



B { *Lactose*
Free } bou
HOTELS

B { *Lactose Free* } bou

HOTELS

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

Andalusian Gazpacho with Iberian Chunks	7,00 €
Malagueña Colorá Soup with Cumin, Crushed Almonds, Open Anchovies and Nettles	9,50 €
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 €
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 €
Tagliatelle with Confit Tomato Sauce, Fine Herb Oil and Almond Flakes	13,00 €
**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

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

Meat

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 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

														
Andalusian Gazpacho with Iberian Chunks	X												X	
Malagueña Colorá Soup with Cumin, Crushed Almonds, Open Anchovies and Nettles	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, 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		
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											
Tagliatelle with Confit Tomato Sauce, Fine Herb Oil and Almond Flakes	X			X									X	
**Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa de los Monteros in Ronda	X		X					X	X					
Salmon Loin on Crushed Potatoes with Pumpkin Adobo, Kale and Chimichurri of Algas		X		X									X	
Grilled Sea Bass on Yakisoba Noogles and Fresh Vegetables	X	X	X	X		X			X				X	X
Roast Cod Loin with Aberquina Pil-pil and Sauteed Green Beans, Mango and Muscat				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 Juice, Pumpkin Mortar and Sautéed Birnis													X	
Grilled Iberian Pork Marinated in Paprika Butter & Red Miso with Baby Potatoes	X					X			X	X			X	
*Grilled Beef Rib Eye Steak						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	



CEREALS



SEAFOOD



EGGS



FISH



PEANUTS



SOYBEAN



MILK



NUTS



CELERY



MUSTARD



SESAME



SULFUR
DIOXIDE &
SULFATES



LUPINS



SHELLFISH

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.