

B { *Snack* } bou

HOTELS

Snack Menu

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 €
Honey Omelette with Crystal Prawns, Avocado and Poached Chives	11,50 €
* 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 €
Axarquico Bagel, Avocado, Olive Oil, Fresh Cheese and Sugar Cane Honey with French Fries	9,00 €
Salmon Bagel with Caramelised Onions & Tartar Sauce and Potato Wedges	9,00 €
Branching: Avocado with Smoked Salmon, Fresh Cheese, Scrambled Eggs, Sprouts & Nuts	14,00 €
Ham & Cheese Sandwich	4,50 €
La Viñuela' Style Club Sandwich with Potato Wedges	8,50 €
Sweet Potato Chips with Honey	6,00 €
Vegetable Lasagna with Homemade Tomato and Sauteed Kale	12,50 €

*SUPLEMENTO CON RÉGIMEN ALIMENTICIO 5€

**SUPLEMENTO CON RÉGIMEN ALIMENTICIO 8€

CONSULTE MENÚS INFANTILES

CONSULTE NUESTRA CARTA ESPECÍFICA PARA CELÍACOS, ALÉRGICOS A LA LACTOSA, VEGANOS Y VEGETARIANOS

SERVICIO EN MESA 2€ | IVA INCLUIDO

Homade 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 (Gluten and Lactose Free)	6,50 €

Allergens



	CEREALS	SEAFOOD	EGGS	FISH	PEANUTS	SOYBEAN	MILK	NUTS	CELERY	MUSTARD	SESAME	SULFUR DIOXIDE & SULFATES	LUPINS	SHELLFISH
Andalusian Gazpacho Cold Soup with Iberian Ham	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		
Honey Omelette with Crystal Prawns, Avocado and Poached	X	X	X								X			
*Cured Raw Milk Goat Cheese made in Vélez-Málaga with AOVE							X					X		
**Chestnut & Acorn Fed 100% Iberian Ham												X		
Axarquico Bagel, Avocado, Olive Oil, Fresh	X		X				X	x			X	x		
Salmon Bagel with Caramelised Onions & Tartar	X		X	X		X	X		X	x	X	x		
*Branching: Avocado with Smoked Salmon, Fresh Cheese	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		
Japanese Noodles Stir Fry with Sauteed Vegetables, Tofu	X					X		X	X		X	x		
La Viñuela' Style Beef Burger with Tomato, Lettuce, Cheese	X		X				X			X	X	x		
Boletus Mushroom Ravioli with Almonds, Parmesan Cheese	X		X				X	X						
Sweet Potato Chips with Honey														
Vegetable Lasagna with Homemade Tomato and Sauteed Kale	X		X				X	X	X			X		X
Kent Mango Sorbet														
Caramelized Puff Pastry Strudel & Catalan Cream	X		X				X					X		
Dark Chocolate Brownie, "Dulce de Leche"			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.