

# B {*Vegetariano*} bou

## HOTELS



## Nuestra cocina axárquica, malagueña y andaluza

|                                                                                                                             |         |
|-----------------------------------------------------------------------------------------------------------------------------|---------|
| Gazpacho Andaluz con Guarnición                                                                                             | 6.50 €  |
| Ajoblanco Veleño de Mango, Naranjas y Almendras al Vinagre de Jerez e Higos                                                 | 7.50 €  |
| Croquetas de Espinacas con Chips, Alioli y Mermelada de Tomate                                                              | 9.00 €  |
| Batatas Fritas con Miel de Caña                                                                                             | 6.00 €  |
| Ensalada Fresca de Quinoa, Aguacate y Edamame con Frutas, Frutos Secos y Vinagreta de Mango                                 | 10.50 € |
| En busca del Sabor Perdido del Tomate "Melillero de Vélez-Málaga" y Tomatitos Andaluces regado con Verdial Único de Mondrón | 10.50 € |
| Ensaladilla de Pimientos Asados, Cebolla Fresca y Aguacate con Frutos Secos y Vinagreta Francesa                            | 11.00 € |
| Tortilla Melosa de Aguacate y Caviar de Arenque                                                                             | 12.50 € |
| * Queso Curado de Cabra de Leche Cruda elaborado en Vélez-Málaga afinado en Casa con AOVE de Mondrón                        | 14.50 € |

## Cocina internacional

|                                                                                              |         |
|----------------------------------------------------------------------------------------------|---------|
| Cous Cous de Frutos Secos con Batatas al Vino y Verduritas Salteadas                         | 10.00 € |
| Salteado de Quinoa Real con Edamame y Verduritas                                             | 10.50 € |
| Salteado de Verduritas en Wok de Noodles Japoneses, Tofu, Almendras Tostadas y Salsa de Soja | 10.50 € |
| * Sinfonía de Setas al Ajillo con Edamame                                                    | 11.00 € |
| Raviolis de Boletus con Crema de Tomate a la Albahaca, Almendras y Lascas de Parmesano       | 12.50 € |
| Lasaña Vegetal con Tomate Casero y Kale Salteado                                             | 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 Y VEGANOS

SERVICIO EN MESA 2€ | IVA INCLUIDO

# Pastelería de nuestro Obrador

|                                                                                 |        |
|---------------------------------------------------------------------------------|--------|
| Carpaccio de Frutas                                                             | 5.00 € |
| Sorbete de Mango Kent                                                           | 5.50 € |
| Milhojas de Hojaldre Caramelizado y Crema de Miel de Caña                       | 5.50 € |
| Brownie de Chocolate Negro, Crema de Dulce de Leche y Helado de Caramelo Salado | 6.50 € |
| Tocino de Cielo con Sorbete de Limón y Streussel de Torta de Aceite             | 6.50 € |
| Dacquoise de Almendras y Chocolate con Crema de Café, sin Gluten y sin Lactosa  | 6.50 € |

## Alérgenos



|                                                                |   |   |   |   |   |   |   |   |   |   |   |   |  |   |
|----------------------------------------------------------------|---|---|---|---|---|---|---|---|---|---|---|---|--|---|
| Gazpacho Andaluz con Guarnición                                | X |   |   |   |   |   | X |   |   |   |   | X |  |   |
| Ajoblanco Veleño de Mango, Naranjas y Almendras al Vinagre     |   |   | X |   |   |   |   | X |   |   |   | X |  |   |
| Croquetas de Espinacas con Chips, Alioli y Mermelada de Tomate | X |   | X |   |   |   | X |   | X |   |   | X |  |   |
| Batatas Fritas con Miel de Caña                                |   |   |   |   |   |   |   |   |   |   |   |   |  |   |
| Ensalada Fresca de Quinoa, Aguacate y Edamame con Frutas       |   |   |   |   |   | X |   | X |   | X | X | X |  |   |
| En busca del Sabor Perdido del Tomate                          |   |   |   | X |   |   |   |   |   | X |   | X |  |   |
| Ensaladilla de Pimientos Asados, Cebolla Fresca                |   |   |   |   | X |   |   |   |   | X |   | X |  |   |
| Tortilla Melosa de Aguacate y Caviar de Arenque                |   | X | X | X |   |   |   |   |   |   |   |   |  |   |
| *Queso Curado de Cabra de Leche Cruda                          |   |   |   |   |   |   | X |   |   |   |   | X |  |   |
| Cous Cous de Frutos Secos con Batatas al Vino y Verduritas     | X |   |   |   | X |   |   | X | X |   | X | X |  |   |
| Salteado de Quinoa Real con Edamame y Verduritas               | X |   |   |   |   | X | X | X | X |   |   |   |  |   |
| Salteado de Verduritas en Wok de Noodles Japoneses, Tofu       | X |   |   |   |   | X |   | x | X |   | X | x |  |   |
| *Sinfonía de Setas al Ajillo con Edamame                       |   |   | X |   |   |   |   |   |   |   |   |   |  |   |
| Raviolis de Boletus con Crema de Tomate a la Albahaca          | X |   | X |   |   |   | X | X |   |   |   |   |  |   |
| Lasaña Vegetal con Tomate Casero y Kale Salteado               | X |   | X |   |   |   | X | X | X |   |   | X |  | X |
| Carpaccio de Frutas                                            |   |   |   |   |   |   |   |   |   |   |   |   |  |   |
| Sorbete de Mango Kent                                          |   |   |   |   |   |   |   |   |   |   |   |   |  |   |
| Milhojas de Hojaldre Caramelizado y Crema Catalana             | X |   | X |   |   |   | X |   |   |   |   | X |  |   |
| Brownie de Chocolate Negro, Crema de Dulce de Leche            |   |   | X |   | X | X | X | X |   |   |   | X |  |   |
| Tocino de Cielo con Sorbete de Limón                           | X |   | X |   | X |   | X | X |   |   | X | X |  |   |
| Dacquoise de Almendras y Chocolate con Crema de Café           |   |   | X |   | X | X |   | X |   |   |   |   |  |   |



Alérgenos e intolerancias alimenticias: Algunos alérgenos forman parte de guarniciones, por lo que si lo desea, puede modificar su plato sin perder la esencia de nuestra gastronomía. Consulte a nuestro equipo.

