

Bbou

ICONIC HOTELS

B BOU ICONIC HOTEL CORTIJO BRAVO
COSTA DEL SOL



Make a wish

At B bou Iconic Hotel Cortijo Bravo, magic blends with **authenticity, hospitality, and tradition.** Every corner breathes history and charm, taking you on a journey to the iconic and genuine aspects of our land, Andalusia.

We turn every emotion and sensation into memories. We offer **exquisite gastronomy** and all services in an environment where beauty unfolds throughout every space of the boutique hotel and its gardens.



Authenticity

ABOUT US

B bou Iconic Hotels

In the heart of the Costa del Sol, the B bou Iconic Hotel Cortijo Bravo stands majestically. More than a boutique hotel, we are a dreamy space, a gateway to magic and sophistication in every detail.

A place that inspires and conveys well-being.



TEAM ARTISANS OF ICONIC MOMENTS

Designing your desires

OUR TEAM

US

Our spaces of iconic architecture merge with the gardens for you to breathe joy and tranquility on your wedding day. We keep our feet on the ground so that you can have your hopes in the sky. We design the experience from beginning to end based on your wishes. Because we are the place where all your ideas come to life, from gastronomy to care, attention, and full enjoyment.

For years, we have been guardians of love and happiness, celebrating weddings in our gardens and truly beautiful spaces that have witnessed countless love stories. Our venue has been carefully designed for this unique occasion, combining an unmatched setting, breathtaking views, and meticulously chosen details. Every service we offer is an extension of our passion for creating magical moments.

We are here to make your wedding a fairy tale come true, a day that shines with the authenticity of our iconic space. We invite you to walk through corridors where romance and elegance converge to create an iconic experience that will be unforgettable in every sense.



OUR PASSION

Gastronomy and People

At B bou Iconic Hotel Cortijo Bravo, our passion for gastronomy and human connection merges into a feast of emotions that transforms your wedding into an exceptional experience.

Each of these headings seeks to emphasize the passion for gastronomy and people while also conveying the authentic and exceptional focus of your boutique hotel. If you'd like further changes or adjustments, feel free to let me know. I'm here to help bring your ideas to life!

A FEAST OF EMOTIONS

Gastronomy with soul



OUR COMMITMENT

Bringing Your Dreams to Life

YOUR DAY, OUR COMMITMENT

Creating unforgettable memories

At B bou Iconic Hotel Cortijo Bravo, our commitment is more than a promise; it's a passionate dedication to exceed your expectations and transform your wedding day into a unique and magical experience, a memory that will last forever.

We take pride in being the artisans of your happiness, working tirelessly to capture the essence of your love and weave it into every detail. From the first moment to the last, we're here to create unforgettable memories that will accompany you on your journey as a couple.

Your happiness is our mission. We want to be your accomplice on this special day, turning your dreams into reality and making every moment an iconic, unique one.



B bou is passion



Welcome appetizers

Avocado Hummus, Chia Seed and Pimentón de la Vera Fried Chickpeas

Strawberry Salmorejo with Goat Cheese

Ajoblanco Soup with Harissa Piquillo Peppers and Octopus

Couscous Mini Glass with Broccoli, Greek Yogurt, and Curry Kikos

Crumble Beet Hummus and Smoked Mackerel Blini

Payoyo Cheese and Caramelized Almond Blini

Assorted Local and Imported Cheese Tasting with Nuts and Preserves

Shrimp Bread with Prawns, Wasabi, and Tomato Chutney

Spicy Salmon Tartare with Shichimi Togarashi and Piña Colada

Foie Gras, Fig, and Hazelnut Truffles

Duck Wings

Artichoke Mini Waffle with Creamy Tartufata and Shitake

Goat Meat Bao Bun

Shrimp Gyoza with Vegetables

Boletus Mushroom, Shrimp, and Foie Gras Cannelloni

Marinated Fish Mini Cones

Crystal Shrimp with Roasted Vega Pepper Salad

Air-Dried Beef Croquettes Breaded in Corn Flakes

Crispy Lobster with Shellfish Coulis

Morcilla de Burgos Sausage and Quail Egg Toast

Soft Drinks, Beer, White Wine, Red Wine, and Water

Menu 01

Welcome Appetizers

Shrimp Carpaccio with Avocado Emulsion,
Herring Caviar, and Arbequina Vinaigrette

White Wine Viña Mayor D.O. Rueda Verdejo

Grilled Pork Shoulder with Truffled
Parmentier and Baby Vegetables

*Red Wine Arienzo Marqués de Riscal Crianza
D.O. Rioja*

Dark Chocolate Fluid with Red Berry Ice
Cream.

