

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 tartars. A history based on Mediterranean, Atlantic, American, Arabian, Nordic and Asian culture. The fountain from which the gastronomy drinks. The fountain where Rías drinks. 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 chili pepper	5,5€ the piece
Nº2 with mango and bacon chutney	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	
Small scallop and sea urchin	4,5€ the piece
Tiradito with soy sauce and ginger	
Galician scallop and sea bass	15,5€
in "aguachiles"	

CRUSTACEAN

Red shrimp from the Mediterranean sea	16€
With garlic	
Cantabrian lobster	21€
Lobster and whitefish tartar with lime vinaigrette	
Scampi from the Mediterranean sea	15€ the piece
Tartar with a lime and chicken juice dressing	15€ la pieza

SUPPLEMENTS

Baeri caviar (10gr)	15€
Asetra caviar (10gr)	21€
Black truffle supplement (10gr)	15€
White truffle supplement (1gr)	6€
Sea urchin supplement	10€

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.

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 whitefish with miso sauce	18€

Calamari

Calamari Kru	18€
Calamari with sea urchin	24€
Calamari with Baeri caviar	35€
Arrabiata	16€

Whitefish

According to season	20€
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Mackerel

Scad marinated with vinegar	12€
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Salmon Alaska

Salmon Kru with roes	18€
Tartar with sour cream	16€

Hamachi Japan

Hamachi kru	22€
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Bonito

Bonito Kru	12,50€
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Red Mullet

"Tiradito" with purple corn "leche de tigre"	19€
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SUSHI

Red Tuna

Rice and sea urchin	10,5€
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Kabayaki

Rice and sea urchin	10,5€
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Nigiris

Toro with apple vinaigrette	4,5€
Mackerel with sea urchin	4€
Nordic (sea bass)	4€

KRU MEAT

Waygu

Andinean style tartar	21€
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Iberian Pork

Acorn-fed Iberian ham Joselito 2014 (40 gr)	21€
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KRU VEGETABLES AND SALADS

Tomato tartar

17,5€

Cod and tomato salad "esqueixada"

12€

Seaweed 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.

Toasted "coca" bread with Roseta tomato spread	2,5€
Prawn and spider crab croquette	3€the piece

SEAFOOD

Sea snails in shellfish broth with garlic mayonnaise	14,5€
Lobster salad with mango, avocado and mayonnaise of its coral	39,5€
Grilled Cantabrian lobster with mushrooms	42€
Spider crab from the Rías with avocado and dill	16€

HOMEMADE SMOKED FISH

Salted anchovies with roasted 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 glazed tuna and mini vegetables	22€
Eel from Delta del Ebro (Kabayaki)	20€

MEAT

Roasted suckling-pig "mollete"	7€
Grilled wagyu	30€
Grilled black Angus rib, Cova Santa Ibiza style	27€

10% VAT is included

ESPAI KRU DESSERTS

TO SHARE

Pain perdu with nougat ice cream	9€
Coulant of sweet milk with coffee ice cream "ristretto"	9€
Mango soup with apple sorbet	9€
Black chocolate and yuzu mousse with white chocolate ice cream and green tea	9€
Osmotized pineapple with tequila and hibiscus (margarita)	8,8€
Chocolate cake	10€

CHEESES

The Gargola. Sheep milk. Riner, Solsonès. Catalonia	20€
Tronchon. Goat milk. Samper de Calanda, Teruel	
Brillat Savarin. Cow milk. Normandy, France	
Shropshire blue. Cow milk. Nottingham. England	

ICE CREAMS

Small cornet of ice creams	2,8€
Colonial chocolate // Vainilla mexicano //	
Toasted almond and nougat	
White chocolate truffle with green tea	

Small cornet of sorbets	2,8€
Mango // Tangerine // Coconut Milk // Strawberry	

10% VAT is included