

ESPAI KRU

2.000.000 YEARS AGO. BEFORE FIRE EXISTED.

The origin. The time when everything started. Alive and raw. Cold. Then came the marinated food and the dressings. Sashimis, carpaccios and tartar. A history based on Mediterranean, Atlántic, American, Arabian, Nordic and Asian culture. Rías' inspiration. A space where fire is not welcomed. The espai Kru.

Kru molluscs

French oysters		
Nº2 natural	the piece	5
Nº2 with ponzu sauce and salmon roe	the piece	5,5
Nº2 with "leche de tigre" yellow Ajii	the piece	5,5
Nº2 with chutney of mango and bacon	the piece	5,5
Carril clams		
On celery and with hibiscus dew	the piece	4
Cíes Islands razor shells		
With "anticucho" sauce	the piece	4,5
Scallop		
"Tiradito" with sea urchin	the piece	15

Crustacean

San Carlos prawns		
in mexican aguachile	the piece	4,8
Cantabrian lobster		
Lobster and pandora tartar with lime vinaigrette		21



"Malnutrition is the leading cause of infant mortality in Guinea Bissau" Try a "cover for the heart " and fight against it working in the creation of a farm School.

DrIM Foundation. More information in:



Within the framework of World Alzheimer's Day, from 21 September to 21 October, Kru space will raise funds for the Alzheimer's Foundation Catalunya. Funds collected will go to the Foundation to fight against this dementia that currently affects 47 million people worldwide.

10% VAT included

Kru Fish

Half portions can be combined

RED TUNA

Toro Carpaccio with apple and ginger dressing	22
Kru Toro	30
Toro carpaccio with lightly roast 	24
Tuna loin or Chu-Toro Kru	20
Toro and white fish with miso sauce	18



CALAMARI

Calamari Kru	18
Arrabiata	14

WHITEFISH

According to season	20
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MACKEREL

Scad marinated with vinegar	10
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ALASKA SALMON

Salmon Kru with roes	18
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JAPAN HAMACHI

Hamachi Kru	22
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BONITO

Bonito Kru	12,5
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RED MULLET

"Tiradito" red mullet with mango tiger's milk	18
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Sushi

SEA URCHIN

Tuna and rice	9,5
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NIGUIRIS (3 piece)

Toro and sea urchin Mackerel with mushrooms	11
Nordic (sea bass)	

Grandfather bread 1,65

Carasatu bread 1,65

10% VAT included

Kru Meat

BEEF

Galician beef tartar 21

IBERIAN PORK

Acorn-fed Iberian Ham Joselito 2012 (40 gr) 15,5

Kru Vegetables

Tomato tartar 16,5

Green salad with tuna belly 11

DISCOVERING FIRE

Mankind started using fire as a cooking instrument 400.000 years ago. Since then, just sophistication has changed.

Our creations using fire.

Toast with Roseta spread tomato 2,5

Prawn and spider crab croquette the piece 3

"Mollete" eel 6

Corn "Flan", tuna kru and ponzu 10

SEAFOOD

Sea snails in shellfish broth with garlic mayonnaise 14,5

Lobster salad with mango, avocado
and its coral mayonnaise 39,5

Cantábrico lobster with garlic 42

HOMEMADE SMOKED FISH

Anchovies in salt with roast pepper
and manchego cheese the piece 3,5

RICE

Creamy rice with seasonal wild mushrooms
and gorgonzola cheese 22

FISH

Fried wild turbot 25

Donostiarra sea bass (warm Carpaccio) 20

MEAT

Grilled wagyu 30

Galician veal tenderloin with foie 28