



B { *Gluten Free* } bou
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Our gastronomy: Axarquía, Málaga and Andalusia

Boletus Cream, Chestnuts with Beef Jerky and Cheese Cream	8,50 €
Veleño Ajoblanco with Mango, Oranges and Almonds with Jerez Vinegar, Figs and Foie-Grass Ice Cream	9,00 €
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	14,00 €
Viñuela-style Goat Pate with Textured Mango	10,00 €
*"Boquerón" from Malagay Anchovy with Tomato Tartar and Aberquina 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 €
Gluten Free Ham Croquettes	9,00 €
Sweet Potato Chips with Cane Honey	6,50 €

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 €

*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 €2,5 | VAT INCLUDED

Dishes from the sea

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 €
Lamb Burger with Foie in Gluten Free Bread with Caramelized Onion and Sweet Potato Sticks	17,50 €
Iberian Pork Loin with New Potatoes & Chimichurri	18,00 €
*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 €

Allergens

														
Boletus Cream, Chestnuts with Beef Jerky and Cheese Cream							X	X					X	
Veleño Ajoblanco with Mango, Oranges and Almonds with Jerez Vinegar, Figs and Foie-Grass Ice Cream			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		X						X				X	X	
Viñuela-style Goat Pate with Textured Mango							X	X					X	
**Boquerón* from Malagay Anchovy with Tomato Tartar and Aberquina Olive Oil				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	
Gluten Free Ham Croquettes			X				X		X					
Sweet Potato Chips with Cane Honey														
Green Asparagus, Fried Eggs, Spicy Blood Sausage from "Puente de Salia"			X										X	
Avocado, Broad Beans and Chives Omelette with Roasted Avocado and Herring Caviar	X	X	X										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	
Lamb Burger with Foie in Gluten Free Bread with Caramelized Onion and Sweet Potato Sticks		X		X			X	X		X	X	X	X	
Iberian Pork Loin with New Potatoes & Chimichurri						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	



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 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, vegans and lactose-free.