

# B { *Room Service* } bou

## HOTELS

### Breakfast

Continental Breakfast with Orange Juice, Coffee, Bread, Jam, Butter, Olive Oil, one Pastry and Fruit. \*Supplement over the price of breakfast 10,00 €

### 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 13,50 €

Cured Raw Milk Goat Cheese made in Vélez-Málaga with AOVE Oil from Mondrón 16,50 €

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 Chips Deluxe 11,00 €

Salmon Bagel with Caramelised Onions & Tartar Sauce and Chips Deluxe 11,00 €

Ham & Cheese Sandwich with Chips Deluxe 6,50 €

La Viñuela' Style Club Sandwich with Potato Wedges 11,00 €

### Main Dishes

Thai Noodles Stir Fry with Sauteed Vegetables, 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 €

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



	CEREALS	SEAFOOD	EGGS	FISH	PEANUTS	SOYBEAN	MILK	NUTS	CELERY	MUSTARD	SESAME	SULFUR DIOXIDE & SULFITES	LUPINS	SHELLFISH
Continental Breakfast														
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	X	
Salmon Bagel with Caramelised Onions & Tartar Sauce	X		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	
Thai Noodles Stir Fry with Sauteed Vegetables	X		X			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	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	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.