

# ESPAI KRU

## TASTING MENU

Autumn, sea and land. Season in which the sea displays its entire potential and the land provides rich nuances in its combinations of products; this is the time when the molluscs, the crustaceans, cephalopods and fish achieve their maximum splendour.

Once again, we can enjoy great dishes such as white truffle, black truffle, sea urchin; it is a season in harmony with our philosophy and it aligns with the stars to offer this new journey, our third season. a quest nou recorregut, Tercera estació.

### MOLLUSC DISHES

French oyster with coconut curry sauce  
Razor clams with pickled citric sauce  
Clam with hibiscus

### CEPHALOPODS

Squid with arrabbiata sauce  
Cuttlefish with hamachi  
Rissoto to Nero di cuttlefish

### TUNA ASSORTMENT

Black tuna fillet with bottarga (cured fish roe)  
Tuna white tail fillet with Asetra caviar  
Tarantello (Tuna abdomen) with sea urchin  
Choice tuna belly with white truffle  
Parpatana (Tuna back cheek) seasoned with wasabi and apple vinaigrette

### SUSHI

Sushi  
Nordic Nigiri Gunkan (sea urchin roe)  
Tuna maki

### KRUSTACEAN DISHES

Red prawns from the Mediterranean in carpaccio with mushrooms and black truffle  
Garlic-fried lobster

### SEA AND LAND

Sea cucumbers, Iberian ham and "amanita caesarea"  
Wagyu tartar

### FROM THE EBRO DELTA

Kabayaki

### GRILL

Fish of the day  
Black Angus rib

### DESSERTS

Pineapple margarita  
Creamy white chocolate and mushrooms with hazelnut ice cream

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PRICE PER PERSON 110€, INCLUDING VAT

Menu per complete table  
Menu service timetable from 13:30 to 15:00 and from 20:00 to 22:30