
























Bbou

ICONIC HOTELS








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	Andalusian Gazpacho with Vegetables and Olive Oil Ice Cream	 	8,00€
	Traditional Malagueñan Red Soup with Cumin, Almond Paste, Hake and Clams		12,00€
	Creamy Chickpea Stew with Cod Belly, Spinach, and Veal		19,00 €
	Fresh Burrata with Avocado Green Garlic, Basil Oil and Sun Dried Tomato Pesto	 	14,00€
	Viñuela Salad with Quinoa, Avocado and Edamame	  	13,00€
	Smoked Salmon Timbale with Avocado and Mango from Axarquía	  	14,50€
	Winter Crop 'Melillero' Tomato grown in Algarrobo, with Smoked Sardine, Avocado, and a Citrus Emulsion	  	12,00€
	Goat Pate with Figs, Textured Cane Honey and Extra Virgin Olive Oil		12,00€
**	Anchovies with Sheep Butter and Toasted Brioche (6 Units)		3,50€/unit
*	Tasting of Vélez Málaga Cheese, Verdial EVOO, Fried Almonds and Malagueña Jams	 	17,00€
**	100% Iberian Ham from the dehesa de los Monteros		23,00€
	Croquette Tasting: Malagueñan Salchichón, Cocido (Spanish Stew) Ingredients, and Boletus Edulis		12,00€
*	Truffled Broken Eggs with Pan-Seared Foie and Caramelized Onion	 	15,00€
	Lazy Omelette with Free-Range Eggs and Serrania de Ronda Chorizo, Caramelized Onion, and Baby Broad Beans	 	12,00€
	Grilled Garden Artichokes in Bloom, 3 Units	  	14,50€
	Grilled Al Dente Vegetables with Romesco Sauce	  	13,00€
	Boletus Ravioli with Mediterranean Tomato Sauce and Fried Vegetables in AOVE		16,00€

A Walk by the Sea...

	Soupy rice with prawns and artichokes 	17,00€
*	"El Barquero" Cod with Caramelized Peppers and Snow Peas 	24,00€
	Roasted Sea Bass on candied vegetables with fennel and star anise 	20,00€
	Salmon on quinoa risotto with vegetables and creamy blue cheese  	21,00€

From Our Land...

	Confit Lamb in Cinnamon and Orange with Axaquia Sweet Potatoes 	19,00€
	Iberian Sirloin emince with Goat Cheese Cream, Figs and Raisins 	18,00€
	Roasted Picanton Chicken in its roasting juice, 'Al Oloroso' 	18,00€
*	Iberian Pork with Colored Butter	22,00€
**	Roasted Goat from Canillas Slowly roasted in Thyme and Rosemary 	27,00€
**	Grilled Premium Beef Sirloin 	26,00€
**	Grilled premium Grass Fed Entrecote 400 gr 	28,00€

 Se adapta a "Sin Gluten"

 Se adapta a "Vegetariano"



 Se adapta a "Vegano"

 Gluten Free

PLEASE, LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

Homemade Pastries

A sweet finish with ingredients from here and there, to leave a good taste in the mouth

Creamy Dark Chocolate, Nevaillo and Orange EVOO with Anise Drunks	8,00 €
Almond and Chocolate Dacquoise with Coffee Cream 	8,50 €
Puff Pastry Millefeuille with Lemon Cream and Butter with Red Fruits	8,00 €
Pineapple Colada and Toasted Cream	8,50 €
Passion for the Lotus; Custard, Crumble and Ice Cream	8,00 €
Mango Sorbet in Two Textures 	8,00 €

Alimony consists of a first course, a second course (some of the with *: with a supplement) and a dessert.

- * SUPPLEMENT OF THE PLATES WITH MEALS 5€
- ** SUPPLEMENT OF THE PLATES WITH MEALS 8€

SEE CHILDRENS'S MANUS

TABLE SERVICE, BREAD AND COMPLEMENTS 2,50 € PER PERSON (TAXES INCLUDED)

														
Andalusian Gazpacho with Vegetables and Olive Oil Ice Cream	X						X	X					X	
Traditional Malagueñan Red Soup with Cumin, Almond Paste, Open Anchovies, and Clams	X	X		X				X	X				X	X
Creamy Chickpea Stew with Cod Belly, Spinach, and Veal Snout		X		X					X				X	X
Fresh Burrata with Avocado Green Garlic, Basil Oil and Sun Dried Tomato Pesto	X				X	X	X		X	X	X	X		
Viñuela Salad with Quinoa, Avocado and Edamame				X		X		X	X	X	X	X	X	X
Smoked Salmon Timbale with Avocado and Mango from Axarquía				X						X	X	X		
Winter Crop 'Melillero' Tomato grown in Algarrobo, with Smoked Sardine, Avocado, and a Citrus Emulsion				X						X		X		
Goat Pate with Figs, Fig Bread, Textured Cane Honey and Extra Virgin Olive Oil	X						X	X				X	X	
Anchovies (6 Units) with Sheep Butter and Toasted Brioche	X		X	X			X						X	
Tasting of Vélez Málaga Cheese, Verdial EVOO, Fried Almonds and Malagueña Jams							X	X				X	X	
100% Iberian Ham from the dehesa de los Monteros, crystal bread and Grated Tomato with Verdial EVOO														
Croquette Tasting: Malagueñan Salchichón, Cocido (Spanish Stew) Ingredients, and Boletus Edulis	X	X	X	X		X	X		X				X	X
Truffled Broken Eggs with Pan-Seared Foie and Caramelized Onion			X						X				X	
Lazy Omelette with Free-Range Eggs and Serrania de Ronda Chorizo, Caramelized Onion, and Baby Broad Beans			X				X		X				X	X
Grilled Garden Artichokes in Bloom, 3 Units														
Grilled Al Dente Vegetables with Romesco Sauce	X			X				X					X	
Boletus Ravioli with Mediterranean Tomato Sauce and Fried Vegetables in AOVE	X		X				X						X	
Soupy rice with prawns and artichokes		X		X					X				X	X
"El Barquero" atutor Cod Loin with Caramelized Peppers and Snow Peas				X									X	
Roasted sea bass loin on candied vegetables with fennel and star anise				X					X					
Salmon loin on quinoa risotto with vegetables and creamy blue cheese				X			X		X			X	X	
Confit Lamb in Cinnamon and Orange with Axaquia Sweet Potatoes	X							X	X			X	X	
Iberian Sirloin emince with Goat Cheese Cream, Figs and Raisins						X	X		X				X	
Roasted Picanton Chicken in its roasting juice, 'Al Oloroso'									X					
Iberian Pork with Colored Butter	X					X			X	X			X	
Roasted Goat from Canillas Slowly roasted in Thyme and Rosemary.											X			
Grilled Premium Beef Sirloin											X			
Grilled premium Grass Fed Entrecote											X			
Creamy Dark Chocolate, Nevaillo and Orange EVOO with Anise Drinks	X						X	X					X	
Almond and Chocolate Dacquoise with Coffee Cream			X		X	X		X					X	
Puff Pastry Millefeuille with Lemon Cream and Butter with Red Fruits	X		X			X	X						X	
Pineapple Colada and Toasted Cream			X				X						X	
Passion for the Lotus; Custard, Crumble and Ice Cream	X		X		X	X	X	X				X	X	
Mango Sorbet in Two Textures								X						



CEREALES



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LECHE

FRUTOS
CON CÁSCARA

APIO



MOSTAZA



SÉSAMO

DÍOXIDO DE
AZÚFRE Y
SULFITOS

ALTRAMUZES



MOLUSCOS

Bbou

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