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Service* } bou  
HOTELS



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ROOM SERVICE

## Our gastronomy: Axarquía, Málaga and Andalusia

Continental Breakfast with Orange Juice, Coffee, Whole-Grain Bread and White Bread, Jam, Butter, Olive Oil and one Pastry. *Supplement over the price of breakfast	10,00 €
Andalusian Gazpacho Cold Soup with Iberian Ham Shavings & Olive Oil Ice Cream	8,00 €
Goat Pate with Figs, Cane Honey & Crackers	10,00 €
Quinoa Salad with Avocado, Edamame Beans, Dried Fruits & Mango Dressing	11,50 €
Tomato Carpaccio "Huevo de Toro" from Guadalhorce Valley, Cherry Tomatoes, Aloreña Olive Emulsion and Bonito Loins, with Hojiblanca Oil	11,50 €
*Selection of Cheeses from Vélez-Málaga with Almonds & Marmalades from Málaga	15,00 €
**Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa de los Monteros in Ronda	22,00 €
**Axárquico Bagel, Avocado, Olive Oil, Fresh Cheese and Sugar Cane Honey with French Fries	10,50 €
Smoked Salmon Bagel, Caramelized Onions, Tartar Sauce with Potato Wedges	10,50 €
Mixed Sandwich, Ham & Cheese with French Fries	6,00 €
La Viñuela Club Sandwich with French Fries	9,50 €
Tasty Croquettes : Malagueñan Sausage, Boletus Mushrooms & Foie Gras and Eggs & Chorizo	10,50 €
Japanese Noodles Stir Fry with Suteed Vegetables, Tofu, Roasted Almonds & Soy sauce	12,50 €
Boletus Ravioli with Duet of Pesto Sauce, Fine Herbs & Candied Tomato	13,50 €

## Dishes from the sea

Fried Cod Casserole with Homemade Tomato, Fres Chives and Saffron Alioli	19,50 €
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\*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















## **Meat**

La Viñuela Burger, Veal, Tomato, Lettuce, Cheese, Bacon, Mayonnaise with Potato Wedges	14,00 €
Surf and Turf Tagine - Range of Chicken with Vegetables, Prawns, Dried Nuts & Moroccan Style Couscous	16,50 €
Grilled Iberian Pork Marinated in Paprika Butter & Red Miso with Baby Potatoes	18,00 €
* Grilled Beef Rib Eye Steak with a Selection of Salts & Mustards	19,00 €
** Grilled Beef Fillet Steak from Los Pedroches Valley with Mustards	22,00 €

## **Homemade pastries**

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 €

# Alérgenos

	 CEREALES	 CRUSTÁCEOS	 HUEVOS	 PESCADO	 CACAHUETES	 SOJA	 LECHE	 FRUTOS CON CÁSCARA	 APIO	 MOSTAZA	 SÉSAMO	 DIÓXIDO DE AZUFRE Y SULFATOS	 ALTRAMUZES	 MOLUSCOS
Continental Breakfast with Orange Juice, Coffee,	X		X				X	X				X		
Andalusian Gazpacho Cold Soup with Iberian	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		
Tomato Carpaccio "Huevo de Toro" from				X						X	X	X		
*Selection of Cheeses from Vélez-Málaga with							X	X			X			
**Chestnut & Acorn Fed 100% Iberian Ham							X							
Axárquico Bagel, Avocado, Olive Oil, Fresh	X		X				X	X			X	X		
Smoked Salmon Bagel, Caramelized Onions,	X		X	X		X	X		X	X	X	X		
Mixed Sandwich, Ham & Cheese with French	X		X				X			X		X		
La Viñuela Club Sandwich with French Fries	X		X				X					X		
Tasty Croquettes : Malagueñan Sausage,	X		X			X	X	X	X			X		
Japanese Noodles Stir Fry with Suteed	X	X				X		X	X		X	X		X
Boletus Ravioli with Duet of Pesto Sauce, Fine	X		X				X	X				X		
Fried Cod Casserole with Homemade Tomato,	X		X	X			X					X		
La Viñuela Burger, Veal, Tomato, Lettuce,	X		X				X			X	X	X		
Surf and Turf Tagine - Range of Chicken with	X	X			X			X	X		X			
Grilled Iberian Pork Marinated in Paprika Butter	X					X			X	X		X		
*Grilled Beef Rib Eye Steak with a Selection of						X			X	X		X		
**Grilled Beef Fillet Steak from Los Pedroches						X	X		X	X				
Kent Mango Sorbet														
Caramelized Puff Pastry Millefeuille with Nutella	X		X				X					X		
Baked Fresh Cheesecake with Red Fruits	X		X		X		X	X				X		
Creamy Algarrobo Cake "Carmen Lupiáñez",	X				X		X	X				X		
Dark Chocolate Melting Pot with Nougat Ice			X		X			X						
Almonds & Chocolate Dacquoise with Coffee	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.

