

B {Snack} bou

HOTELS

Snack Menu

Andalusian Gazpacho Cold Soup with Iberian Ham Shavings & Olive Oil Ice Cream	6.50 €
Cold Almond Soup with Moscatel Grape Sorbet	7.50 €
Goat Pate with Figs, Figs Bread, Cane Honey & Olive Oil Crackers	9.50 €
Our Chicken Cesar Salad With Bacon, Nachos and Parmesan Cheese	9.50 €
Fresh Quinoa Salad with Avocado, Edamame Beans, Dried Fruits & Mango Dressing	10.50 €
Tomato Carpaccio "Huevo de Toro del Valle del Guadalhorce", Cherry Tomatoes, Aloreña Olive Emulsion and Tuna Loin with Hojiblanca Olive Oil	11.50 €
Avocado and Mango Timbale with Smoked Salmon, Black Olive Tapenade and Bitter Orange	12.50 €
* Selection of Cheeses from Vélez-Málaga, Verdial Olive Oil with Fried Almonds & Marmalades from Málaga	14.50 €
** Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa de los Monteros in Ronda	20.00 €
Smoked Salmon Bagel, Caramelized Onions, Tartar Sauce with Chips Deluxe	10.00 €
Avocado Bagel, Mixed Leaves, Fresh Tomato, Tender Shoots & Olive Oil from Mondrón	10.50 €
Axárquico Bagel, Avocado, Olive Oil, Fresh Cheese and Sugar Cane Honey with Fried Sweet Potatoes	10.50 €
Branching: Avocado with Smoked Salmon, Fresh Cheese, Scrambled Eggs, Sprouts & Nuts	14.00 €
Original Deluxe Chips	4.50 €
Fried Sweet Potatoes with Cane Honey	6.50 €
Tasty Croquettes: Malaguenian Sausage, Boletus Mushrooms with Foie Gras and Eggs & Chorizo	9.00 €
Ham & Cheese Sandwich with French Fries	5.50 €

*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 | VAT INCLUDED

La Viñuela Club Sandwich with Deluxe Chips	9.00 €
Beef Hamburger La Viñuela (Tomato, Lettuce, Cheese, Bacon and Mayonnaise) with Deluxe Chips	12.00 €
Sauteed Vegetables Wok with Udon Noodles, Tofu, Almonds and Soy Sauce	10.50 €
Vegetable Lasagna with Homemade Tomato and Sauteed Kale	12.50 €
Boletus Ravioli with Duet of Pesto Sauce: Fine Herbs & Candied Tomato	12.50 €

Homemade desserts

Kent Mango Sorbet	5.50 €
Caramelized Puff Pastry with Nutella and Praline Cream	6.00 €
Creamy Algarrobo Cake "Carmen Lupiañez", Citrus and Avocado Ice Cream	6.50 €
Baked Fresh Cheesecake with Red Berries	6.50 €
Dark Chocolate Coulant with Nougat Ice Cream	6.50 €
Almonds & Chocolate Dacquoise with Coffee Cream (Gluten and Lactose Free)	6.50 €

Allergens



Andalusian Gazpacho Cold Soup with Iberian Ham Shavings	X						X						X		
Cold Almond Soup wih Moscatel Grape Sorbet															
Goat Pate with Figs, Cane Honey & Crackers	X						X	X				X	X		
Our Chicken Cesar Salad With Bacon, Nachos and Parmessan	X		X	X			X			X		X	X		
Quinoa Salad with Avocado, Edamame Beans, Dried Fruits						X		X		X		X	X		
Tomato Carpaccio "Huevo de Toro del Valle del Guadalhorce"				X						X		X	X		
Avocado and Mango Timbale with Smoked Salmon, Black Olive				X						X		X	X		
*Selection of Cheeses from Vélez-Málaga, AOVE Verdial							X	X				X			
**Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa															
Smoked Salmon Bagel, Caramelized Onions, Tartar Sauce	X		X	X	X	X	X		X	X		X	X		
Avocado Bagel, Mixed Leaves, Fresh Tomato, Tender Shoots	X		X				X	X				X	X		
Axárquico Bagel, Avocado, Olive Oil, Fresh Cheese and Sugar	X		X	X		X	X	X				X	X		
Branching: Avocado with Smoked Salmon, Fresh Cheese	X		X	X	X		X	X				X	X		
Original Potato Wedges															
Sweet Potato with Cane Honey	X		X				X								
Tasty Corquettes: Malaguenian Sausage, Boletus Mushrooms	X		X			X	X	X	X				X		
Mixed Sandwich, Ham & Cheese with French Fries	X						X			X			X		
La Viñuela Club Sandwich with French Fries	X		X				X						X		
La Viñuela Burger, Veal, Tomato, Lettuce, Cheese, Bacon	X	X	X			X				X		X	X		
Sauteed vegetables Wok with Udon Noodles	X		X			X	X	X	X			X	X		X
Vegetable Lasagna with Homemade Tomato and Sauteed Kale	X		X				X	X	X				X		
Boletus Ravioli with Duet of Pesto Sauce, Fine Herbs	X		X				X	X					X		
Kent Mango Sorbet															
Caramelized Puff Pastry with Nutella	X		X		X	X	X	X					X		
Creamy Algarrobo Cake "Carmen Lupiañez", Citrus and Avocado	X				X		X	X					X		
Baked Fresh Cheesecake with Red Berries	X		X		X		X	X					X		
Dark Chocolate Melting Pot with Nougat Ice Cream	X		X		X		X	X							
Almonds & Chocolate Dacquoise with Coffee Cream			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.

We have special menus for vegetarians, vegan, celiacs and lactose-free.