

ESPAI KRU

TASTING MENÚ

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 black truffle
Parpatana (Tuna back cheek) seasoned with wasabi and apple vinaigrette

Sushi

Nordic Niguri
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

Price per person 110 €, including VAT

Menu per complete table
Menu for groups of maximum 6 people
Menu service timetable from 13:30 to 15:00 and from 20:00 to 22:30