

SUGGESTIONS

Iberic ham gran reserva Joselito 2015	31€
Prawn and spider crab croquette	3€/u.
Octopus galician style	22,5€
Fish and seafood soup	20€
Long spider crab cannelloni	24€

SEAFOOD

Carril clams live natural	20€/100gr
Carril clams fisherman style	25€
Spiny die-murexes, steamed	10€/100gr
Galician goose barnacle from Roncudo en Corme, Laxe, Cedeira	s/m
Razor-shells from Cies islands, grilled	16€/4u.
Baby scallops, grilled	16,5€/4u.
Mediterranean red prawns XXL, grilled (min 50gr)	20€/100gr
Galician scampi 100/120gr	18€/100gr
Galician small edible crab	5,5€/100gr
Cantabrian blue lobster, grilled or garlic style	10€/100gr

RICE

Clams fisherman rice	30€
Velvet swimming crab rice	28€

FISH

Wild sea-bass, grilled or baked	32€
Cantabrian turbot (trunk), galician style, grilled or donostiarra style	55€
Cantabrian turbot (loin), galician style, grilled or donostiarra style	38€
Hake from Burela (trunk), galician style, grilled or donostiarra style	28€

MEAT

Charcoal-grilled Galician veal tenderloin	30€
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Salted anchovies with roasted pepper and manchego cheese	3,5€/u.
Burrata salad	17,5€

MOLLUSCS

French oysters N°2	5,5€/u.
with ponzu sauce and salmon roe	
with yellow chili pepper "leche de tigre"	
with "chicha morada"	

Cies Islands razor shells with "anticucho" sauce	4,5€/u.
Small scallops in yellow chilli pepper ceviche	4,5€/u.

KRU FISH

Blue fin tuna tartar with white fish and miso sauce	18€
Tuna loin carpaccio with apple and ginger dressing	22€
Sea bass "tiradito" with mango "leche de tigre"	20€

SASHIMIS

Assorted of 12 piece KRU (two of each):	36€	
- Calamari	- Mackerel	- Salmon
- Hamachi	- Tuna loin	- Toro tuna

NIGUIRIS

Toro tuna (two pieces)	9€
Hamachi with green sisho (two pieces)	8,5€
Eel (two pieces)	9€
Calamari (two pieces)	8€
Scallops with sea urchin (two pieces)	9€

MEAT

Sirloin tartar Adinean style	21€
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FIRE

Creamy rice with seasonal wild mushrooms and gorgonzola	22€
Fried wild turbot	25€
Grilled Wagyu Andino style	30€



Rias de Galicia

ESPAIKRU

DESSERTS

Osmotized pineapple with tequila and hibiscus	8,80€
Pain perdu with fresh cream ice cream	9€
Cheese cake with red fruits	9,75€
Crispy wafer of chocolate in textures and nuts	11,50€
Our homemade ice-cream	8€
Dutch chocolate	
Fresh cream	
Venetian tiramisu	
Our homemade sorbets	8€
Gandía lemon	
mango	
pasion fruit	
Maresme strawberries	

10% of TAX included

