



**B { *Lactose*
Free } bou**
HOTELS

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Our gastronomy: Axarquía, Málaga and Andalusia

Andalusian Gazpacho with Iberian Chunks	8,00 €
Veleño Ajoblanco with Mango, Oranges and Almonds with Jerez Vinegar and Figs	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 €
*"Boquerón" from Malaga Anchovy with Tomato Tartar and Crystal Bread with Aberquina Olive Oil	18,00 €
**Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa de los Monteros in Ronda	22,00 €
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, VEGAN AND VEGETARIAN MENUS AVAILABLE.

TABLE CHARGE €2,5 | 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 Gluten Free Bread with Caramelized Onion and Sweet Potato Sticks	17,50 €
Iberian Pork Loin with New Potatoes, Chimichurri & Spicy Green Mojo Sauce	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

														
Andalusian Gazpacho with Iberian Chunks	X												X	
Veleño Ajoblanco with Mango, Oranges and Almonds with Jerez Vinegar and Figs	X					X	X						X	
Coloured Malagueñan 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	X				
Homemade Guacamole with Prawns, Edamames and Pumpkin Seeds on EVOO Biscuit	X	X					X			X	X			
**Boquerón* from Malagay Anchovy with Tomato Tartar and Crystal Bread with Aberquina Olive Oil	X			X									X	
**Chestnut & Acorn Fed 100% Iberian Ham from La Dehesa de los Monteros in Ronda													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
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 Sautéed 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 Gluten Free Bread with Caramelized Onion and Sweet Potato Sticks			X	X			X	X	X	X	X			
Iberian Pork Loin with New Potatoes, Chimichurri & Spicy Green Mojo Sauce	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						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.