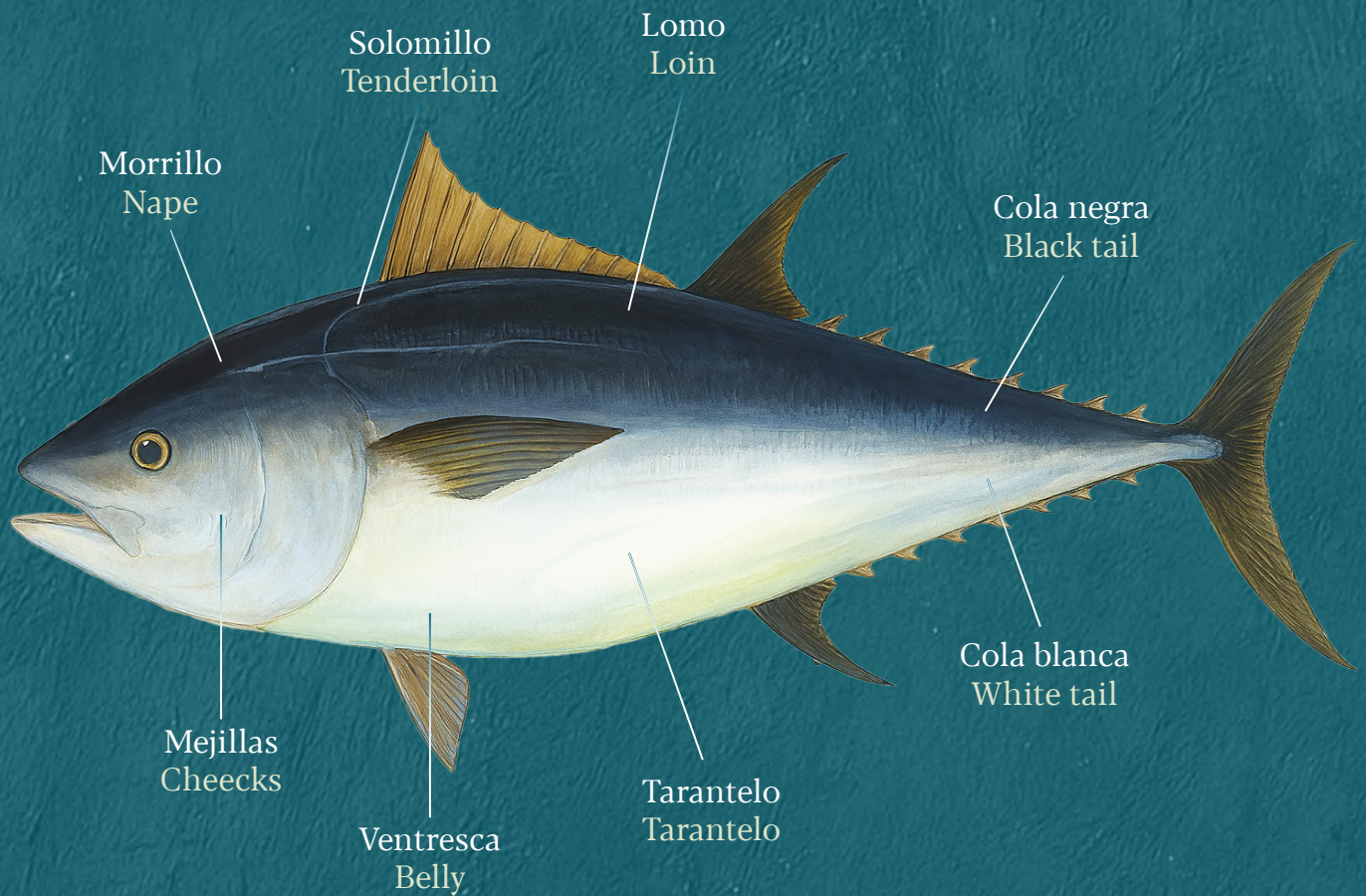


TUNA CARVING

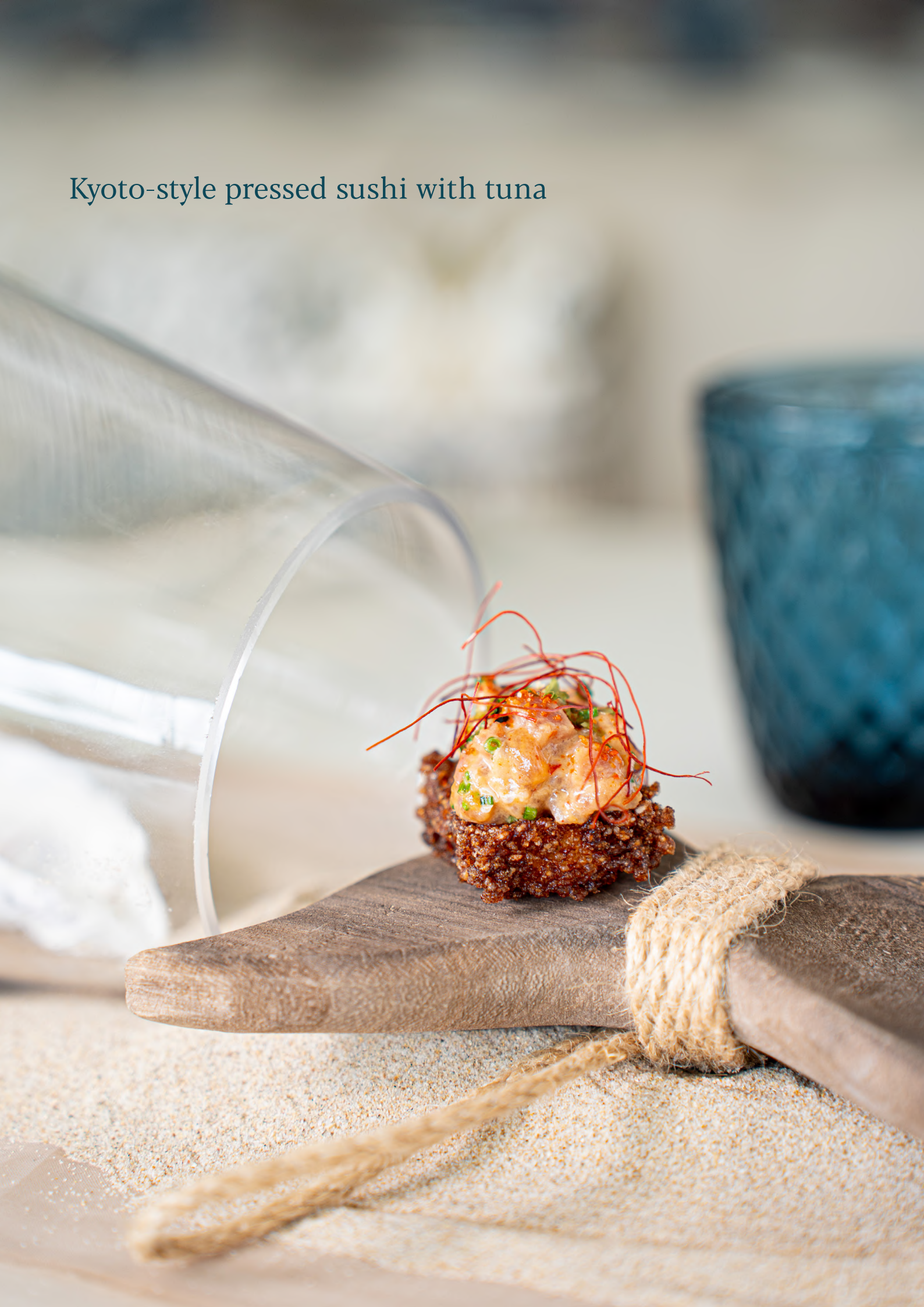
Gourmet Pairings



#CADIZCULTURE

RONQUEO is the traditional, meticulous craft of manually carving bluefin tuna, passed down through generations of almadraba fishermen. Its name comes from the deep, rasping sound the knife makes as it glides along the fish's spine, like a snore. Each cut honors the tuna's nobility, transforming the process into a ritual that blends the sea, craftsmanship, and cultural heritage.

Kyoto-style pressed sushi with tuna





Spicy tuna maki sushi

Mediterranean tuna and tomato tartlet





Tuna ahi katsu with wasabi aioli

Tuna tataki with ponzu sauce



Tuna tartare with avocado cream



Vegetable pakora with yoghurt
and pickled lemon sauce



Tuna skewer with
romesco sauce



RONQUEO de ATÚN ROJO

☀️ **Welcome Drink** ☀️

The Tuna Canapés Experience

- 🐟 Tuna tataki with ponzu sauce
- 🐟 Tuna tartare with avocado cream
- 🐟 Spicy tuna maki sushi
- 🐟 Kyoto-style pressed sushi with tuna
- 🐟 Mediterranean tuna and tomato tartlet
- 🐟 Tuna skewer with romesco sauce
- 🐟 Tuna ahi katsu with wasabi aioli
- 🐟 Tuna gravlax with horseradish sauce
- 🐟 Crispy potato cone (Bravas style)
- 🐟 Sweetcorn gazpacho shot with pico de gallo
- 🐟 Vegetable pakora with yoghurt and pickled lemon sauce