Cava Xenius D.O. Penedés

Coffee and Infusions

Mid-Afternoon or Early Morning Snack
Assorted Rolls and Jabugo Broth

85,50 € per person
VAT (10%) Not Included



Menu 02

Welcome Appetizers

King Crab Salmorejo with Roasted Avocado,
Amaranth Sprouts, and Salmon Roe

White Wine Viña Mayor D.O. Rueda Verdejo

Iberian Pork Tenderloin with Spiced Carda-
mom and Mango Jus, Vine Tomato, and Potato
Truffle Gratin

*Red Wine Arienzo Marqués de Riscal Crianza
D.O. Rioja*

Smooth Cream and Custard Mille-Feuille

Sparkling Moscatel Reymos

Coffee and Infusions

Mid-Afternoon or Early Morning Snack
Assorted Rolls and Jabugo Broth

87 € per person
VAT (10%) Not Included

Menu 03

Welcome Appetizers

Mango Ajoblanco with Avocado Cream, Grilled
Salmon, and Sweet Chili

White Wine Viña Mayor D.O. Rueda Verdejo

Iberian Cheek Confit in Dry Muscatel Jus
Ariyanas with Caramelized Figs and Potato
Fan

*Red Wine Arienzo Marqués de Riscal Crianza
D.O. Rioja*

Chocolate Ingot with Passion Fruit

Sparkling Moscatel Reymos

Coffee and Infusions

Mid-Afternoon or Early Morning Snack
Assorted Rolls and Jabugo Broth

88 € per person
VAT (10%) Not Included



Menu 04

Welcome Appetizers

Foie Gras Scallop on Vegetable and Nut Risotto with Macerated Fig and Mango Chutney

White Wine Viña Mayor D.O. Rueda Verdejo

Cod in Pil Pil Sauce with Cauliflower Parmen-tier and Pea Emulsion

Red Wine Arienzo Marqués de Riscal Crianza D.O. Rioja

Grandmother's Cookie Tart with Pastry Cream

Coffee and Infusions

**Mid-Afternoon or Early Morning Snack
Assorted Rolls and Jabugo Broth**

**94,50€ per person
VAT (10%) Not Included**



Menu 05

Welcome Appetizers

Pink Hake and Shrimp Gazpachuelo Perfumed with Manzanilla Sherry

White Wine Viña Mayor D.O. Rueda Verdejo

Simmental Beef Tenderloin with PX Jus, Potato Cake, Broccoli, and Baby Carrots

Red Wine Arienzo Marqués de Riscal Crianza D.O. Rioja

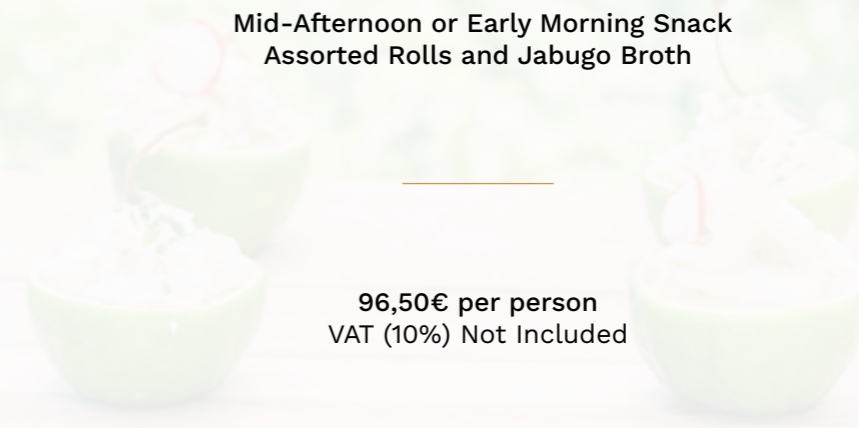
Axarquian Olive Oil Cake and Almond Mousse

