



Bbou

ICONIC HOTELS

Room Service

Degustación de Quesos de Vélez Málaga con Frutos Secos  	19,50 €
Jamón Ibérico 100% Dehesa de los Monteros criados con Bellota y Castaña 	25,00 €
Paté de Chivo Lechal Malagueño con Higos 	14,00 €
Ensalada Viñuela de Quinoa   	15,00 €
Ensalada César de Pollo	15,00 €
Gazpacho Andaluz con sus Hortalizas  	10,00 €
Olla de Garbanzos Melosos con Ventresca de Bacalao, Espinacas y Morro de Ternera	21,00 €
Caldito de Puchero	9,00 €
Degustación de Croquetas: Salchichón Malagueño, Avíos de Cocido y Boletus	14,00 €
Raviolis de Boletus con Salsa Mediterránea de Tomate y Hortalizas 	18,00 €
Brioche de Salmón Ahumado, Salsa Tártara y Cebolla Caramelizada 	16,50 €
Brioche Vegetal con Aguacate   	13,00 €
Sándwich Mixto 	10,50 €
Sándwich Club con Huevo Frito 	14,00 €
Parrillada de Verduras al Dente a la Brasa con Salsa Romesco   	15,00 €
Truffle Veggie Burger: Burger con Salsa Trufada, Aguacate, Tomate , Lechuga y Cebolla Caramelizada	18,00 €
Truffle Burger: Ternera Madura, Salsa Trufada, Huevo Campero Frito, Cebolla Caramelizada, Cheddar Americano y Bacon Ahumado	19,00 €
Hamburguesa de Ternera con Bacon y Queso con Patatas Deluxe	16,00 €
Lomo de Lubina sobre Asadillo de Verduritas Mediterráneas 	22,00 €
Pollito Picantón Lacado en su Jugo 	20,00 €
Solomillo de Ternera Premium a la Brasa	28,00 €
Milhojas de Hojaldre con Crema de Limón y Mantequilla con Frutos Rojos	10,00 €
Dacquoise de Almendras y Chocolate con Crema de Café	10,50 €
Fruta de Temporada	8,00 €

Alérgenos



Degustación de Quesos de Vélez Málaga con Almendras							X	X						
Jamón Ibérico 100% Dehesa de los Monteros													X	
Pate de Chivo Lechal Malagueño con Higos	X						X	X			X	X		
Ensalada Viñuela				X	X		X		X	X	X	X	X	X
Ensalada César de Pollo	X	X					X		X	X		X		
Gazpacho Andaluz con sus Hortalizas	X						X					X		
Olla de Garbanzos Melosos con Ventresca de Bacalao, Espinacas y Morro de Ternera				X								X		
Caldito de Puchero									X					
Degustación de Croquetas: Salchichón Malagueño, Avíos de Cocido y Boletus	X	X	X				X		X	X		X		X
Raviolis de Boletus con Dúo de Salsas Pesto	X		X		X	X	X			X				
Brioche con Salmon Ahumado, Salsa Tártara y Cebolla Caramelizada	X		X	X			X			X		X		
Brioche Vegetal con Aguacate	X											X		
Sándwich Mixto	X						X			X		X		
Sándwich Club con Huevo Frito	X		X				X					X		
Parrillada de Verduras al Dente a la Brasa con Salsa Romesco	X		X						X			X		
Truffle Veggie Burger: Burger con Salsa Trufada, Aguacate, Tomate, Lechuga y Cebolla Caramelizada	X								X			X		
Truffle Burger: Ternera Madura, Salsa Trufada, Huevo Campero Frito, Cebolla Caramelizada, Cheddar Americano y Bacon Ahumado	X		X				X	X	X		X	X	X	
Hamburguesa de Ternera con Bacon y Queso con Patatas Deluxe	X		X				X	X		X	X	X		
Lomo de Lubina sobre Asadillo de Verduritas Mediterráneas				X										
Pollito Picantón Lacado en su Jugo										X		X		
Solomillo de Ternera Premium										X		X		
Milhojas de Hojaldre con Crema de Turrón	X		X		X		X	X				X		
Dacquoise de Almendras y Chocolate con Crema de Café			X		X	X		X				X		
Fruta de Temporada														



