



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, Atlantican, American, Arabian, Nordic and Asian culture. Rías' inspiration. A space where fire is not welcomed. The espai Kru.

MOLLUSCS

French oysters

Nº2 al natural	5€ the piece
Nº2 with ponzu sauce and salmon roe	5,5€ the piece
Nº2 with "leche de tigre" yellow Ajii	5,5€ the piece
Nº2 with chutney of mango and bacon	5,5€ the piece

Carril clams

On celery and with hibiscus dew 4€ the piece

Cíes Islands razor shells

With "anticucho" sauce 4,5€ the piece

Scallop

"Tiradito" with its sea urchin 3,9€ the piece

KRUSTACEAN

San Carlos prawns

in mexican aguachile 4,8€ the piece

Mediterranean red prawns

in carpaccio with mushrooms 16€

Cantabrian lobster

Lobster and pandora tartar with lime vinaigrette 21€

10% VAT included

"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::



FISH

Half portions can be combined

Red Tuna

Tuna loin Carpaccio with apple and ginger dressing	22€
Kru toro	30€
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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Salmon Alaska

Salmon Kru with roes	18€
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Hamachi Japan

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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Sea urchin supplement (10 piece)

8€

SUSHI

Sea urchin

Tuna and rice	9,5€
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Niguiris (3 piece)

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

MEAT

Beef

Galician beef tartar	21€
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Iberian Pork

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

Tomato tartare

17,5€

Burrata salad,

Castroudiales anchovies, tomato and almond vinaigrette	17,5€
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Grandfather bread 1,65€ - Carasatu bread 1,65€

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	3€ the piece
“Mollete” eel	6€
“Flan” corn, 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€
Spider crab from the Rías with avocado and dill	16€

HOMEMADE SMOKED FISH

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

Creamy rice with seasonal wild mushrooms and gorgonzola cheese	22€
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FISH

Fried wild turbot	25€
Donostiarra sea bass (warm Carpaccio)	20€
Grilled tuna glaze and mini vegetables	22€

MEAT

Tartar of wagyu lightly roast	21€
Grilled wagyu	30€
Grilled black angus rib, Cova Santa Ibiza style	27€

10% IVAT included