

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), charcoal grilled, donostiarra style	59€
Cantabrian turbot (loin), baked, 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 shallot vinaigrette, chamomile and karashi	5,8€/u.
with marinated quail and duck "escabeche"	5,8€/u.
Cíes Islands razor clam with "anticuchera" sauce	5,5€/u.
Scallop with carrot emulsion, coffee and pine nut	5,5€/u.

KRU FISH

Tuna loin carpaccio with avocado, pistachio and horseradish	14€
Red mullet tiradito in kumquat and coriander leche de tigre	25€
Scallop sashimi in yuzu, sesame and ginger ponzu	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	26€
Cantabrian lobster tartare	40€

NIGIRIS

Toro tuna nigiri (two pieces)	10€
Oyster nigiri in its sauce (one piece)	7€
Eel nigiri (two pieces)	12€
Red prawns and nori nigiri (two pieces)	10€
Roasted wagyu nigiri and foie (one piece)	9€
Squid nori-taco in its ink (two pieces)	10€

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 with shallot
vinaigrette, chamomile and karashi

KRU razor clams

Scallop with carrot emulsion,
coffee and pine nut

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

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€