

B { Snacks } bou

HOTELS

Snacks

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 €
Viñuela-style Goat Pate with Textured Mango and AOVE Regañás	10,00 €
Caesar Salad with Chicken, Bacon, Parmesan, Garlic Croutons and Crispy Onion	10,50 €
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 €
* 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 €
Avocado, Broad Beans and Chives Omelette with Roasted Avocado and Herring Caviar	13,00 €
Sweet Potato Chips with Honey	6,50 €
Avocado Bagel, Green Leaves, Fresh Tomato Slices, Young Sprouts and "Mondrón" AOVE	10,00 €
Axarquico Bagel: Avocado, Olive Oil, Fresh Cheese and Sugar Cane Honey with Sweet Potatoes	10,50 €
Salmon Bagel with Caramelised Onions, Tartar Sauce and Deluxe Potatoes	11,50 €
Branching: Avocado with Smoked Salmon, Fresh Cheese, Scrambled Eggs, Sprouts & Nuts	14,50 €
Ham & Cheese Sandwich with Chips Deluxe Potatoes	6,00 €
La Viñuela' Style Club Sandwich with Deluxe Potatoes	8,50 €
La Viñuela' Style Beef Burger with Tomato, Lettuce, Cheese, Bacon, Mayonnaise & Deluxe Potatoes	13,50 €

*SUPPLEMENT WITH MEALS 5€

**SUPPLEMENT WITH MEALS 8€.

CONSULT OUR CHILDREN'S MENUS

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

TABLE SERVICE 2,5 €IVA INCLUDED

Lamb Burger with Foie in Malt Brioche with Caramelized Onion and Sweet Potato Sticks	17,50 €
Japanese Noodles Stir Fry with Sauteed Vegetables, Tofu, Roasted Almonds & Yakisoba Sauce	10,50 €
Vegetables Lasagna with Homemade Tomato and Sauteed Kale	15,50 €
Boletus Mushroom Ravioli with Almonds, Parmesan Cheese Shavings in a Tomato & Basil Cream Sauce	13,00 €

Homemade Pastries

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

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
Viñuela-style Goat Pate with Textured Mango and AOVE Regañás	X						X	X						X
Caesar Salad with Chicken, Bacon, Parmesan, Garlic Croutons and Crispy Onion	X		X				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	
* 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
Avocado, Broad Beans and Chives Omelette with Roasted Avocado and Herring Caviar		X	X	X										X
Sweet Potato Chips with Honey														X
Avocado Bagel, Green Leaves, Fresh Tomato Slices, Young Sprouts and "Mondrón" AOVE	X		X				X	X				X		
Axarquico 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	
Branching: Avocado with Smoked Salmon, Fresh Cheese, Scrambled Eggs, Sprouts & Nuts	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							
La Viñuela' Style Beef Burger with Tomato, Lettuce, Cheese, Bacon, Mayonnaise & Deluxe Potatoes	X		X				X				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	
Japanese Noodles Stir Fry with Sauteed Vegetables, Tofu, Roasted Almonds & Yakisoba Sauce	X					X		X	X				X	X
Vegetables Lasagna with Homemade Tomato and Sauteed Kale	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
Kent Mango Sorbet														
Almonds & Chocolate Dacquoise with Coffee Cream (Gluten and Lactose Free)			X		X	X		X						X
Caramelised Puff Pastry Millefeuille with Cane Honey Cream and Avocado Ice Cream	X		X				X							X
Sweet Semi-Cold Dark Chocolate and Caramel Sauce	X		X		X	X		X	X				X	X
Creamy Cheesecake with Raspberries	X		X		X	X		X	X					X
Carrot Cake with Passion Fruit Sorbet, Yogurt Cream and White Chocolate	X		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.