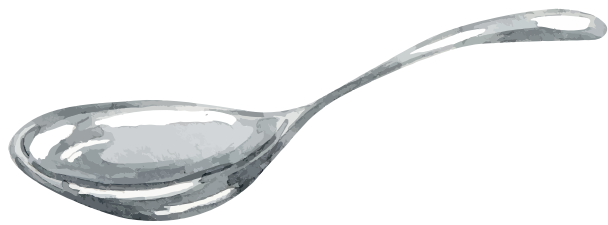


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HOTELS



Snack Menu

Andalusian Gazpacho Cold Soup with Iberian Ham Shavings & Olive Oil Ice Cream	6,50 €
Goat Pate with Figs & Cane Honey	9,00 €
Our Chicken Cesar Salad With Bacon, Nachos and Parmesan Cheese	9,50 €
Quinoa Salad with Avocado, Edamame Beans, Dried Fruits & Mango Dressing	10,00 €
Tomato Carpaccio "Huevo de Toro" from Guadalhorce Valley, Cherry Tomatoes, Aloreña Olive Emulsion and Bonito Loins, with Hojiblanca Oil	11,50 €
Avocado and Mango Timbale with Smoked Salmon, Black Olive Tapenade and Bitter Orange	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 €
Avocado Bagel, Mixed Leaves, Fresh Tomato, Tender Shoots & Olive Oil	8,50 €
Axárquico Bagel, Avocado, Olive Oil, Fresh Cheese and Sugar Cane Honey with French Fries	9,00 €
Smoked Salmon Bagel, Caramelized Onions, Tartar Sauce with Potato Wedges	9,00 €
Branching: Avocado with Smoked Salmon, Fresh Cheese, Scrambled Eggs, Sprouts & Nuts	14,00 €
Original Potato Wedges	4,50 €
Sweet Potato with Cane Honey	6,00 €
Tasty Corquettes: Malaguenian Sausage, Boletus Mushrooms with Foie Gras and Eggs & Chorizo	8,50 €
Mixed Sandwich, Ham & Cheese with French Fries	4,50 €
La Viñuela Club Sandwich with French Fries	8,50 €
La Viñuela Burger, Veal, Tomato, Lettuce, Cheese, Bacon, Mayonnaise with Potato Wedges	12,00 €

*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

Japanese Noodles Stir Fry with Suteed Vegetables, Tofu, Roasted Almonds & Soy sauce 10,50 €

Boletus Ravioli with Duet of Pesto Sauce, Fine Herbs & Candied Tomato 12,00 €

Vegetable Lasagna with Homemade Tomato and Sauteed Kale 12,50 €

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 €

Allergens

	 CEREALS	 SEAFOOD	 EGGS	 FISH	 PEANUTS	 SOYBEAN	 MILK	 NUTS	 CELERY	 MUSTARD	 SESAME	 SULFUR DIOXIDE & SULFATES	 LUPINS	 SHELLFISH
Andalusian Gazpacho Cold Soup with Iberian	X						X					X		
Goat Pate with Figs & Cane Honey	X						X	X			X	X		
Our Chicken Cesar Salad With Bacon, Nachos	X		X	X			X			X	X	X		
Quinoa Salad with Avocado, Edamame Beans, Tomato Carpaccio "Huevo de Toro" from				X		X		X		X	X	X		
Avocado and Mango Timbale with Smoked	X		X	X		X	X	X	X			X		
*Selection of Cheeses from Vélez-Málaga, AOVE							X	X			X			
**100% Iberian Ham from the Dehesa de los														
Avocado Bagel, Mixed Leaves, Fresh	X		X				X	X			X	X		
Axárquico Bagel, Avocado, Olive Oil, Fresh	X		X	X		X	X	X			X	X		
Smoked Salmon Bagel, Caramelized Onions,	X		X	X	X	X	X		X	X	X	X		
Branching: Avocado with Smoked Salmon, Fresh							X	X			X	X		
Original Potato Wedges														
Sweet Potato with Cane Honey	X		X				X							
Tasty Corquettes: Malaguenian Sausage,	X		X			X	X	X	X			X		
Mixed Sandwich, Ham & Cheese with French	X						X			X		X		
La Viñuela Club Sandwich with French Fries	X		X				X					X		
La Viñuela Burger, Veal, Tomato, Lettuce,	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		
Vegetable Lasagna with Homemade Tomato	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 Lupiañez",	X				X		X	X				X		
Dark Chocolate Melting Pot with Nougat Ice			X		X		X	X						
Almonds & Chocolate Dacquoise with Coffee			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.