

“ROQUE ARONA HÍO”

atlantic prelude

*razor clam water and oyster | amberjack “loquillo” | obulato | bivalves |
enzymatic sea bass | marine cocktail*

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shrimp

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“moja pan, pica papa”

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marine rice of carabineros

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“tableta”

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hake

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thunnus thynnus

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beef

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papaya and mango

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cheese tasting of the islands

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strawberry, tomato and roses

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mignardises

160€ per person · drinks not included

*menus are subject to change due to seasonality and product availability
IGIC incl.*