# B {Vegetarian} bou

## HOTELS



## Our gastronomy: Axarquía, Málaga and Andalusia

|                                                                                                |         |
|------------------------------------------------------------------------------------------------|---------|
| Andalusian Gazpacho Cold Soup with Garnish                                                     | 6.50 €  |
| Veleño Ajoblanco with Mango, Oranges and Almonds with Jerez Vinegar and Figs                   | 7.50 €  |
| Spinach Croquettes with Chips, Alioli and Tomato Jam                                           | 9.00 €  |
| Sweet Potato Chips with Cane Honey                                                             | 6.00 €  |
| Quinoa Salad with Avocado, Edamame Beans, Dried Fruits & Mango Dressing                        | 10.50 € |
| Tomato "Melillero de Vélez-Málaga" and Andalusian Tomatoes with Verdial Único Oil from Mondrón | 10.50 € |
| Roasted pepper Salad, Onions, Avocado with Nuts and French Vinaigrette                         | 11.00 € |
| Honey Omelette with Roasted Avocado and Herring Caviar                                         | 12.50 € |
| * Cured Raw Milk Goat Cheese made in Vélez-Málaga with AOVE Oil from Mondrón                   | 14.50 € |

## International Cuisine

|                                                                                                 |         |
|-------------------------------------------------------------------------------------------------|---------|
| Cous Cous with Nuts with Sweet Potatoes in Wine and Sauteed Vegetables                          | 10.00 € |
| Sauteed Royal Quinoa with Edamame and Vegetables                                                | 10.50 € |
| Japanese Noodles Stir Fry with Sauteed Vegetables, Tofu, Roasted Almonds & Soy Sauce            | 10.50 € |
| * Mushroom Symphony with Garlic and Edamame                                                     | 11.00 € |
| Boletus Mushroom Ravioli with Almonds, Parmesan Cheese Shavings in a Tomato & Basil Cream Sauce | 12.50 € |
| Vegetable Lasagna with Homemade Tomato and Sauteed Kale                                         | 12.50 € |

\*HALF BOARD SUPPLEMENT 5€

\*\*HALF BOARD SUPPLEMENT 8€

CHILDREN'S MENU AVAILABLE  
GLUTEN FREE, LACTOSE FREE, AND VEGAN MENUS AVAILABLE.  
TABLE CHARGE €2 | VAT INCLUDED

# Homemade pastries

|                                                                             |        |
|-----------------------------------------------------------------------------|--------|
| Fruit Carpaccio                                                             | 5.00 € |
| 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



|                                                            |   |   |   |   |   |   |   |   |   |   |   |   |  |   |
|------------------------------------------------------------|---|---|---|---|---|---|---|---|---|---|---|---|--|---|
| Andalusian Gazpacho Cold Soup with Garnish                 | X |   |   |   |   |   | X |   |   |   |   | X |  |   |
| Veleño Ajoblanco with Mango, Oranges and Almonds           |   |   | X |   |   |   |   | X |   |   |   | X |  |   |
| Spinach Croquettes with Chips, Alioli and Tomato Jam       | X |   | X |   |   |   | X |   | X |   |   | X |  |   |
| Sweet Potato Chips with Cane Honey                         |   |   |   |   |   |   |   |   |   |   |   |   |  |   |
| Quinoa Salad with Avocado, Edamame Beans, Dried Fruits     |   |   |   |   |   | X |   | X |   | X | X | X |  |   |
| Tomato "Melillero de Vélez-Málaga" and Andalusian Tomatoes |   |   |   | X |   |   |   |   |   | X |   | X |  |   |
| Roasted pepper Salad, Onions, Avocado with Nuts            |   |   |   |   | X |   |   |   |   | X |   | X |  |   |
| Honey Omelette with Roasted Avocado and Herring Caviar     |   | X | X | X |   |   |   |   |   |   |   |   |  |   |
| *Cured Raw Milk Goat Cheese made in Vélez-Málaga with AOVE |   |   |   |   |   |   | X |   |   |   |   | X |  |   |
| Cous Cous with Nuts with Sweet Potatoes in Wine            | X |   |   |   | X |   |   | X | X |   | X | X |  |   |
| Sauteed Royal Quinoa with Edamame and Vegetables           | X |   |   |   |   | X | X | X | X |   |   |   |  |   |
| Japanese Noodles Stir Fry with Sauteed Vegetables, Tofu    | X |   |   |   |   | X |   | x | X |   | X | x |  |   |
| *Mushroom Symphony with Garlic and Edamame                 |   |   | X |   |   |   |   |   |   |   |   |   |  |   |
| Boletus Mushroom Ravioli with Almonds, Parmesan Cheese     | X |   | X |   |   |   | X | X |   |   |   |   |  |   |
| Vegetable Lasagna with Homemade Tomato and Sauteed Kale    | X |   | X |   |   |   | X | X | X |   |   | X |  | X |
| Fruit Carpaccio                                            |   |   |   |   |   |   |   |   |   |   |   |   |  |   |
| Kent Mango Sorbet                                          |   |   |   |   |   |   |   |   |   |   |   |   |  |   |
| Caramelized Puff Pastry Strudel & Catalan 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.