



B {*Vegetarian*} bou

HOTELS

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Our gastronomy: Axarquía, Málaga and Andalusia

Vegetable Cream with Croutons	7,00 €
Boletus Cream, Chestnuts, Nuts and Regañá with Cheese Cream	8,50 €
Veleño Ajoblanco with Mango, Oranges and Almonds with Jerez Vinegar and Figs	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 Edamames and Pumpkin Seeds on EVOO Biscuit	12,00 €
* Cured Payoyo Goat Cheese from the "Sierra de Grazalema" and Sweet Tomato "Huevo de Toro"	16,00 €
Spinach Croquettes with Chips, Alioli and Tomato Jam	8,50 €
Sweet Potato Chips with Cane Honey	6,50 €
Avocado, Broad Beans and Chives Omelette with Roasted Avocado	13,00 €

*SUPPLEMENT WITH FOOD REGIME 5€

CHILDREN'S MENU AVAILABLE
GLUTEN FREE, LACTOSE FREE AND VEGAN MENUS AVAILABLE.
TABLE CHARGE €2,50 | VAT INCLUDED















International Cuisine

Cous Cous with Nuts with Sweet Potatoes in Wine and Sauteed Vegetables	10,00 €
Sauteed Royal Quinoa with Edamame and Vegetables	10,50 €
Japanese Noodles Stir Fry with Sauteed Vegetables, Tofu, Roasted Almonds & Yakisoba Sauce	10,50 €
Sautéed Green Beans with Mango on Rice, Raisin Pilaf and Almonds	10,50 €
Grilled Fresh Asparagus Grilled with AOVE and Salt Flakes	11,00 €
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

Fruit Carpaccio	6,00 €
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 €
Carrot Cake with Passion Fruit Sorbet, Yogurt Cream and White Chocolate	7,50 €
Souffle with Caramel Sauce and Nougat Ice Cream	8,00 €

Allergens

														
Vegetable Cream with Croutons	X													
Boletus Cream, Chestnuts, Nuts and Regañá with Cheese Cream							X	X					X	
Veleño Ajoblanco with Mango, Oranges and Almonds with Jerez Vinegar and Figs	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 Edamames and Pumpkin Seeds on EVOO Biscuit	X						X				X			
* Cured Payoyo Goat Cheese from the "Sierra de Grazalema" and Sweet Tomato "Huevo de Toro"							X	X					X	
Spinach Croquettes with Chips, Alioli and Tomato Jam	X	X					X						X	
Sweet Potato Chips with Cane Honey														
Avocado, Broad Beans and Chives Omelette with Roasted Avocado			X										X	
Cous Cous with Nuts with Sweet Potatoes in Wine and Sauteed Vegetables	X			X			X	X		X				
Sauteed Royal Quinoa with Edamame and Vegetables	X				X		X	X						
Japanese Noodles Stir Fry with Sauteed Vegetables, Tofu, Roasted Almonds & Yakisoba Sauce	X				X		X	X			X	X		
Sautéed Green Beans with Mango on Rice, Raisin Pilaf and Almonds								X						
Grilled Fresh Asparagus Grilled with AOVE and Salt Flakes														
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	
Fruit Carpaccio														
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		
Carrot Cake with Passion Fruit Sorbet, Yogurt Cream and White Chocolate	X	X	X	X	X						X	X		
Souffle with Caramel Sauce and Nougat Ice Cream	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 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 vegans, celiacs and lactose-free.