

“ROQUE ARONA HÍO”



atlantic prelude

*razor clam water and oyster | Thunnus obesus | volcanic coral |
bivalves | enzymatic sea bass | marine cocktail*

•

shrimp

•

“moja pan, pica papa”

•

marine rice of carabineros

•

“tableta”

•

hake

•

thunnus thynnus

•

beef

•

papaya and mango

•

cheese tasting of the islands

•

strawberry, tomato and roses

•

mignardises

160€ per person · drinks not included

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

