

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.

KRU MOLLUSCS

French oysters

Nº2 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	4€ the piece
On celery and with hibiscus dew	
Cíes Islands razor shells	4,5€ the piece
With "anticucho" sauce	
Scallop	3,9€ the piece
"Tiradito" with soy sauce and ginger	

CRUSTACEAN

San Carlos prawns	4,8€ the piece
In mexican aguachile	
Red shrimp from Mediterranean sea	16€
With garlic	
Cantabrian lobster	21€
Lobster and pandora tartar with lime vinaigrette	

10% VAT is included

"No child without rights, no child without a smile" Try our solidarity tapa (*) and collaborate with the creation of the Granja Escuela Biombo in Guinea Bissau with the Dr. Ivan Mañero Foundation to fight against child malnutrition.

More information in:



KRU 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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SUSHI

Red Tuna

Rice and avocado	9,5€
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Niguiris (3 piece)

Toro with apple vinaigrette	11€
Mackerel with mushrooms	
Nordic (sea bass)	

KRU MEAT

Beef

Galician beef tartar	21€
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Iberian Pork

Acorn-fed Iberian Ham Joselito 2014 (40 gr)	15,5€
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KRU VEGETABLES

Tomato tartare

	17,5€
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Burrata salad, Cantabrian anchovies, tomato and almond vinaigrette

	17,5€
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Grandfather bread 1,65€ - Carasatu bread 1,65€ - 10% VAT is included

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€
Toast with Roseta spread tomato	3€the piece
“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€
Cantabrian lobster with garlic	42€
Spider crab from the Rías with avocado and dill	16€
Lobster “Mollete”	9€

HOMEMADE SMOKED FISH

Anchovies in salt with roast pepper and manchego cheese	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€
Eel from Ebro Delta (kabayaki)	20€

MEAT

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

10% VAT is included

TASTING MENU

Winter, our fourth season has ended, however its seasonal products still remain, the last traces of an exceptionally great season, which gradually fades as Spring begins where colours, flavours and nuances, combined with what characterizes us, namely the best products and our philosophy, for a promising menu which we have named Influences, where we display the source of our inspiration to prepare our creative dishes

Asia, America and Mediterranean

Appetizer

Pain perdu salty
Chili spider crab from Galician

Cuttlefish & Squid

Squid Whit Baeri Caviar
Cuttlefish with pickled vegetables
Rissoto with mushrooms

Korean

Razor clams with kimchie sauce and raspberries

Peru - Mexico

French oyster with "leche de tigre" and creole minced
Cockle in Aguachile

Japan

Grand Tsukiji – sashimi and sushi selection
Assorted Sashimi of 5 varieties of fish
2 niguiris
1 Gunkan
1 T- maki

Spain

Red prawns from the Mediterranean with Gazpacho
Lobster "Mollete"

Land and Mediterranean garden

Burrata cheese salad with tomatoes, basil and almond juice
Vegetable cous cous

Thailand

Red mullet curry

Crossroad land and sea

Black Angus ribs cooked with kabayaki sauce
Eel cooked with Black Angus ribs sauce

Desserts

Milk smoked of sheep curdled
Orange juice foam with almond

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