Sparkling Moscatel Reymos

Coffee and Infusions

**Mid-Afternoon or Early Morning Snack
Assorted Rolls and Jabugo Broth**

**96,50€ per person
VAT (10%) Not Included**



Menu 06

Welcome Appetizers

Avocado and Seafood Salad Timbale with Picual Aioli and Langoustines

Red Wine Arienzo Marqués de Riscal Crianza D.O. Rioja

Malagueño Suckling Goat Leg in Wood Oven Jus, Mushroom Parmentier, and Vegetable Chips

White Wine Viña Mayor D.O. Rueda Verdejo

Milk Chocolate Mousse with Raspberries

Sparkling Moscatel Reymos

Coffee and Infusions

Mid-Afternoon or Early Morning Snack Assorted Rolls and Jabugo Broth

98€ per person
VAT (10%) Not Included

Menu 07

Welcome Appetizers

Turbot and Shrimp in Rock Fish Broth Gazpachuelo with Mondron Picual Mayonnaise

White Wine Viña Mayor D.O. Rueda Verdejo

Duck Confit in Mango and Spiced Papaya Jus, Avocado Parmentier, and Vegetable Chips

Red Wine Arienzo Marqués de Riscal Crianza D.O. Rioja

Cheesecake with Lemon Liqueur and Raspberries

Sparkling Moscatel Reymos

Coffee and Infusions

Mid-Afternoon or Early Morning Snack Assorted Rolls and Jabugo Broth

100€ per person
VAT (10%) Not Included



Menu 08

Welcome Appetizers

Wild Scarlet Shrimp in Brothy Rice

White Wine Viña Mayor D.O. Rueda Verdejo

**Veal Tenderloin with Black Truffle Jus and
Vegetable Puff Pastry Tatin**

*Red Wine Arienzo Marqués de Riscal Crianza
D.O. Rioja*

**Caramel and Hazelnut Chocolate Mousse with
Milk Chocolate Coating**

Sparkling Moscatel Reymos

Coffee and Infusions

**Mid-Afternoon or Early Morning Snack
Assorted Rolls and Jabugo Broth**

111€ per person
VAT (10%) Not Included

Menu 09

Welcome Appetizers

**Rice Station
Local and Imported Cheese Station**
(Duration 1 hour 30 minutes)

**Grilled Red Snapper Loin, Almond Romesco, and
Wild Asparagus**

White Wine Viña Mayor D.O. Rueda Verdejo

**Butter and Apple Puff Pastry Tart with Dulce de
Leche Ice Cream**

Sparkling Moscatel Reymos

Coffee and Infusions

**Mid-Afternoon or Early Morning Snack
Assorted Rolls and Jabugo Broth**

105€ per person
VAT (10%) Not Included

Other Dishes to Choose

STARTERS

Veleño Mango Ajoblanco with Mango, Oranges, and Almonds, Sherry Vinegar, Figs, and Muscat Grape Ice Cream

Creamy Pine Nut Ajoblanco on Shrimp Carpaccio with Szechuan Pepper Ice Cream

Kumato Tomato and Forest Berry Gazpacho with Mini Avocado, Mango, Shrimp, and Scallop Tartare

Smoked Cod Slices in Avocado and Roasted Pepper Timbale with Langoustines, Tapenade, and Roe Vinaigrette

Foie Gras and Cabrales Cheese Half-Sphere, Mango Chutney, and Red Fruits

Our Malaga Salad with Avocado Wrapped in Smoked Cod Slices, Orange Vinaigrette, and Berries Tapenade Sprouts

CREAMS

Colorá Malagueña Soup with Hake and Langoustines, Flavored with Cumin and Almond Majaillo

Chestnut and Mushroom Cream with Grilled Avocado and Goat Cannelloni

Grilled Scarlet Shrimp with Fine Shellfish Cream and Spider Crab, Coral Ravioli, Vegetables, and Crispy Seaweed

Chestnut and Sweet Potato Cream with Canillas Goat Glazed with P.X. and Toasted Almonds



FISH

Grilled Fillet of Wild Sea Bass with Oloroso Roteña Sauce

Fillet of Wild Sea Bass with Milanese Real Quinoa Risotto, Shiitakes, and Soybeans

Grilled Fillet of Salmon with Asparagus Muslin, Kale, Sun-Dried Tomato Oil, and Pine Nuts