Room Service

Selection of Cheeses from Vélez-Málaga with Almonds  	19,50 €
100% Iberian Ham from the Dehesa de los Monteros, fed with Acorn and Chestnuts 	25,00 €
Goat Pate with Figs 	14,00 €
Viñuela Salad   	15,00 €
Chicken Caesar Salad	15,00 €
Andalusian Gazpacho with Vegetables  	10,00 €
Creamy Chickpea Stew with Cod Belly, Spinach, and Veal Snout 	21,00 €
“Puchero” Chicken Stew	9,00 €
Croquette Tasting: Malagueñan Salchichón, Cocido (Spanish Stew) Ingredients, and Boletus Edulis	14,00 €
Boletus Ravioli with Mediterranean Tomato Sauce and Fried Vegetables in AOVE 	18,00 €
Brioche Bread with Smoked Salmon, Tartar Sauce and Caramelised Onion 	16,50 €
Brioche with Vegetables and Avocado   	13,00 €
Ham & Cheese Sandwich 	10,50 €
Club Sandwich with Fried Egg 	14,00 €
Grilled Al Dente Vegetables with Romesco Sauce   	15,00 €
Truffle Veggie Burger: Burger with Truffle Sauce, Avocado, Tomato, Lettuce, and Caramelized Onion 	18,00 €
Truffle Burger: Aged Beef, Truffle Sauce, Fried Free-Range Egg, Caramelized Onion, American Cheddar, and Smoked Bacon 	19,00 €
Beef Burger with Bacon, Cheese and Deluxe Potatoes 	16,00 €
Sea Bass on a Bed of Mediterranean Vegetables 	22,00 €
Roasted Picanton Chicken in its roasting juice, ‘Al Oloroso’ 	20,00 €
Grilled Premium Beef Sirloin 	28,00 €
Puff Pastry Millefeuille with Lemon Cream and Butter with Red Fruits	10,00 €
Almond and Chocolate Dacquoise with Coffee Cream 	10,50 €
Seasonal Fruit	8,00 €

*SUPPLEMENT €1.50 PER DRINK IN ROOM

*SUPPLEMENT PER PERSON €2.50 PER BREAD, BUTTER OR OLIVE OIL, VAT INCLUDED

Allergens

											
Selection of Cheeses from Vélez-Málaga with Almonds						X	X				
100% Iberian Ham from the Dehesa de los Monteros, fed with Acorn and Chestnuts										X	
Goat Pate with Figs	X					X	X		X	X	
Viñuela Salad			X	X	X	X	X	X	X	X	X
Chicken Caesar Salad	X	X			X	X	X		X		
Andalusian Gazpacho with Vegetables and Olive Oil Ice Cream	X				X				X		
Creamy Chickpea Stew with Cod Belly, Spinach, and Veal Snout			X						X		
"Puchero" Chicken Stew							X				
Croquette Tasting: Malagueñan Salchichón, Cocido (Spanish Stew) Ingredients, and Boletus Edulis	X	X	X		X	X	X	X	X		X
Boletus Ravioli with Mediterranean Tomato Sauce and Fried Vegetables in AOVE	X	X	X	X	X			X			
Brioche Bread with Smoked Salmon, Tartar Sauce and Caramelised Onion	X	X	X		X			X		X	
Brioche with Vegetables and Avocado	X									X	
Ham & Cheese Sandwich	X				X			X		X	
Club Sandwich with Fried Egg	X	X			X					X	
Truffle Veggie Burger: Burger with Truffle Sauce, Avocado, Tomato, Lettuce, and Caramelized Onion	X	X					X			X	
Truffle Burger: Aged Beef, Truffle Sauce, Fried Free-Range Egg, Caramelized Onion, American Cheddar, and Smoked Bacon	X						X			X	
Beef Burger with Bacon, Cheese and Deluxe Potatoes	X	X		X	X	X		X	X	X	
Sea Bass on a Bed of Mediterranean Vegetables	X	X			X	X		X	X	X	
Roasted Picanton Chicken in its roasting juice, 'Al Oloroso'			X								
Grilled Simmental Beef Sirloin with Potatoes							X			X	
Puff Pastry Millefeuille with Lemon Cream and Butter with Red Fruits							X			X	
Almond and Chocolate Dacquoise with Coffee Cream	X	X	X	X	X	X				X	

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.

Seasonal Fruit

We have special menus for vegetarians and vegans. Please, inform us if you have any allergy or intolerance

