

B {Restaurant} bou

HOTELS

Our gastronomy: Axarquía, Málaga and Andalusia

Andalusian Gazpacho Cold Soup with Iberian Ham Shavings & Olive Oil Ice Cream	6.50 €
Veleño Ajoblanco with Mango, Oranges and Almonds with Jerez Vinegar, Figs and Foie-Grass Ice Cream	7.50 €
Tasting of Croquettes, Malagueño Salchichón, Eggs with Chorizo and Blood Sausage with Onion	9.00 €
Viñuela-style Goat Pate with Textured Mango and AOVE Regañás	9.50 €
Quinoa Salad with Avocado, Edamame Beans, Dried Fruits & Mango Dressing	10.50 €
Tomato "Melillero de Vélez-Málaga" and Andalusian Tomatoes with Ventresca, with Verdial Único Oil from Mondrón	10.50 €
Roasted pepper Salad, Onions, Avocado and Fried Anchovies with Coriander and Lemon	12.50 €
Honey Omelette with Crystal Prawns, Avocado and Poached Chives	11.50 €
* "Boquerón" from Málaga and Cantabrian Anchovy with Tomato Tartar and Crystal Bread With Aberquina Oil	17.00 €
* Cured Raw Milk Goat Cheese made in Vélez-Málaga with AOVE Oil from Mondrón	14.50 €
** Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa de los Monteros in Ronda	20.00 €

International Cuisine

*Mushroom Symphony with Garlic, Foie Gras & Fried Egg	13.00 €
Boletus Mushroom Ravioli with Almonds, Parmesan Cheese Shavings in a Tomato & Basil Cream Sauce	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

Fideo Noodles with Prawns, Scallops & Alioli	14,00 €
Salmon Supreme with Quinoa, Green Beans and Piquillo Pepper Emulsion	16,00 €
Sea Bass Loin on Cofit Vegetables with Fennel and Anise	17,00 €
Fried Cod Loin with Ratatouille, Chives and Alioli Gratin with Picual Oil	18,50 €

Meat

"Picantón Chicken" stewed in its Manzanilla Wine Juice, Shitakes and Lemon Thyme	15,00 €
Slow Cooked Lamb In Cinnamon and Orange with Sweet Potatoes and Vegetables Couscous	15,50 €
Iberian Pork Loin with New Potatoes, Chimichurri & Spicy Green Mojo Sauce	16,50 €
** Grilled Beef Fillet with Chips & Baby Peppers	20,00 €
** Grilled Angus Entrecôte	22,00 €
** 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 Strudel & Catalan Cream	5,50 €
Dark Chocolate Brownie, "Dulce de Leche" Cream and Salted Caramel Ice Cream	6,50 €
Candy Egg with Lemon Sorbet and Oil Cake Streussel	6,50 €
Almonds & Chocolate Dacquoise with Coffee Cream	6,50 €

Allergens



Andalusian Gazpacho Cold Soup with Iberian Ham Shavings	X						X					X		
Veleño Ajoblanco with Mango, Oranges and Almonds			X				X	X				X		
Tasting of Croquettes, Malagueño Salchichón, Eggs	X		X				X		X			X		
Viñuela-style Goat Pate with Textured Mango and AOVE	X						X	X				X		
Quinoa Salad with Avocado, Edamame Beans, Dried Fruits						X		X		X	X	X		
Tomato "Melillero de Vélez-Málaga" and Andalusian Tomatoes				X						X		X		
Roasted pepper Salad, Onions, Avocado and Fried Anchovies	X			X						X				
Honey Omelette with Crystal Prawns, Avocado and Poached	X	X	X								X			
* "Boquerón" from Malaga and Cantabrian Anchovy	X			X								X		
*Cured Raw Milk Goat Cheese made in Vélez-Málaga							X					X		
**Chestnut & Acorn Fed 100% Iberian Ham												X		
*Mushroom Symphony with Garlic, Foie Gras & Fried Egg			X											
Boletus Mushroom Ravioli with Almonds, Parmesan Cheese	X		X				X	X						
Fideo Noodles with Prawns, Scallops & Alioli	X	X		X		X	X		X					X
Salmon Supreme with Quinoa, Green Beans				X		X								
Sea Bass Loin on Confit Vegetables with Fennel				X										
Fried Cod Loin with Ratatouille, Chives and Aioli Gratin	X	X		X			X					X		X
"Picantón Chicken" stewed in its Manzanilla Wine Juice												X	X	
Slow Cooked Lamb In Cinnamon and Orange	X							X	X			X	X	
Iberian Pork Loin with New Potatoes, Chimichurri	X					X				X		X		
**Grilled Beef Fillet with Chips & Baby Peppers										X				
**Grilled Angus Entrecôte										X				
**Slow Roasted Goat from the local town									X			X		
Kent Mango Sorbet														
Caramelized Puff Pastry Strudel & Catalan Cream	X		X				X					X		
Dark Chocolate Brownie, "Dulce de Leche" Cream and Salted			X		X	X	X	X				X		
Candy Egg with Lemon Sorbet and Oil Cake Streussel	X		X		X		X	X			X	X		
Almonds & Chocolate Dacquoise with Coffee Cream			X		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, summers, celiacs and lactose-free.