

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€
Season tomate salad with red tuna	18€
Blue lobster salad with mango and avocado	48€
“Ajoblanco” with smoked eel and apple	18€
Cherry “salmorejo” with tuna and cilantro	16€
SEAFOOD	
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
Galician scampi 100/120gr	25€/100gr
Galician small edible crab	6,5€/100gr
Cantabrian blue lobster, grilled or garlic style	14€/100gr
RICE	
Clams fisherman rice	30€
Velvet swimming crab rice	28€
FISH	
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	
Suckling pig with masturtium leaves	30€

ESPAI KRU

Salted anchovies with roasted pepper and manchego cheese	3,5€/u.
MOLLUSCS	
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 green curry and coconut	6,5€/u.
KRU FISH	
Gunkan with tuna and chili	5€
Tuna loin carpaccio with apple and ginger dressing	22€
Sea bass and red prawns Donostiarra “tiradito”	25€
Croacker fish ceviche with sweet potato and corn	20€
SASHIMIS	
Assorted of 12 piece KRU (two of each): Hamachi- Calamari- Salmon - Bonito - Tuna loin - Tuna toro	36€
TARTAR	
Tomato tartar	18€
Bluefin tuna tartar with white fish and miso sauce	18€
Wagyu beef tartar	26€
NIGIRIS	
Kombu tomato nigiri (two pieces)	10€
Toro tuna nigiri (two pieces)	10€
Squid nigiri(two pieces)	9€
Eel nigiri (two pieces)	12€
Red prawns and nori nigiri (two pieces)	10€
Roasted wagyu nigiri and foie (one piece)	9€
FIRE	
Creamy rice with seasonal wild mushrooms and gorgonzola	22€
Fried wild turbot	28€
Grilled wagyu	54€



DESSERTS

Cherries with yogurt and thyme	11€
Cheesecake with red fruits	11€
“Torrija” with almond and nougat ice cream	11€
Chocolate cream and passion fruit with hazelnut ice cream	11€
Manchego cheese D.O Finca La Prudenciana Artisan cheese raw sheepmilk. Natural olive oil crust, 8 months minimum maturation	10€
Our homemade ice-cream Mexican vanilla Dutch chocolate Toasted almond with nougat Pistachio	8€
Our homemade sorbets Lemon Strawberry Raspberry Yuzu and citronella Sour apple	8€

SWEET WINES

Pago de Cirsus	Moscatel	10€
Lustau Single Cask	Tintilla de Rota	18€
Disznoko	Furmint	12€

10% of TAX included

Rias KRU

