

Rias de Galicia

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| Iberic ham gran reserva | 31€ |
| Prawn and spider crab croquette | 3,5€/u. |
| Fish and seafood soup | 20€ |
| Long spider crab cannelloni | 24€ |
| King crab salad | 38€ |

SEAFOOD

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| Galician oyster | 6,5€ |
| Carril clams live natural | 24€/100gr |
| Carril clams fisherman style | 28€ |
| 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 clams from Cies islands, grilled | 16€/4u. |
| Baby scallops, grilled | 16,5€/4u. |
| Mediterranean red prawns XXL, grilled (min 50gr) | 28€/100gr |
| King prawns grilled or boiled | 13€/100gr |
| Galician scampi 100/120gr | 25€/100gr |
| Galician small edible crab | 6,5€/100gr |
| Cantabrian blue lobster, grilled or garlic style | 14€/100gr |

RICE

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| Clams fisherman rice | 30€ |
| Velvet swimming crab rice | 28€ |

FISH

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| Hake "kocochoas al pi-pil " | 42€ |
| Wild sea-bass, grilled or baked | 38€ |
| Cantabrian turbot (trunk), galician style, grilled or donostiarra style | 58€ |
| Cantabrian turbot (loin), galician style, grilled or donostiarra style | 38€ |
| Squid stuffed in ink sauce | 25€ |

MEAT

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| Charcoal-grilled Galician veal tenderloin | 30€ |
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ESPAIKRU

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| Salted anchovies with roasted pepper and manchego cheese | 3,5€/u. |
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MOLLUSCS

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| French oysters N°2 | |
| natural | 5,5€/u. |
| with ponzu sauce and salmon roe | 5,8€/u. |
| with jalapeño and beetroot "escabeche" | 5,8€/u. |
| with yellow chili and lulo "leche de tigre" | 5,8€/u. |
| Cíes Islands razor clam with parmesano cheese and Café de París butter | 4,5€/u. |
| Scallop with chili sauce and pork crackling | 14€/u. |

KRU FISH

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| Tuna loin carpaccio with apple and ginger dressing | 22€ |
| Sea bass donostiarra "tiradito" | 20€ |
| Red Mullet "Usuzukuri" and spicy ponzu sauce | 24€ |
| Bonito fish "ceviche" with pomegranate and guacamole | 7€/u. |

SASHIMIS

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

TARTAR

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| Tomato tartar | 17,50€ |
| Bluefin tuna tartar with white fish and miso sauce | 18€ |
| Sirloin tartar | 22€ |

NIGIRIS

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| Toro tuna nigiri (two pieces) | 10€ |
| Squid nigiri (two pieces) | 9€ |
| King crab nigiri (one piece) | 7€ |
| Eel nigiri (two pieces) | 10€ |
| Roasted wagyu nigiri and foie (one piece) | 9€ |

FIRE

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|---------------------------------------------------------|-----|
| Creamy rice with seasonal wild mushrooms and gorgonzola | 22€ |
| Fried wild turbot | 28€ |
| Grilled Wagyu | 35€ |



DESSERTS

Crunchy apple caneloni with pistacho and salted caramel 11€

Strawberries millefeuilles, orange and bourbon vanilla 11€

“Torrija” with almond and nougat ice cream 11€

Chocolate textures 11€

Comté cheese 30 month reserve 12€
Intense hazelnut and pastry flavor.
France / cured / cow's milk / semi-cooked

Our homemade ice-cream 8€
Mexican vanilla
Dutch chocolate
Toasted almond with nougat
Pistachio

Our homemade sorbets 8€
Gandía
Strawberrie
Raspberry

SWEET WINES

Ariyanas Moscatel 6€

Ètim Verema tardana Garnatxa Negra 6€

Disznoko Furmint 8€

10% of TAX included

Rias KRU

