

B { Room Service } bou HOTELS

Starters

Andalusian Gazpacho Cold Soup with Iberian Ham Shavings & Olive Oil Ice Cream	8,00 €
Viñuela-style Goat Pate with Textured Mango and AOVE Regañás	11,00 €
Quinoa Salad with Avocado, Edamame Beans, Dried Fruits & Mango Dressing	12,00 €
Tomato "Melillero de Vélez-Málaga" and Andalusian Tomatoes with Ventresca, with Verdial Único Oil from Mondrón	5,00 €
* Cured Raw Milk Goat Cheese made in Vélez-Málaga with AOVE Oil from Mondrón	16,00 €
** Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa de los Monteros in Ronda	22,00 €
Tasting of Croquettes, Malagueño Salchichón, Eggs with Chorizo and Blood Sausage with Onion	10,50 €
Axarquico Bagel, Avocado, Olive Oil, Fresh Cheese and Sugar Cane Honey with French Fries	11,00 €
Salmon Bagel with Caramelised Onions & Tartar Sauce and Potato Wedges	11,00 €
Ham & Cheese Sandwich	6,50 €
La Viñuela' Style Club Sandwich with Potato Wedges	11,00 €

Main Dishes

Japanese Noodles Stir Fry with Sauteed Vegetables, Tofu, Roasted Almonds & Soy Sauce	12,50 €
Boletus Mushroom Ravioli with Almonds, Parmesan Cheese Shavings in a Tomato & Basil Cream Sauce	14,50 €
Sea Bass Loin on Confit Vegetables with Fennel and Anise	18,50 €
Fried Cod Loin with Ratatouille, Chives and Aioli Gratin with Picual Oil	20,00 €

*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' Style Beef Burger with Tomato, Lettuce, Cheese, Bacon, Mayonnaise & Chips 14,50 €

Slow Cooked Lamb In Cinnamon and Orange with Sweet Potatoes and Vegetables Couscous 16,50 €

Iberian Pork Loin with New Potatoes, Chimichurri & Spicy Green Mojo Sauce 18,00 €

* Grilled Beef Fillet from “Pedroche`s Valley” with Chips & Baby Peppers 22,00 €

** Slow Roasted Goat from the local town of 'Canillas de Aceituno' with Thyme & Rosemary Gravy 24,00 €

Homemade Pastries

Fruit Carpaccio 6,50 €

Caramelized Puff Pastry Strudel & Cane Honey Cream 7,00 €

Candy Egg with Lemon Sorbet and Oil Cake Streussel 7,50 €

Almonds & Chocolate Dacquoise with Coffee Cream (Gluten and Lactose Free) 7,50 €

Allergens



Andalusian Gazpacho Cold Soup with Iberian Ham Shavings	X						X					X		
Quinoa Salad with Avocado, Edamame Beans, Dried Fruits						X		X		X	X	X		
Tomato "Melillero de Vélez-Málaga" and Andalusian				X						X		X		
Viñuela-style Goat Pate with Textured Mango and AOVE Regañás	X						X	X				X		
*Cured Raw Milk Goat Cheese made in Vélez-Málaga							X					X		
**Chestnut & Acorn Fed 100% Iberian Ham												X		
Tasting of Croquettes, Malagueño Salchichón, Eggs	X		X				X		X			X		
Axarquico Bagel, Avocado, Olive Oil, Fresh Cheese	X		X				X	x			X	X		
Salmon Bagel with Caramelised Onions & Tartar Sauce	X		X	X		X	X		X	x	X	X		
Ham & Cheese Sandwich	X		X				X			x		X		
La Viñuela' Style Club Sandwich with Potato Wedges	X		X				X			x		X		
Japanese Noodles Stir Fry with Sauteed Vegetables, Tofu	X					X		x	X		x	X		
Boletus Mushroom Ravioli with Almonds, Parmesan Cheese	X		X				X	X						
Sea Bass Loin on Confit Vegetables with Fennel and Anise				X										
Fried Cod Loin with Ratatouille, Chives and Aioli Gratin	X	X		X			X					X		X
La Viñuela' Style Beef Burger with Tomato, Lettuce, Cheese,	X		X				X			X	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				
**Slow Roasted Goat from the local town									X			X		
Fruit Carpaccio														
Caramelized Puff Pastry Strudel & Catalan Cream	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.