

B {Restaurante} 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" with Avocado, Andalusian Tomatoes with Ventresca, with Verdial Único Oil from Mondrón	12.50 €
Avocado and Roasted Peppers Salad, Fresh Onion and Open and Fried Anchovies with Cilantro and Lemon	12.50 €
Honey Omelette with Crystal Prawns, Grilled Avocado and Herring Caviar	12.50 €
* "Boquerón" from Malagay Anchovy with Tomato Tartar and Crystal Bread with Aberquina Olive 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€

*** SUPPLEMENT OF € 8 SHARING IN PENSIONS

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 Confit Vegetables with Fennel and Anise	17.00 €
Roasted Cod Loin with Mango Pil pil Sauce, Green Beans, Fresh Mango and Muscat	18.50 €

Meat

"Picantón Chicken" stewed in its Manzanilla Wine Juice, Shitakes and Lemon Thyme	15.50 €
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	17.00 €
* Grilled Beef Fillet from "Pedroches `s Valley" with Chips & Baby Peppers	20.00 €
* Extra Grilled Beef Entrecote with Guacamole and Thin Fries	20.00 €
** Slow Roasted Goat from the local town of 'Canillas de Aceituno' with Thyme & Rosemary Gravy	22.00 €
*** Grilled Premium Beef Steak	45.00 €

Homemade pastries

Kent Mango Sorbet	5.50 €
Caramelized Puff Pastry Strudel, Cane Honey Cream & Avocado Ice Cream	6.50 €
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 (Gluten and Lactose Free)	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		
Viñuela-style Goat Pate with Textured Mango	X		X					X		X				X		
Quinoa Salad with Avocado, Edamame Beans	X							X	X					X		
Tomato "Melillero de Vélez-Málaga" with Avocado						X			X		X	X		X		
Avocado and Roasted Peppers Salad, Fresh Onion				X							X			X		
Honey Omelette with Crystal Prawns, Grilled Avocado	X	X	X	X												
*"Boquerón" from Malagay Anchovy with Tomato Tartar	X	X	X									X				
*Cured Raw Milk Goat Cheese made in Vélez-Málaga	X			X										X		
**Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa								X						X		
*Mushroom Symphony with Garlic, Foie Gras & Fried Egg														X		
Boletus Mushroom Ravioli with Almonds, Parmesan Cheese			X													
Fideo Noodles with Prawns, Scallops & Alioli	X		X					X	X							
Salmon Supreme with Quinoa, Green Beans and Piquillo	X	X		X		X	X			X						X
Sea Bass Loin on Confit Vegetables with Fennel and Anise				X		X										
Roasted Cod Loin with Mango Pil pil Sauce, Green Bean				X												
"Picantón Chicken" stewed in its Manzanilla Wine Juice	X	X		X				X						X		X
Slow Cooked Lamb In Cinnamon and Orange												X	X	X		
Iberian Pork Loin with New Potatoes, Chimichurri & Spicy Green	X								X	X		X	X	X		
*Grilled Beef Fillet from "Pedroches's Valley" with Chips	X					X					X			X		
**Extra Grilled Beef Entrecote with Guacamole and Thin Fries											X					
**Slow Roasted Goat from the local town											X					
***Grilled Premium Beef Steak										X				X		
Kent Mango Sorbet														X		
Caramelized Puff Pastry Strudel & Cane Honey Cream	X		X				X							X		
Dark Chocolate Brownie, "Dulce de Leche" Cream			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								

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.