Cod Loin with Pil Pil Sauce and Seafood Ratatouille

MEATS

Beef Cheek with Honey-Glazed Chestnuts and Vegetable Chips

Goat Wellington with Truffle Jus, Parmentier, Chestnuts, and Mini Vegetables

Iberian Pork Tenderloin, Thyme and Lemon Jus, Potato Blossom, and Black Trumpets

Beef Tenderloin in Black Truffle Jus, Foie Gras Cube, Creamy Chestnuts, and Roasted Baby Vegetables



TIMELESS FLAVORS, INNOVATIVE CREATIONS

The essence of our cuisine

Included in the Menu Price

- Venue rental included in menu price.
- Tasting for 6 people featuring various dishes, months before the event.
For eddings with over 120 guests.
4 people for weddings with 60 to 119 guests.
2 people for weddings with less than 60 guests.
- Complimentary Junior Suite for the Bride and Groom and special rates for blocking 4 double rooms if the wedding is at B bou Iconic Cortijo Bravo.
Additional room availability depends on minimum stay requirements for that date. See conditions.
- Room cancellation policy (non-exclusivity): 2 months in advance.
- Varied tablecloths, tableware, glassware, cutlery, and centerpieces.
- Furniture, tables, and chairs.
- Wedding stationery, menus, table numbers, seating arrangements, etc.
- Service of maître d', qualified chefs, and skilled waitstaff.
- Coat check and parking services.
- Late-night snacks with warm rolls and Jabugo broth.
- 47-seat bus for one trip each way
(longest route from Málaga). (Minimum 150 guests)

Care and innovation



Extra Services

- **Ceremony Celebration:**
Setup of 56 white distressed iron chairs, table, and sound equipment. €850
- Lemonade Bar for welcoming guests. €300
- Mojito Bar during the welcome cocktail. (Prices available in open bar) €400
- Gin and Tonic Bar during the welcome cocktail. (Prices available in open bar) €300 (+€90/bottle for Premium)
- Venenciador or Venenciadora (Sherry Pouter) during appetizers, dressed in traditional attire, offering manzanilla or fino wine samples. €300
- Ham Carver, carving service, and Guijuelo Acorn-Fed Reserve Ham during the Welcome Cocktail. €750
- **Cheese Station:**
Enjoy our variety of cheeses, a geographical journey for your palate.
Supplement of €4.50 per guest (minimum 150 guests)
- **Rice Station during the cocktail:**
Choose two types of rice dishes from: squid ink paella, seafood rice, risotto, fideuà.
Supplement of €3.50 per guest (minimum 150 guests).

All prices mentioned above are for a minimum of 150 guests. In the case of a smaller number, please consult with us.



- Bathroom Baskets: €180
- Traditional Malaga Biznaguero (Attendant): €100 Biznaga (Traditional Jasmine Flower Decoration): €4
- Malaga Station from Puerto de la Caleta:
 - Margenga Pipirrana in Small Tins
 - Crystal Shrimp Mini Wraps
 - “Local” Clams in Garlic Sauce
 - Natural Clam (1 unit)
Request a quote with market price.
- Open Bar:
 - €20/adult, 4 hours (minimum 120 people)
 - €23/adult, 4 hours (80-120 people)
 - €35/adult, 4 hours (40-80 people)
 - For extended hours, see extra open bar price per hour.*
- 4-Hour DJ for Open Bar: €750
- Live Music during Ceremony, Cocktail, Lunch, Dinner, and Open Bar. Inquire for pricing.
- DJ for Entire Event (including meal): €900
- SGAE Fee and Power Connections (only if an external band or DJ is brought by the couple): €250
- Extra Hour for Open Bar and DJ: €700
- Additional Round-Trip Bus: €450
- Cocktail Bar:
 - Daiquiri, Mojitos, Piña Colada, and Non-Alcoholic Options (Mojitos, San Francisco, etc.). *Supplement of €250 for a 2-hour setup during open bar and €7.50 per cocktail.*

