

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

SEAFOOD

Galician oyster	6,5€/u.
Carril clams live natural	24€/100gr
Clams fisherman style	28€
Spiny die-murexes, steamed	10€/100gr
Shrimp from the galician estuary	20€/100gr
Galician goose barnacle from Roncudo in Corne, Laxe, Cedeira	s/m
Sea cucumber, grilled	75€
Razor clams from Cies Islands, grilled	16€/4u.
Baby scallops, grilled	18€/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

Stuffed bay squid in its ink	26€
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

Low-temperature roast lamb, thyme and smoked celery	30€
Japanese wagyu entrecote A5 Kagoshima	50€/100gr

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 pomegranate homemade tabasco	5,8€/u.
with yellow chili and lulo "leche de tigre"	5,8€/u.
Cíes Islands razor clam with pomegranate homemade tabasco	4,5€/u.
Raw clams, hibiscus and sour apple granita	14€

KRU FISH

Tuna loin carpaccio with avocado, pistachio and horseradish	12€
Prawns tiradito, garlic and tiger milk from their heads	16€
White fish ceviche with chesnut, tiger's milk and sweet potato	20€
KRU sashimi selection of 12 piece (two of each): Hamachi- Calamari- Salmon - Bonito - Tuna loin - Tuna toro	36€

TARTAR

Tomato tartar	18€
Bluefin tuna tartar with white fish	20€
Wagyu beef tartar with anchovie and smoked butter	26€

NIGIRIS

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	58€



MENU MARISCADA

RAW

Galician oyster
French oysters N°2
Carril clams live natural

COOKED

Spiny die-murexes
Shrimp from the galician estuary
Galician goose barnacle from
Roncudo in Corme, Laxe, Cedeira

GRILLED

Razor clams from Ciesislands
Baby scallops
Mediterranean red prawns
GalicianMarín crayfish

GARLIC

Cantabrian blue lobster

DESSERTS

Mascarpone flan,
strawberries and lime
"Torrija" with almond
and nougat ice cream

150€
per person

* In case of allergies, let us know
* Products according to availability
* Full table menus

10% of TAX included

MENU RÍASKRU

Prawn and spider crab croquette
Salted anchovies with roasted pepper
and manchego cheese
Bites of caviar

French oysters N°2 with pomegranate
homemade tabasco

KRU razor clams

KRU clams

Tuna loin carpaccio with avocado,
pistachio and horseradish

Sashimi KRU selection

Sea urchin

Red prawns and nori nigiri

Hamachi truffle nigiri

Rice with sea cucumber

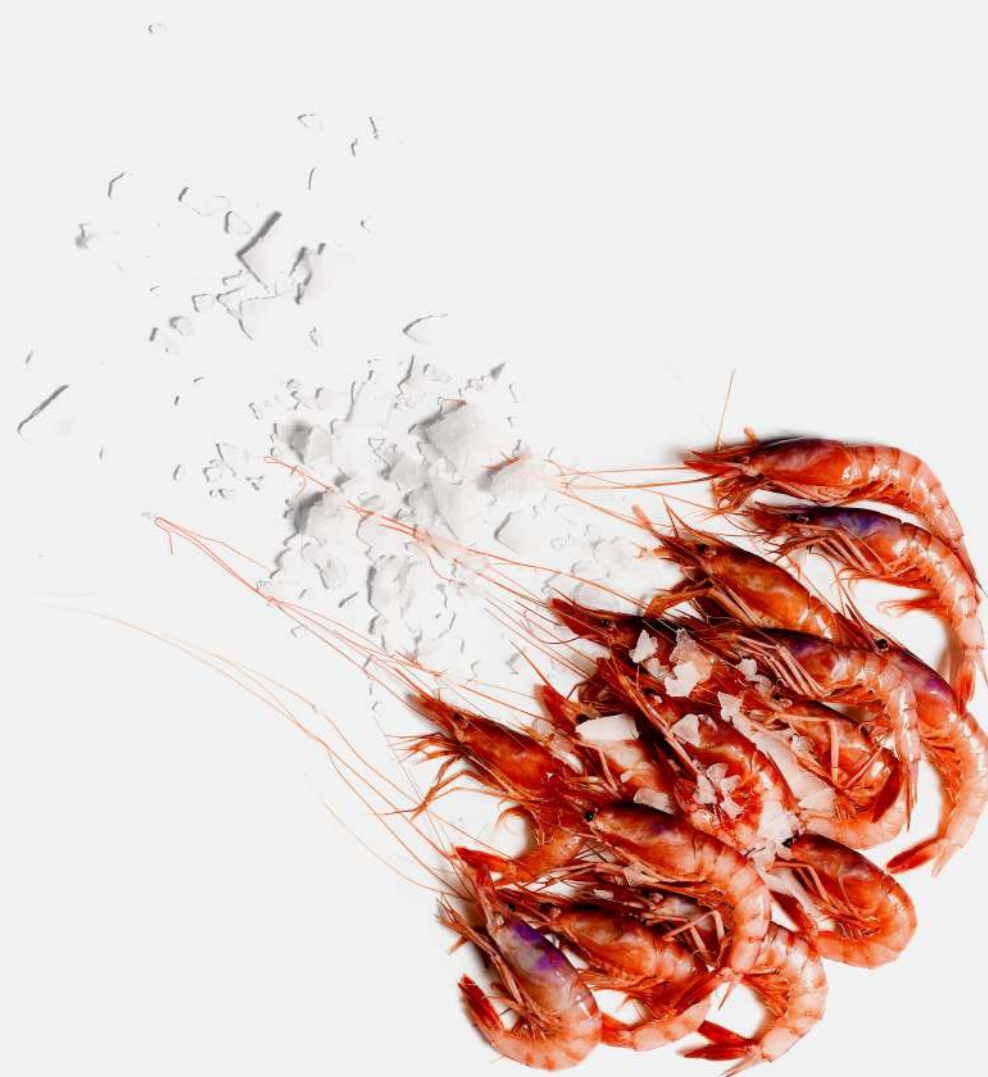
Grilled Wagyu

DESSERTS

Mascarpone flan,
strawberries and lime
"Torrija" with almond
and nougat ice cream

120€
per person

RÍAS KRU



Rias KRU

DESSERTS

Mascarpone flan, strawberries and lime 11€

Homemade cheesecake ice cream with black truffle 11€

Cheesecake with red fruits 11€

Chocolate tartlet, cocoa honey and cream 11€

Cheese duo 12€

Beaufort d'Alpage 12 months AOP

Tomme de Savoie IGP

Our homemade ice-cream 8€

Mexican vanilla

Dutch chocolate

Toasted almond with nougat

Ristretto coffee

Our homemade sorbets 8€

Lemon

Strawberrie

Yuzu and citronella

Passion fruit

SWEET WINES

Lustau Emilín Moscatel Superior 12€

Lustau San Emilio Pedro Ximenez 12€

Disznoko Furmint 12€