



**B { *English* } bou**

**HOTELS**

# B {Restaurant} bou

## HOTELS

### **Our gastronomy: Axarquía, Málaga and Andalusia**

Boletus Cream, Chestnuts with Beef Jerky and Regañá with Cheese Cream	8,50 €
Veleño Ajoblanco with Mango, Oranges and Almonds with Jerez Vinegar, Figs and Foie-Grass Ice Cream	9,00 €
Coloured Malaguenian Beans with Prawns, Cumin and its Pounded Almond	13,50 €
Axarquía Salad with slices of Mango, Avocado, "Melillero" Tomato with Cane Honey and EVOO	13,00 €
Quinoa Salad with Avocado, Edamame Beans, Dried Fruits & Mango Dressing	11,00 €
Homemade Guacamole with Prawns, Edamames and Pumpkin Seeds on EVOO Biscuit	14,00 €
Viñuela-style Goat Pate with Textured Mango and EVOO Regañás	10,00 €
*"Boquerón" from Malagay Anchovy with Tomato Tartar and Crystal Bread with Arbequina Olive Oil	18,00 €
* Cured Payoyo Goat Cheese from the "Sierra de Grazalema" and Sweet Tomato "Huevo de Toro"	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	9,50 €

### **International Cuisine**

Green Asparagus, Fried Eggs, Spicy Blood Sausage from "Puente de Salia"	10,50 €
Avocado, Broad Beans and Chives Omelette with Roasted Avocado and Herring Caviar	13,00 €
Boletus Mushroom Ravioli with Almonds, Parmesan Cheese Shavings in a Tomato & Basil Cream Sauce	13,00 €

\*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 €2,50 | VAT INCLUDED

## Dishes from the sea

Fried Silver Anchovies converted to Gold	14,50 €
Dry Rice "Marinero" with Prawns, Avocado and Alioli	16,50 €
Salmon Supreme with Quinoa, Green Beans and Piquillo Pepper Emulsion	16,50 €
Roasted Cod Loin with Mango Pil pil Sauce, Green Beans, Fresh Mango and Muscat Raisins	19,00 €
*Turbot Loin with Axarquian Pumpkin in Sauce and Sauteed Snow Peas	21,50 €

















## Meat

"Picantón Chicken" stewed in its Manzanilla Wine Juice, Shitakes and Lemon Thyme	16,00 €
Bull´s Tail Traditional Stew in Red Wine from "Ronda"	16,50 €
Lamb Burger with Foie in Malt Brioche with Caramelized Onion and Sweet Potato Sticks	17,50 €
Iberian Pork Loin with New Potatoes, Chimichurri & Spicy Green Mojo Sauce	18,00 €
Veal Cordon Bleu "Cachopo" with Iberian Ham & Cheese from "Vélez-Málaga"	17,00 €
*Grilled Angus Bass Loin	21,00 €
*Grilled Beef Fillet from "Pedroches´s Valley" with Chips & Baby Peppers	22,00 €
**Slow Roasted Goat from the local town of 'Canillas de Aceituno' with Thyme & Rosemary Gravy	23,00 €

## Homemade pastries

Kent Mango Sorbet	6,00 €
Almonds & Chocolate Dacquoise with Coffee Cream (Gluten and Lactose Free)	6,50 €
Sweet Semi-Cold Dark Chocolate and Caramel Sauce	7,00 €
Creamy Cheesecake with Raspberries	7,00 €
Caramelised Puff Pastry Millefeuille with Cane Honey Cream and Avocado Ice Cream	7,00 €
Carrot Cake with Passion Fruit Sorbet, Yogurt Cream and White Chocolate	7,50 €
Souffle with Caramel Sauce and Nougat Ice Cream	8,00 €

# Allergens

																
Boletus Cream, Chestnuts with Beef Jerky and Regañá with Cheese Cream	X						X	X						X		
Veleño Ajoblanco with Mango, Oranges and Almonds with Jerez Vinegar, Figs and Foie-Grass Ice Cream		X					X	X						X		
Coloured Malagueñian Beans with Prawns, Cumin and its Pounded Almond		X	X				X						X		X	
Axarquía Salad with slices of Mango, Avocado, "Melillero" Tomato with Cane Honey and EVOO							X		X				X			
Quinoa Salad with Avocado, Edamame Beans, Dried Fruits & Mango Dressing						X	X		X	X	X					
Homemade Guacamole with Prawns, Edamames and Pumpkin Seeds on EVOO Biscuit	X	X					X				X	X				
Viñuela-style Goat Pate with Textured Mango and AOVE Regañás	X						X	X						X		
**Boquerón" from Malagay Anchovy with Tomato Tartar and Crystal Bread with Aberquina Olive Oil	X		X											X		
* Cured Payoyo Goat Cheese from the "Sierra de Grazalema" and Sweet Tomato "Huevo de Toro"							X	X						X		
**Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa de los Monteros in Ronda														X		
Tasting of Croquettes: Malagueño Salchichón, Eggs with Chorizo and Blood Sausage with Onion	X	X					X		X					X		
Green Asparagus, Fried Eggs, Spicy Blood Sausage from "Puente de Salía"			X											X		
Avocado, Broad Beans and Chives Omelette with Roasted Avocado and Herring Caviar		X	X	X										X		X
Boletus Mushroom Ravioli with Almonds, Parmesan Cheese Shavings in a Tomato & Basil Cream Sauce	X	X					X	X						X		
Fried Silver Anchovies converted to Gold	X			X												
Dry Rice "Marinero" with Prawns, Avocado and Alioli		X	X	X										X		X
Salmon Supreme with Quinoa, Green Beans and Piquillo Pepper Emulsion				X	X									X		
Roasted Cod Loin with Mango Pil pil Sauce, Green Beans, Fresh Mango and Muscat Raisins				X				X								
*Turbot Loin with Axarquian Pumpkin in Sauce and Sauteed Snow Peas				X										X		
"Picantón Chicken" stewed in its Manzanilla Wine Juice, Shitakes and Lemon Thyme													X	X		
Bull´s Tail Traditional Stew in Red Wine from "Ronda"	X								X					X		
Lamb Burger with Foie in Malt Brioche with Caramelized Onion and Sweet Potato Sticks	X	X	X	X	X	X	X	X	X	X	X			X		
Iberian Pork Loin with New Potatoes, Chimichurri & Spicy Green Mojo Sauce	X				X					X				X		
Veal Cordon Bleu "Cachopo" with Iberian Ham & Cheese from "Vélez-Málaga"	X	X					X							X		
*Grilled Angus Bass Loin											X					
*Grilled Beef Fillet from "Pedroches´s Valley" with Chips & Baby Peppers											X			X		
**Slow Roasted Goat from the local town of 'Canillas de Aceituno' with Thyme & Rosemary Gravy								X	X					X		
Kent Mango Sorbet																
Almonds & Chocolate Dacquoise with Coffee Cream (Gluten and Lactose Free)			X	X	X		X							X		
Sweet Semi-Cold Dark Chocolate and Caramel Sauce	X	X	X	X	X		X	X						X	X	
Creamy Cheesecake with Raspberries	X	X	X	X	X		X	X						X		
Caramelised Puff Pastry Millefeuille with Cane Honey Cream and Avocado Ice Cream	X	X					X							X		
Carrot Cake with Passion Fruit Sorbet, Yogurt Cream and White Chocolate	X	X	X	X	X		X	X						X	X	
Souffle with Caramel Sauce and Nougat Ice Cream	X	X	X	X	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.

We have special menus for vegetarians, vegan, celiacs and lactose-free.