

B {Restaurant} bou

HOTELS

Our gastronomy: Axarquía, Málaga and Andalusia

Andalusian Gazpacho Cold Soup with Iberian Ham Shavings & Olive Oil Ice Cream	6,50 €
Malagueñan Soup with Hake Langoustine Prawns, Cumin & Almonds Goat Pate with Figs, Cane Honey & Crackers	9,00 €
Goat Pate with Figs, Cane Honey & Crackers	9,00 €
Quinoa Salad with Avocado, Edamame Beans, Dried Fruits & Mango Dressing	10,00 €
Chestnut and Sweet Potato Cream with Canillas Goat Cannelloni, glazed with Pedro Ximénez and Toasted Almonds	11,00 €
Tomato Carpaccio "Huevo de Toro" from Guadalhorce Valley, Cherry Tomatoes, Aloreña Olive Emulsion and Bonito Loins, with Hojiblanca Oil	11,50 €
Malagueña Salad Version of Tempered Potato with Avocado, Picual Mayonnaise and Iberian Ham	11,50 €
Avocado and Mango Timbale with Smoked Salmon, Black Olive Tapenade and Bitter Orange	11,50 €
Tasty Croquettes : Malagueñan Sausage, Boletus Mushrooms & Foie Gras and Eggs & Chorizo	8,50 €
* Sautéed Winter Mushrooms with Spicy Black Pudding from "Puente de Salia" and its Fried Egg	11,50 €
* Selection of Cheeses from Vélez-Málaga, AOVE Verdial, with Almonds & Marmalades from Málaga	14,00 €
** 100% Iberian Ham from the Dehesa de los Monteros, Chestnut and Acorn from the Genal Valley	20,00 €

International Cuisine

Truffled Potato Omelette, Chives and Mushrooms, with Fresh Foie Escalope and Caramelized Onion	11,00 €
Boletus Mushroom Ravioli with Duet of Pesto Sauces, Fine Herbs & Candied Tomato	12,00 €

*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 | VAT INCLUDED

{ENG}

Dishes from the sea

Black Risotto a la Milanese with Alioli and Prawn	14,00 €
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 €















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 with a Selection of Salts & Mustards	19,00€
** Grilled Beef Fillet Steak from Los Pedroches Valley with Mustards	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 €
Caramelized Puff Pastry Strudel & Catalan 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	X						X					X		
Malagueñan Soup with Hake Langoustine	X	X		X				X	X			X		X
Goat Pate with Figs, Cane Honey & Crackers	X						X	X			X	X		
Quinoa Salad with Avocado, Edamame Beans						X		X		X	X	X		
Chestnut and Sweet Potato Cream	X		X				X		X	X		X		
Tomato Carpaccio "Huevo de Toro"				X						X	X	X		
Malagueña Salad Version of Tempered Potato			X						X			X		
Avocado and Mango Timbale	X		X	X		X	X	X	X			X		
Tasty Croquettes : Malagueñan Sausage	X		X			X	X	X	X			X		
*Sautéed Winter Mushrooms			X									X		
*Selection of Cheeses from Vélez-Málaga							X	X			X			
**100% Iberian Ham														
Truffled Potato Omelette, Chives			X									X		
Boletus Mushroom Ravioli	X		X				X	X				X		
Black Risotto a la Milanese		X		X			X					X		X
Salmon Loin on Crushed Potatoes		X		X								X		X
Grilled Sea Bass, on Yakisoba Noodles	X	X	X	X		X			X			X		X
Roast Cod Loin with Arbequina Pil-Pil				X										
Surf and Turf Tagine - Range of Chicken	X	X			X			X	X		X			
Slow Cooked Lamb In Cinnamon	X							X	X			X		
Grilled Iberian Pork Marinated in Paprika Butter	X					X			X	X		X		
Duck Confit with Candied Chestnuts						X		X			X	X		
*Grilled Beef Rib Eye Steak						X			X	X		X		
**Grilled Beef Fillet Steak	X					X	X		X	X		X		
**Slow Roasted Goat	X						X		X			X		
Kent Mango Sorbet														
Caramelized Puff Pastry Millefeuille	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	X		X		X		X	X						
Almonds & Chocolate Dacquoise			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.