- Candy Bar:
 - Basic (gummy candies, nuts, donuts, and popcorn): €280
 - Superior (gummy candies, nuts, chocolates, popcorn, donut, cupcakes, lollipops, and small Naked cake): €390
- Popcorn Machine for 2 hours during open bar: €250
- Mini Burgers and Mini Hot Dogs: €2.8 *per unit for late-night snack.*
- Children’s Entertainment: Two supervisors engaging and entertaining the little ones. Activities such as scavenger hunts, clowns, treasure hunts, magic, inflatable castle, mechanical bull, etc. *Price varies based on activity and duration.*
- Childcare Service: *Inquire for pricing.*
- Churros Stand with Hot Chocolate: *Price based on the number of guests.*
- Chill Out Garden Decoration for Cocktail or Ceremony and Open Bar: *Price depends on setup.*



Open Bar per person

WINES

White Wine:

Viña Mayor D.O. Rueda Verdejo

Red Wine:

Arienzo Marqués de Riscal Crianza D.O. Rioja

BEER

Cruzcampo Draft

WHISKY

Jameson / White Label / Four Roses / JB / Dyc 8 Years
Ballantine's Johnnie Walker

RUM

Bacardi / Cacique / Pampero / Brugal/ Barceló

GIN

Larios / Larios Rosé / Puerto de India Rosé / Gin Mare
Seagrams / Beafeater / Bombay

BRANDY

Soberano Magno

VODKA

Smirnoff

OTHERS

Tia María Martini / Malibu Coco Amaretto Di Saronno
Pacharan / Non-Alcoholic Liqueurs / Baileys

SOFT DRINKS

Cocacola / Cocacola Zero / Fanta Orange-Lemon / Tonic
Water Seven Up / Soda / Nestea / Aquarius



Wine Menu

WHITE WINES

Resilencia Viognier D.O. Sierras de Málaga
Martín Codax D.O. Rias Baixas
Enrique Mendoza D.O. Alicante
Viña Mein D.O. Ribeiro
Castelo Medina D.O. Rueda
José Pariente D.O. Rueda
Viña Mayor D.O. Rueda
Reina Frizzante D.O. Zamora
Terras Do Cigarron D.O. Monterrei

ROSÉ WINES

Vinea Rosado D.O. Cigales
El Coto Rosado D. O. Rioja
Lunares Rosado D. O. Sierra de Málaga

CAVAS, CHAMPAGNE Y ESPUMOSOS

Tartratos Brut Nature Botani Muscat
Rimart Reserva Especial Brut Nature
Reymos Classic Espumoso
Agustí Torelló Mata Rosado Brut Nature
Xenius Brut
Juvé & Camps Reserva de la Familia
Moet Chandon Brut Imperial
Moet Chandon Rose
Veuve Clicquot Ponsardin Brut
Dom Pérignon



RED WINES

Lagar de Cabrera Crianza D.O. Sierras de Málaga
Resilencia D.O. Sierras de Málaga
Laderas de Sedella D.O. Sierras de Málaga
Sedella D.O. Sierras de Málaga
Ultreia Saint Jacques by Raúl Pérez D.O. Bierzo
Vinea D.O. Cigales
Juan Gil D.O. Jumilla
Matarromera Crianza D.O. Ribera del Duero
Pago de Carraovejas D.O. Ribera del Duero
Carramimbre Roble D.O. Ribera del Duero
Arzuaga Crianza D.O. Ribera del Duero
Pago de los Capellanes Roble D.O. Ribera del Duero
Pago de los Capellanes Crianza D.O. Ribera del Duero
Macán Vega Sicilia D.O. Rioja
Luis Cañas Crianza D.O. Rioja
Lopez de Haro Crianza D.O. Rioja
Arienzo D.O. Rioja
Emperatriz D.O. Rioja
Habla del Silencio V.T. Extremadura

RESERVAS

Carmelo Rodero Reserva D.O. Ribera del Duero
Ramón Bilbao Reserva D.O. Rioja
Viña Ardanza Reserva D.O. Rioja
Coto de Imaz Reserva D.O. Rioja

Exquisite wines

Children's Menu

Welcome Appetizers

Chicken Escalope with Potatoes and Croquettes

Vanilla and Chocolate Ice Cream

Beverages

Fruit Juices, Soft Drinks, and Mineral Water

30€ per child
VAT (10%) Not Included

Please inquire about other dishes

THE HEART BEHIND THE SUCCESS

Our dedicated team





Bbou is happiness

Bbou

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COSTA DEL SOL

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