

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 Corne, Laxe, Cedeira

GRILLED

Razor clams from Cies Islands

Baby scallops

Mediterranean red prawns

Galician Marín crayfish

GARLIC

Cantabrian blue lobster

DESSERTS

Caramelized lemon tart

Rum baba with vanilla and 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

Bite of caviar

Seasonal tomato, candied belly, anchovy
and basil

French oysters with shallot
vinaigrette, chamomile and karashi

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

Caramelized lemon tart

Rum baba with vanilla and cream

€125
per person



Rias KRU



Iberic ham gran reserva	€31
Seasonal tomato, candied belly, anchovy and basil	€20
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)	€28/100gr
Galician scampi 100 / 120 gr	€21/100gr
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	€45/100gr

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 rocoto leche de tigre	€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
White fish ceviche, Chinese mandarin and yucca	€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
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TARTAR

Tomato tartar	€18
Bluefin tuna tartar with white fish	€22
Wagyu beef tartar	€26
Cantabrian lobster tartar	€40

NIGIRIS

Toro tuna nigiri	€5/u.
Eel nigiri	€6/u.
Red prawns and nori nigiri	€5/u.
Roasted wagyu nigiri and foie	€9/u.
Squid and black miso mini temaki	€5/u.
Tuna and chilli mini temaki	€6/u.

FIRE

Creamy rice with seasonal wild mushrooms and gorgonzola	€22
Fried wild turbot	€28
Grilled wagyu	€58

Rias KRU

DESSERTS

Chocolate in textures with an air of cocoa honey	11€
Mascarpone flan, strawberries and lime	11€
Rum baba with vanilla and cream	11€
“Torrija” with almond and nougat ice cream	11€
Chocolate tartlet, cocoa honey and cream	11€
Cheese duo Beaufort d’Alpage 12 meses AOP. Tomme de Savoie IGP	12€
Our homemade ice-cream Basque cheese cake Mexican vanilla Dutch chocolate Toasted almond with nougat Ristretto coffee	8€
Our homemade sorbets Lemon Strawberrie Yuzu and citronella Passion fruit	8€

SWEET WINES

Lustau Emilín	Moscatel Superior	12€
Lustau San Emilio	Pedro Ximenez	12€
Disznoko	Furmint	12€
Music 2017	Cabernet Sauvignon	12€
Music 2019	Chardonnay	12€

10% VAT incl.