

B { Room Service } bou HOTELS

Starters

Continental Breakfast: Orange Juice, Coffee, Whole-Grain Bread and White Bread, Jam, Butter, Olive Oil and One Pastry	11,00 €***
Boletus Cream, Chestnuts with Beef Jerky and Regañá with Cheese Cream	10,50 €
Viñuela-style Goat Pate with Textured Mango and AOVE Regañás	12,00 €
Traditional Caesar Salad with Chicken, Bacon, Parmesan, Garlic Crutons and Crispy Onion	13,00 €
Quinoa Salad with Avocado, Edamame Beans, Dried Fruits & Mango Dressing	13,00 €
Axarquía Salad with slices of Mango, Avocado, "Melillero" Tomato with Cane Honey and EVOO	15,00 €
* Cured Payoyo Goat Cheese from the "Sierra de Grazalema" and Sweet Tomato "Huevo de Toro"	18,00 €
**Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa de los Monteros in Ronda	24,00 €
Tasting of Croquettes: Malagueño Salchichón, Eggs with Chorizo and Blood Sausage with Onion	11,50 €
Axarquico Bagel: Avocado, Olive Oil, Fresh Cheese and Sugar Cane Honey with Sweet Potatoes	12,50 €
Salmon Bagel with Caramelised Onions, Tartar Sauce and Deluxe Potatoes	13,50 €
Ham & Cheese Sandwich with Chips Deluxe Potatoes	8,00 €
La Viñuela' Style Club Sandwich with Deluxe Potatoes	11,00 €

Main Dishes

Japanese Noodles Stir Fry with Sauteed Vegetables, Tofu, Roasted Almonds & Yakisoba Sauce	13,00 €
Boletus Mushroom Ravioli with Almonds, Parmesan Cheese Shavings in a Tomato & Basil Cream Sauce	15,00 €
Salmon Supreme with Quinoa, Green Beans and Piquillo Pepper Emulsion	18,50 €

*SUPPLEMENT WITH MEALS 5€

**SUPPLEMENT WITH MEALS 8€.

*** SUPPLEMENT OVER THE PRICE OF BREAKFAST

DRINKS: SUPPLEMENT OF 1€/DRINK

OTHER DISHES: SUPPLEMENT OF 3€/DISH

CONSULT OUR CHILDREN'S MENUS


CONSULT OUR SPECIFIC MENU FOR CELIAC, LACTOSE INTOLERANT, VEGANS AND VEGETARIANS

Roasted Cod Loin with Mango Pil pil Sauce, Green Beans, Fresh Mango and Muscat Raisins	21,00 €
La Viñuela' Style Beef Burger with Tomato, Lettuce, Cheese, Bacon,Mayonnaise & Deluxe Potatoes	15,50 €
"Picantón Chicken" stewed in its Manzanilla Wine Juice, Shitakes and Lemon Thyme	18,00 €
*Grilled Angus Bass Loin	23,00 €
**Slow Roasted Goat from the local town of 'Canillas de Aceituno' with Thyme & Rosemary Gravy	25,00 €

Homemade Pastries

Fruit Carpaccio	7,00 €
Caramelised Puff Pastry Millefeuille with Cane Honey Cream and Avocado Ice Cream	8,00 €
Almonds & Chocolate Dacquoise with Coffee Cream (Gluten and Lactose Free)	8,00 €
Creamy Cheesecake with Raspberries	8,50 €
Carrot Cake with Passion Fruit Sorbet, Yogurt Cream and White Chocolate	8,50 €

Allergens

														
Boletus Cream, Chestnuts with Beef Jerky and Regañá with Cheese Cream	X						X	X					X	
Viñuela-style Goat Pate with Textured Mango and AOVE Regañás	X						X	X					X	
Traditional Caesar Salad	X						X	X			X			
Quinoa Salad with Avocado, Edamame Beans, Dried Fruits & Mango Dressing						X		X		X	X	X		
Axarquía Salad with slices of Mango, Avocado, "Melillero" Tomato with Cane Honey and EVOO								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	
Axarquicoo Bagel: Avocado, Olive Oil, Fresh Cheese and Sugar Cane Honey with Sweet Potatoes	X		X				X	X				X	X	
Salmon Bagel with Caramelised Onions,Tartar Sauce and Deluxe Potatoes	X		X	X		X	X		X	X	X	X	X	
Ham & Cheese Sandwich with Chips Deluxe Potatoes	X		X				X				X			
La Viñuela' Style Club Sandwich with Deluxe Potatoes	X		X				X							
Japanese Noodles Stir Fry with Sauteed Vegetables, Tofu, Roasted Almonds & Yakisoba Sauce	X					X		X	X			X	X	
Boletus Mushroom Ravioli with Almonds, Parmesan Cheese Shavings in a Tomato & Basil Cream Sauce	X		X				X	X					X	
Salmon Supreme with Quinoa, Green Beans and Piquillo Pepper Emulsion				X		X							X	
Roasted Ood Loin with Mango Pil pil Sauce, Green Beans, Fresh Mango and Muscat Raisins				X				X						
La Viñuela' Style Beef Burger with Tomato, Lettuce, Cheese, Bacon,Mayonnaise & Deluxe Potatoes	X		X				X				X	X	X	
"Picantón Chicken" stewed in its Manzanilla Wine Juice, Shitakes and Lemon Thyme												X	X	
*Grilled Angus Bass Loin											X			
**Slow Roasted Goat from the local town of 'Canillas de Aceituno' with Thyme & Rosemary Gravy								X	X				X	
Fruit Carpaccio														
Caramelised Puff Pastry Millefeuille with Cane Honey Cream and Avocado Ice Cream	X		X				X						X	
Almonds & Chocolate Dacquoise with Coffee Cream (Gluten and Lactose Free)			X		X	X		X					X	
Creamy Cheesecake with Raspberries	X		X		X		X	X					X	
Carrot Cake with Passion Fruit Sorbet, Yogurt Cream and White Chocolate	X		X		X		X	X				X	X	

 CEREALS

 SEAFOOD

 EGGS

 FISH

 PEANUTS

 SOYBEAN

 MILK

 NUTS

 CELERY

 MUSTARD

 SESAME

 SULFUR DIOXIDE & SULFATES

 LUPINS

 SHELLFISH

Allergens and food intolerances: Some allergens are part of garnishes, so if you wish, you can modify your dish without losing the essence of our gastronomy. Consult our team.