

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 €
Traditional Caesar Salad With Grilled Chicken, Bacon and Crunchy Onion	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	12,50 €
Honey Omelette with Crystal Prawns, Roasted Avocado and Herring Caviar	12,50 €
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 Chips Deluxe	9,00 €
Salmon Bagel with Caramelised Onions & Tartar Sauce and Chips Deluxe	14,00 €
Branching: Avocado with Smoked Salmon, Fresh Cheese, Scrambled Eggs, Sprouts & Nuts	9,00 €
Ham & Cheese Sandwich With Chips Deluxe	4,50 €
La Viñuela' Style Club Sandwich with Chips Deluxe	8,50 €
Vegetables and Thai Noodles Wok With Almonds and Soy Sauce	10,50 €
La Viñuela Burguer Style With Tomato, Letucce, Cheese, Bacon and Mayonnaise With Chips Deluxe	12,00 €

Boletus Mushrooms Ravioli With Almonds, Parmesan Cheese in a Tomato & Basil Cream Sauce	12,50 €
Sweet Potatoes Chips With Honey	6,00 €
Vegetable Lasagne With Homemade Tomato and Sauteed Kale	12,50 €

Homade Pastries

Kent Mango Sorbet	5,50 €
Caramelized Puff Pastry Strudel & Cane Honey 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 & SULFITES	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	
Traditional Caesar Salad	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 Roasted	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	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.