



DESSERTS

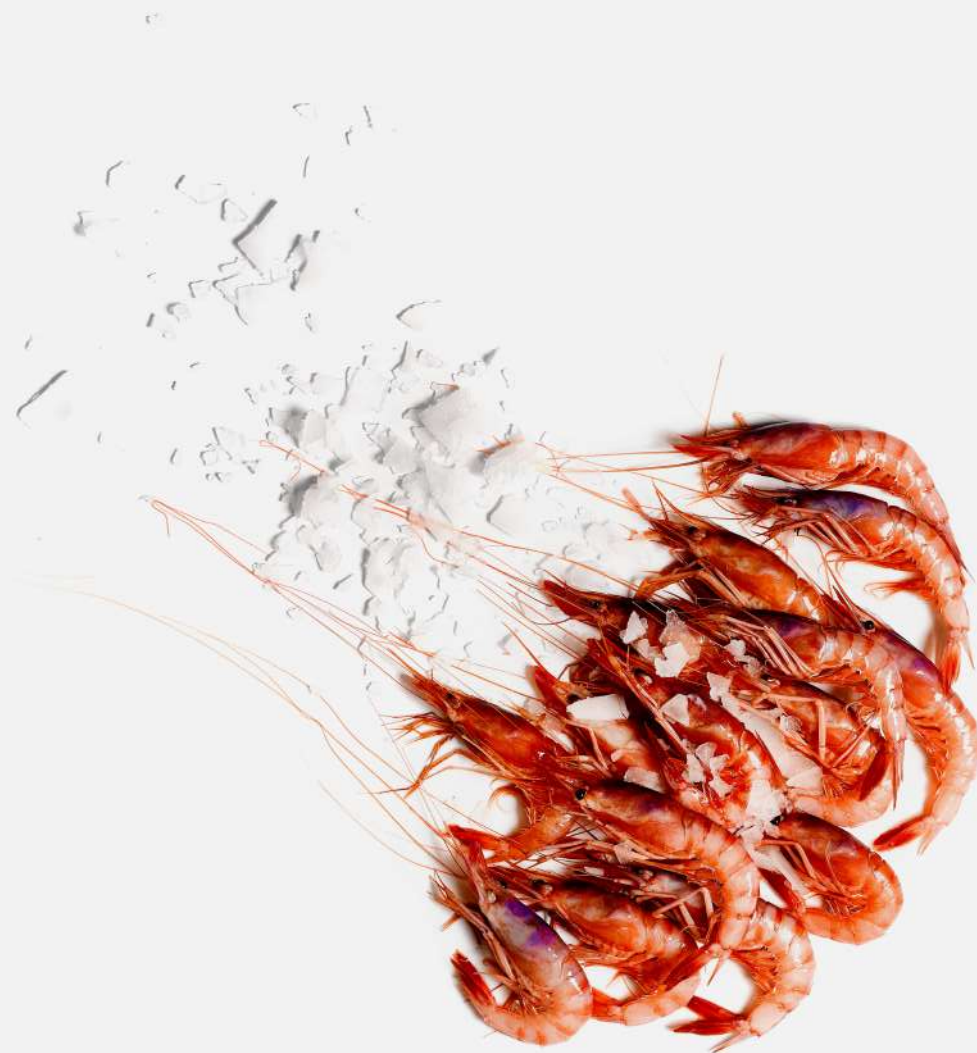
Lemon lime, yuzu and bergamot (individual)	11€
Strawberries with cream and green shiso	10€
“Torrija” with almond and nougat ice cream	11€
Crunchy chocolate with tiramisu (4 units)	11€
Comté cheese 30 month reserve Intense hazelnut and pastry flavor. France / cured / cow's milk / semi-cooked	12€
Our homemade ice-cream Mexican vanilla Dutch chocolate Toasted almond with nougat Fresh cream Pistachio	8€
Our homemade sorbets Gandía lemon Strawberrie Raspberry	8€

SWEET WINES

Ariyanas	Moscatel	6€
Ètim Verema tardana	Garnatxa Negra	6€
Josefina Piñol Dolç 2014	Garnatxa Negra	8€

10% of TAX included

Rias KRU



Rias de Galicia

Iberic ham gran reserva	31€
Prawn and spider crab croquette	3,5€/u.
Octopus galician style	22,5€
Fish and seafood soup	20€
Long spider crab cannelloni	24€
Caviar Asetra (50gr)	150€

SEAFOOD

Galician oyster	6,5€
Carril clams live natural	24€/100gr
Carril clams fisherman style	25€
Spiny die-murexes, steamed	10€/100gr
Shrimp from the galician estuary	20€/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)	25€/100gr
Galician scampi 100/120gr	20€/100gr
Galician small edible crab	5,5€/100gr
Cantabrian blue lobster, grilled or garlic style	12€/100gr

RICE

Clams fisherman rice	30€
Velvet swimming crab rice	28€

FISH

Hake "kocochoas al pi-pil "	38€
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€

MEAT

Charcoal-grilled Galician veal tenderloin	30€
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ESPAIKRU

Salted anchovies with roasted pepper and manchego cheese	3,5€/u.
Tomato tartare	17,50€

MOLLUSCS

French oysters N°2	5,5€/u.
natural	
with ponzu sauce and salmon roe	
with jalapeño and beetroot "escabeche"	
with lulo and spicy olive juice	

Cíes Islands razor shells with mushrooms and miso "escabeche"	4,5€/u.
Small scallops in yellow chili and roasted corn	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 donostiarra "tiradito"	20€

SASHIMIS

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

SASHIMIS

Toro tuna niguri (two pieces)	10€
Hamachi niguri and green shiso (two pieces)	9€
Squid nigirui (two pieces)	9€
Seared scallop niguri and foie (two pieces)	11€
Eel niguri (two pieces)	10€

MEAT

Sirloin tartar	21€
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FIRE

Creamy rice with seasonal wild mushrooms and gorgonzola	22€
Fried wild turbot	28€
Grilled Wagyu	30€