

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	30€
Spiny die-murexes, steamed	12€/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	20€/4u.
Baby scallops, grilled	18€/4u.
Mediterranean red prawns XXL, grilled (min 50gr)	32€/100gr
Galician scampi 100/120gr	25€/100gr
Galician small edible crab	8€/100gr
Cantabrian blue lobster, grilled or garlic style	15,5€/100gr
Mediterranean spiny lobster, grilled or garlic style	22€/100gr

## RICE

Clams fisherman rice	32€
Velvet swimming crab rice	30€

## FISH

Hake "kocochas al pi-pil "	43€
Wild sea-bass, grilled or baked	39€
Cantabrian turbot (trunk), galician style, grilled or donostiarra style	59€
Cantabrian turbot (loin), galician style, grilled or donostiarra style	39€

## 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.
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## 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 "anticuchera" sauce	5,5€/u.
Raw clams, hibiscus and sour apple granita	16€

## KRU FISH

Tuna loin carpaccio with avocado, pistachio and horseradish	14€
Prawns tiradito, garlic and tiger milk from their heads	18€
White fish ceviche with chesnut, tiger's milk and sweet potato	22€
KRU sashimi selection of 12 piece (two of each): Hamachi- Calamari- Salmon - Bonito - Tuna loin - Tuna toro	38€

## TARTAR

Tomato tartar	18€
Bluefin tuna tartar with white fish	22€
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

160€  
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

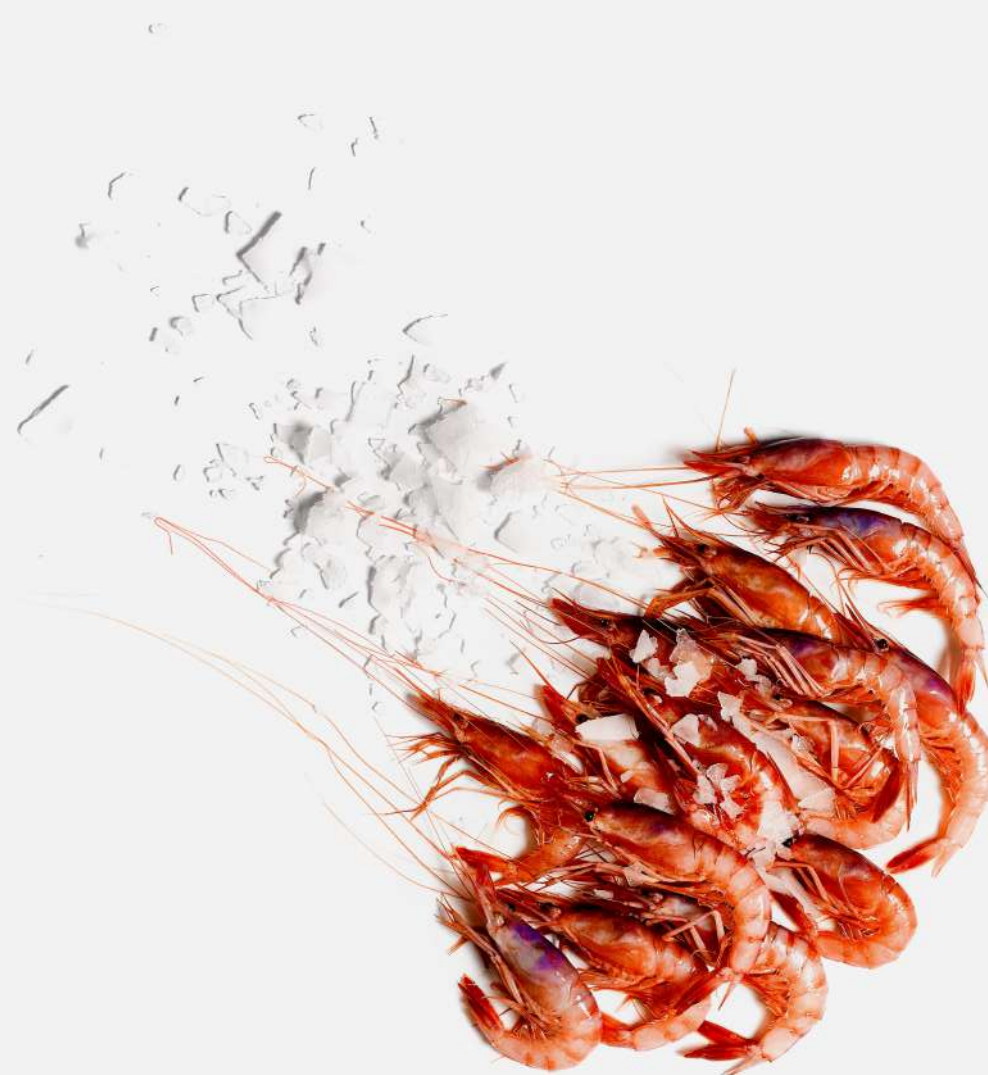
Grilled Wagyu

### DESSERTS

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

125€  
per person

# RÍAS KRU



# Rias KRU

## DESSERTS

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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

Strawberry

Yuzu and citronella

Passion fruit

## SWEET WINES

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Lustau Emilín Moscatel Superior 12€

Lustau San Emilio Pedro Ximenez 12€

Disznoko Furmint 12€