

B {*Restaurante*} bou

HOTELS

Our gastronomy: Axarquía, Málaga and Andalusia

Andalusian Gazpacho Cold Soup with Iberian Ham Shavings & Olive Oil Ice Cream	6.50 €
Cold Almond Soup with Moscatel Grape Sorbet	7.50 €
Cold Avocado Soup, Marinated Mackerel and Smoked Herring Caviar	8.00 €
Goat Pate with Figs, Cane Honey & Olive Oil Crackers	9.50 €
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 €
Our Malagueña Tempered Potato Salad with Avocado, Picual Olive Oil Mayonnaise and Iberian Ham	12.00 €
Avocado and Mango Timbale with Smoked Salmon, Black Olive Tapenade and Bitter Orange	12.50 €
Tasty Croquettes : Malagueñan Sausage, Boletus Mushrooms & Foie Gras and Eggs & Chorizo	9.00 €
Sautéed Mushrooms with Spicy Black Pudding from "Puente de Salia" and its Fried Egg	11.50 €
Scrambled Eggs with Avocado, Chips, Prawns and Garlic Eels	11.50 €
* Selection of Cheeses from Vélez-Málaga, AOVE Verdial with Almonds Fries & Marmalades from Málaga	14.50 €
** Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa de los Monteros in Ronda	20.00 €

International Cuisine

Truffled Potato Omelette, Chives and Mushrooms, with Fresh Foie Escalope and Caramelized Onion	11.00 €
Boletus Mushroom Ravioli with Duet of Pesto Sauces: Fine Herbs & Candied Tomato	12.50 €

*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

{ENG}

Dishes from the sea

Black Risotto with Scallop and Prawns	14.00 €
Salmon Loin on a Bed of Crushed Potatoes with Pumpkin Sauce, Kale and Chimichurri of Algae	15.50 €
Grilled Sea Bass on a bed of Yakisoba Noodles and Fresh Vegetables	17.00 €
* Roast Cod Loin with Arbequina Olive Oil Pil-Pil and Sautéed Green Beans, Mango and Muscat Grapes	19.00 €

Meat

Surf and Turf Tagine - Range of Chicken with Vegetables, Prawns, Dried Nuts & Moroccan Style Couscous	14.50 €
Slow Cooked Lamb In Cinnamon and Orange with Sweet Potatoes and Vegetables Couscous	15.50 €
Grilled Iberian Pork Marinated in Paprika Butter & Red Miso with Baby Potatoes	16.00 €
Duck Confit with Candied Chestnuts in Muscat Juice and Spiced Mango, and Fried Sweet Potato Sticks	16.00 €
* Extra Grilled Beef Entrecote with Salts & Mustards	19.00 €
** Grilled Beef Fillet Steak from Los Pedroches Valley with Mustards	20.00 €
** Slow Roasted Goat from the local town of 'Canillas de Aceituno' with Thyme & Rosemary Gravy	22.00 €

Homemade pastries

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	X							X					X		
Cold Avocado Soup, Marinated Mackerel and Smoked	X		X	X				X					X		
Goat Pate with Figs, Cane Honey & Olive Oil Crackers	X						X	X				X	X		
Quinoa Salad with Avocado, Edamame Beans, Dried Fruits						X		X		X	X	X	X		
Tomato Carpaccio "Huevo de Toro del Valle del Guadalhorce				X						X	X	X	X		
Our Malagueña Tempered Potato Salad with Avocado, Picual			X						X				X		
Avocado and Mango Timbale with Smoked Salmon, Black Olive				X						X	X	X	X		
Tasty Croquettes : Malagueñan Sausage, Boletus Mushrooms	X		X			X	X	X	X				X		
Sautéed Mushrooms with Spicy Black Pudding from			X										X	X	
Scrambled Eggs with Avocado,Chips, Prawns and Garlic Eels			X	X		X							X	X	X
*Selection of Cheeses from Vélez-Málaga, AOVE Verdial							X	X					X		
**Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa															
Truffled Potato Omelette, Chives and Mushrooms			X											X	
Boletus Mushroom Ravioli with Duet of Pesto Sauces	X		X				X	X					X		
Black Risotto with Scallop and Prawns		X	X	X			X		X				X		X
Salmon Loin on a Bed of Crushed Potatoes with Pumpkin Sauce		X		X									X		
Grilled Sea Bass on a bed of Yakisoba Noodles and Fresh	X	X	X	X		X			X				X		X
Roast Cod Loin with Arbequina Olive Oil Pil-Pil and Sautéed				X											
Surf and Turf Tagine - Range of Chicken with Vegetables, Prawns	X	X			X			X	X				X		
Slow Cooked Lamb In Cinnamon and Orange	X							X	X					X	
Grilled Iberian Pork Marinated in Paprika Butter & Red Miso	X					X			X	X			X	X	
Duck Confit with Candied Chestnuts in Muscat Juice						X		X					X	X	
* Grilled Beef Rib Eye Steak with Salts & Mustards						X	X		X	X				X	
**Grilled Beef Fillet Steak from Los Pedroches Valley	X					X	X		X	X				X	
**Slow Roasted Goat from the local town of 'Canillas de Aceituno'	X						X		X					X	
Kent Mango Sorbet															
Caramelized Puff Pastry with Nutella and Praline Cream	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 Coulant 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.