



B {*Vegetarian*} bou
HOTELS

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Our gastronomy: Axarquía, Málaga and Andalusia

Andalusian Gazpacho Cold Soup with & Olive Oil Ice Cream	7,00 €
Vegetable Cream with Croutons	7,00 €
Chestnut and Sweet Potato Cream Glazed with Pedro Ximénez and Toasted Almonds	11,00 €
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 with Hojiblanca Olive Oil	11,50 €
Malagueña Salad Versión od Tempered Potato with Avocado and Picual Mayonnaise	12,00 €
Avocado and Mango Timable, Black Olive Tapenade an Bitter Orange	12,50 €
Sautéed Pumpkin Mortar with Chives, Bimis, Edamame, Walnuts and Dried Tomatoes	9,50 €
Mushroom Symphony with Garlic & Fried Egg	13,00 €
Spinach Croquettes with Chips, Alioli and Tomato Jam	8,50 €
Sweet Potato Chips with Cane Honey	6,00 €
Honey Omelette with Happy Chicken Eggs, Pumpkin Mortar and Roasted Avocado	12,50 €
*Selection of Cheeses from Vélez - Málaga, AOVE Verdial with Almonds Fries & Marmalades from Málaga	15,00 €

*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





International Cuisine

Cous Cous with Nuts with Sweet Potatoes in Wine and Sauteed Vegetables	10,00 €
Sauteed Royal Quinoa with Edamame and Vegetables	10,50 €
Japanese Noodles Stir Fry with Sauteed Vegetables, Tofu, Roasted Almonds & Yakisoba Sauce	10,50 €
Sautéed Green Beans with Mango on Rice, Raisin Pilaf and Almonds	10,50 €
Boletus Ravioli with a Duo of Fine Herb Pesto Sauces and Tomato Confit	13,00 €
Tagliatelle with Confit Tomato Sauce, Oil with Fine Herbs and Almonds in Slices	13,00 €
Vegetables Lasagna with Homemade Tomato and Sauteed Kale	15,50 €

Homemade pastries

Seasonal Fruit Carpaccio	5,50 €
Kent Mango Sorbet	6,00 €
Caramelised Puff Pastry Millefeuille with Anise and Almond Cream	6,50 €
Baked Fresh Cheesecake with Red Berries	6,50 €
Dark Chocolate Coulant, Vanilla Cream and Brownie Ice Cream	6,50 €
Creamy Algarrobo Cake "Carmen Lupiañez", Citrus and Avocado Ice Cream	7,00 €
Almonds & Chocolate Dacquoise with Coffee Cream without Gluten and Lactosa	7,00 €

Allergens

														
Andalusian Gazpacho Cold Soup with & Olive Oil Ice Cream	X						X						X	
Vegetable Cream with Croutons	X													
Chestnut and Sweet Potato Cream Glazed with Pedro Ximénez and Toasted Almonds								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 with Hojiblanca Olive Oil													X	
Malagueña Salad Versión od Tempered Potato with Avocado and Picual Mayonnaise			X						X				X	
Avocado and Mango Timable, Black Olive Tapenade an Bitter Orange										X	X	X		
Sautéed Pumpkin Mortar with Chives, Bimis, Edamame, Walnuts and Dried Tomatoes					X		X						X	
Mushroom Symphony with Garlic & Fried Egg			X											
Spinach Croquettes with Chips, Alioli and Tomato Jam	X		X				X						X	
Sweet Potato Chips with Cane Honey														
Honey Omelette with Happy Chicken Eggs, Pumpkin Mortar and Roasted Avocado			X		X								X	
*Selection of Cheeses from Vélez - Málaga, AOVE Verdial with Almonds Fries & Marmalades from Málaga							X	X				X	X	
Cous Cous with Nuts with Sweet Potatoes in Wine and Sauteed Vegetables	X			X			X	X		X	X			
Sauteed Royal Quinoa with Edamame and Vegetables	X				X		X	X						
Japanese Noodles Stir Fry with Sauteed Vegetables, Tofu, Roasted Almonds & Yakisoba Sauce	X				X		X	X		X	X		X	
Sautéed Green Beans with Mango on Rice, Raisin Pilaf and Almonds								X						
Boletus Ravioli with a Duo of Fine Herb Pesto Sauces and Tomato Confit	X		X				X	X					X	
Tagliatelle with Confit Tomato Sauce, Oil with Fine Herbs and Almonds in Slices	X		X					X	X					
Vegetables Lasagna with Homemade Tomato and Sauteed Kale	X		X				X	X	X				X	
Cous Cous with Nuts with Sweet Potatoes in Wine and Sauteed Vegetables	X			X			X	X		X	X		X	
Seasonal Fruit Carpaccio														
Kent Mango Sorbet														
Caramelised Puff Pastry Millefeuille with Anise and Almond Cream	X		X	X			X	X					X	
Baked Fresh Cheesecake with Red Berries	X		X	X			X	X					X	
Dark Chocolate Coulant, Vanilla Cream and Brownie Ice Cream	X		X	X			X	X						
Creamy Algarrobo Cake "Carmen Lupiañez", Citrus and Avocado Ice Cream	X			X			X	X					X	
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.