figs, Cane Honey   | 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, Aloreña Emulsion and Tuna Loin with Hojiblanca Olive Oil | 11,50 € |
| Malagueña Salad Versión od Tempered Potato with Avocado, Picual Mayonnaise and Iberian Ham  | 12,00 € |
| Avocado and Mango Timable with Smoked Salmon, Black Olive Tapenade and Bitter Orange  | 12,50 € |
| Gluten Free Ham Croquettes  | 9,50 €  |
| Sweet Potato Chips with Cane Honey  | 6,00 €  |
| Honey Omelette with Happy Chicken Eggs, Pumpkin Mortar and Roasted Avocado  | 12,50 € |
| Mushroom Symphony with Garlic, Foie Gras & Fried Egg  | 13,00 € |
| *Selection of Cheeses from Vélez - Málaga, AOVE Verdial with Almonds Fries & Marmalades from Málaga   | 15,00 € |
| **Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa de los Monteros in Ronda   | 22,00 € |

\*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

|   |         |
|---|---------|
| Black Risotto with Prawns   | 14,00 € |
| Salmon Loin on Crushed Potatoes with Pumpkin Adobo, Kale and Chimichurri of Algas | 16,00 € |
| Grilled Sea Bass with Baby Potatoes and Fresh Vegetables                          | 17,50 € |
| Roast Cod Loin with Aberquina Pil-pil and Sauteed Green Beans, Mango and Muscat   | 19,50 € |






## Meat

|  |         |
|--|---------|
| 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 with Baby Potatoes                     | 17,00 € |
| *Grilled Beef Rib Eye Steak  | 18,50 € |
| **Grilled Angus Beef Loin  | 22,00 € |
| **Slow Roasted Goat from the local town of 'Canillas de Aceituno' with Thyme & Rosemary Gravy      | 23,00 € |

## Homemade pastries

|  |        |
|--|--------|
| Kent Mango Sorbet  | 6,00 € |
| Almonds & Chocolate Dacquoise with Coffee Cream without Gluten and Lactosa | 7,00 € |

# Allergens

|   |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Goat Pate with Figs, Cane Honey   |   |   |   |   |   |   | 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, Aloreña Emulsion and Tuna Loin with Hojiblanca Olive Oil |   |   |   | X   |   |   |   |   |   |   |   |   | X   |   |
| Malagueña Salad Versión od Tempered Potato with Avocado, Picual Mayonnaise and Iberian Ham  |   |   | X   |   |   |   |   | X   |   |   |   |   | X   |   |
| Avocado and Mango Timable with Smoked Salmon, Black Olive Tapenade an Bitter Orange   |   |   |   | X   |   |   |   |   |   | X   | X   | X   |   |   |
| Gluten Free Ham Croquettes  |   |   | X   |   |   |   | X   |   | X   |   |   |   |   |   |
| Sweet Potato Chips with Cane Honey  |   |   |   |   |   |   |   |   |   |   |   |   |   |   |
| Honey Omelette with Happy Chicken Eggs, Pumpkin Mortar and Roasted Avocado  |   |   | X   |   |   | X   |   |   |   |   |   |   | X   |   |
| Mushroom Symphony with Garlic, Foie Gras & Fried Egg  |   |   | X   |   |   |   |   |   |   |   |   |   |   |   |
| *Selection of Cheeses from Vélez - Málaga, AOVE Verdial with Almonds Fries & Marmalades from Málaga   |   |   |   |   |   |   | X   | X   |   |   |   | X   | X   |   |
| **Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa de los Monteros in Ronda   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |
| Black Risotto with Prawns   |   | X   | X   | X   |   |   | X   |   | X   |   |   |   | X   | X   |
| Salmon Loin on Crushed Potatoes with Pumpkin Adobo, Kale and Chimichurri of Algas   |   | X   |   | X   |   |   |   |   |   |   |   |   | X   |   |
| Grilled Sea Bass with Baby Potatoes and Fresh Vegetables  |   | X   | X   | X   |   | X   |   |   | X   |   |   |   | X   | X   |
| Roast Cod Loin with Aberquina Pil-pil and Sauteed Green Beans, Mango and Muscat   |   |   |   | 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 Juice, Pumpkin Mortar and Sautéed Bimis   |   |   |   |   |   |   | X   |   |   |   |   | X   |   |   |
| Grilled Iberian Pork Marinated in Paprika Butter & Red Miso with Baby Potatoes  |   |   |   |   |   | X   |   |   | X   | X   |   |   | X   |   |
| *Grilled Beef Rib Eye Steak   |   |   |   |   |   | X   | X   |   | X   | X   |   |   | X   |   |
| **Grilled Angus Beef Loin   |   |   |   |   |   |   |   |   |   |   | X   |   | X   |   |
| **Slow Roasted Goat from the local town of 'Canillas de Aceituno' with Thyme & Rosemary Gravy   |   |   |   |   |   |   | X   |   | X   |   |   |   | X   |   |
| Kent Mango Sorbet   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |
| Almonds & Chocolate Dacquoise with Coffee Cream without Gluten and Lactosa  |   |   | 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.