

## Rias de Galicia

Iberic ham gran reserva	31€
Prawn and spider crab croquette	3,5€/u.
Fish and seafood soup	20€
Long spider crab cannelloni	24€
Maresme peas with sea cucumber	50€
Navarra asparagus in beurre blanc sauce and caviar	14€/u.

### 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
Sea cucumber grilled	65€
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	15€/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 "kocochas 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€

### MEAT

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Slow cooked Angus beef rib	35€
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## ESPAI KRU

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 kimchi sauce	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.
Small scallop with chili sauce and pork crackling	6,5€/u.

### KRU FISH

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Small tuna cone and chili	5€
Tuna loin carpaccio with apple and ginger dressing	22€
Sea bass donostiarra "tiradito"	20€
Bonito fish "ceviche" with pomegranate and guacamole	18€

### SASHIMIS

Assorted of 12 piece KRU (two of each): Hamachi- Calamari- Salmon - Bonito - Tuna loin - Tuna toro	36€
Red mullet sashimi and spicy ponzu sauce	24€

### TARTAR

Tomato tartar	17,50€
Bluefin tuna tartar with white fish and miso sauce	18€
Wagyu beef tartar	26€

### NIGIRIS

Toro tuna nigiri (two pieces)	10€
Squid nigiri(two pieces)	9€
Eel nigiri (two pieces)	10€
Hamachi nigiri (two pieces)	9€
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€

Creamy chocolate tarte and tonka bean 11€

Manchego cheese D.O Finca La Prudenciana 10€  
Artisan cheese raw sheepmilk.  
Natural olive oil crust, 8 months minimum maturation

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

Our homemade sorbets 8€  
Lemon  
Strawberry  
Raspberry

## SWEET WINES

Pago de Cirsus Moscatel 5€

Rasim Vimadur Garnatxa 8€

Disznoko Furmint 8€

10% of TAX included

# Rias KRU

