





























Bbou

ICONIC HOTELS

Bbou






ICONIC HOTELS

Andalusian Gazpacho with Vegetables and Olive Oil Ice Cream	 	8,00€
Traditional Malagueñan Red Soup with Cumin, Almond Paste, Hake and Clams		12,00€
Creamy Chickpea Stew with Cod Belly, Spinach, and Veal		19,00 €
Fresh Burrata with Avocado Green Garlic, Basil Oil and Sun Dried Tomato Pesto		14,00€
Viñuela Salad with Quinoa, Avocado and Edamame	  	13,00€
Smoked Salmon Timbale with Avocado and Mango from Axarquia	  	14,50€
Winter Crop 'Melillero' Tomato grown in Algarrobo, with Smoked Sardine, Avocado, and a Citrus Emulsion	  	12,00€
Goat Pate with Figs, Textured Cane Honey and Extra Virgin Olive Oil		12,00€
** Anchovies with Sheep Butter and Toasted Brioche (6 Units)		3,50€/
* Tasting of Vélez Málaga Cheese, Verdial EVOO, Fried Almonds and Malagueña Jams	 	17,00€
** 100% Iberian Ham from the dehesa de los Monteros		23,00€
Croquette Tasting: Malagueñan Salchichón, Cocido (Spanish Stew) Ingredients, and Boletus Edulis		12,00€
* Truffled Broken Eggs with Pan-Seared Foie and Caramelized Onion	 	15,00€
Lazy Omelette with Free-Range Eggs and Serrania de Ronda Chorizo, Caramelized Onion, and Baby Broad Beans	 	12,00€
Grilled Garden Artichokes in Bloom, 3 Units	  	14,50€
Grilled Al Dente Vegetables with Romesco Sauce	  	13,00€
Boletus Ravioli with Mediterranean Tomato Sauce and Fried Vegetables in AOVE		16,00€







Bbou





ICONIC HOTELS

A Walk by the Sea

Soupy rice with prawns and artichokes 	17,00€
* "El Barquero" Cod with Caramelized Peppers and Snow Peas 	24,00€
Roasted Sea Bass on candied vegetables with fennel and star anise 	20,00€
Salmon on quinoa risotto with vegetables and creamy blue cheese  	21,00€

From Our Countryside



Confit Lamb in Cinnamon and Orange with Axaquia Sweet Potatoes 	18,00€
Iberian Sirloin emince with Goat Cheese Cream, Figs and Raisins 	18,00€
Roasted Picanton Chicken in its roasting juice, 'Al Oloroso' 	19,00€
* Iberian Pork with Colored Butter	22,00€
** Roasted Goat from Canillas Slowly roasted in Thyme and Rosemary. 	27,00€
** Grilled Premium Beef Sirloin 	26,00€
** Grilled premium Grass Fed Entrecote 400 gr 	28,00€

-  Adaptable to be Gluten Free
-  Gluten free
-  Adaptable for Vegetarians
-  Adaptable for Vegans

PLEASE, LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

Homemade Pastries

A sweet finish with ingredients from here and there, to leave a good taste in the mouth

Creamy Dark Chocolate, Nevaïllo and Orange EVOO with Anise Drinks 	8,00 €
Almond and Chocolate Dacquoise with Coffee Cream	8,50 €
Puff Pastry Millefeuille with Lemon Cream and Butter with Red Fruits	8,00 €
Pineapple Colada and Toasted Cream	8,50 €
Passion for the Lotus; Custard, Crumble and Ice Cream	8,00 €
Mango Sorbet in Two Textures 	8,00 €

Alimony consists of a first course, a second course (some of the with *: with a supplement) and a dessert.

* SUPPLEMENT OF THE DISHES WITH MEALS 5€

** SUPPLEMENT OF THE DISHES WITH WITHMEALS 8€

SEE CHILDREN'S MENUS

TABLE SERVICE, BREAD AND COMPLEMENTS 2,50 € PER PERSON (TAXES INCLUDED)



Andalusian Gazpacho with Vegetables and Olive Oil Ice Cream	X							X	X				X	
Traditional Malagueñan Red Soup with Cumin, Almond Paste, Open Anchovies, and Clams	X	X		X				X	X				X	X
Creamy Chickpea Stew with Cod Belly, Spinach, and Veal Snout		X		X					X				X	X
Fresh Burrata with Avocado Green Garlic, Basil Oil and Sun Dried Tomato Pesto	X				X	X	X		X	X	X	X		
Viñuela Salad with Quinoa, Avocado and Edamame				X		X		X	X	X	X	X	X	X
Smoked Salmon Timbale with Avocado and Mango from Axarquia				X						X	X	X		
Winter Crop 'Melillero' Tomato grown in Algarrobo, with Smoked Sardine, Avocado, and a Citrus Emulsion				X						X		X		
Goat Pate with Figs, Fig Bread, Textured Cane Honey and Extra Virgin Olive Oil	X							X	X			X	X	
Anchovies (6 Units) with Sheep Butter and Toasted Brioche	X		X	X				X					X	
Tasting of Vélez Málaga Cheese, Verdial EVOO, Fried Almonds and Malagueña Jams								X	X			X	X	
100% Iberian Ham from the dehesa de los Monteros, crystal bread and Grated Tomato with Verdial EVOO														
Croquette Tasting: Malagueñan Salchichón, Cocido (Spanish Stew) Ingredients, and Boletus Edulis	X	X	X	X			X	X		X			X	X
Truffled Broken Eggs with Pan-Seared Foie and Caramelized Onion			X							X			X	
Lazy Omelette with Free-Range Eggs and Serrania de Ronda Chorizo, Caramelized Onion, and Baby Broad Beans			X					X		X			X	X
Grilled Garden Artichokes in Bloom, 3 Units														
Grilled Al Dente Vegetables with Romesco Sauce	X			X				X					X	
Boletus Ravioli with Mediterranean Tomato Sauce and Fried Vegetables in AOVE	X		X					X					X	
Soupy rice with prawns and artichokes		X		X						X			X	X
"El Barquero" atutor Cod Loin with Caramelized Peppers and Snow Peas				X									X	
Roasted sea bass loin on candied vegetables with fennel and star anise				X						X				
Salmon loin on quinoa risotto with vegetables and creamy blue cheese				X				X		X			X	X
Confit Lamb in Cinnamon and Orange with Axaquia Sweet Potatoes	X								X	X			X	X
Iberian Sirloin emince with Goat Cheese Cream, Figs and Raisins							X	X		X			X	
Roasted Picanton Chicken in its roasting juice, 'Al Oloroso'										X				
Iberian Pork with Colored Butter	X							X		X	X		X	
Roasted Goat from Canillas Slowly roasted in Thyme and Rosemary.										X				
Grilled Premium Beef Sirloin										X				
Grilled premium Grass Fed Entrecote										X				
Creamy Dark Chocolate, Nevaillo and Orange EVOO with Anise Drinks	X							X	X				X	
Almond and Chocolate Dacquoise with Coffee Cream			X		X	X		X					X	
Puff Pastry Millefouille with Lemon Cream and Butter with Red Berries	X	X	X	X	X	X	X	X	X	X	X	X	X	X