

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

Grilled figs, creamy fig leaf
and figs sorbet

Chocolate and hazelnut millefeuille

€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

Galician beef carpaccio aged 60 days

Salted anchovies with roasted pepper
and manchego cheese

Bite of caviar

French oyster with vinaigrette
of shallot, chamomile and Karashi

Thin shell with Bloody Mary

Razor from the Cíes Islands with
white miso and black garlic

Toro tuna carpaccio with avocado,
pistachio and horseradish

Carabinero toast with spicy garlic

Sashimi selection KRU

Roasted wagyu nigiri and foie

Sea cucumber with grilled
mushrooms and chicken sauce

Mediterranean grilled red prawn

Grilled wagyu

DESSERTS

Grilled figs, creamy fig leaf
and figs sorbet

Chocolate and hazelnut millefeuille

€125

per person



Rías KRU



Salted anchovies with roasted pepper and manchego cheese	€3,5/u.
Prawn and spider crab croquette	€3,5/u.
Iberic ham gran reserva	€31
Galician beef carpaccio aged 60 days	€12
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
Creamy rice with seasonal wild mushrooms and gorgonzola	€22

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
Fried wild turbot	€28

MOLLUSCS

French oysters Nº2	
natural	€5,5/u.
with ponzu sauce and salmon roe	€5,8/u.
with shallot vinaigrette, chamomile and karashi	€5,8/u.
with infused coconut milk and seaweed	€5,8/u.
Cíes Islands razor clam with white miso and black garlic	€5,5/u.
Thin shell with Bloody Mary	€5,5/u.

KRU FISH

Tuna loin carpaccio with avocado, pistachio and horseradish	€14
Ceviche of lemon fish and pumpkin tiger milk	€25
Seared tuna belly with pear ponzu	€22
Carabinero toast with spicy garlic	€12

KRU sashimi selection of 12 piece (two of each):	€38
Hamachi - Calamari - Salmon - Bonito - Tuna loin - Tuna toro	

TARTAR

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

NIGIRIS

Squid and black miso nigiri	€5/u.
Toro tuna nigiri	€5/u.
Tuna and chilli gunkan	€6/u.
Eel nigiri	€6/u.
Roasted wagyu nigiri and foie	€9/u.

MEAT

Low-temperature roast lamb, thyme and smoked celery	€30
Japanese wagyu entrecote A5 Kagoshima	€45/100gr
Grilled wagyu	€58

POSTRES - DESSERTS

Duo de quesos catalanes 12€

Duo de formatges catalans
Catalan cheese duo

MONTREIX - Reixagó: vaca, 4 meses de maduración
REIXAGÓ - Reixagó: vaca, 12 meses de maduración

Milhojas de chocolate y avellana 11€

Milfulles de xocolata i avellana
Chocolate and hazelnut millefeuille

Higos a la brasa , cremoso de higuera y su sorbete 11€

Figues a la brasa , cremós de figuera i el seu sorbet
Grilled figs, creamy fig leaf and figs sorbet

Torrija con helado de almendra y turrón 11€

“Torrija” amb gelat d’ametlla i turró
“Torrija” with almond and nougat ice cream

Tarta de limón caramelizada 10€

Pastís caramel·litzat de llimona
Caramelized lemon tart

Los sorbetes artesanos 8€

Els sorbets artesans
Our homemade sorbets

Limón

Llimona
Lemon

Fresón

Maduixot
Strawberrie

Yuzu y citronela

Yuzu i citronelia
Yuzu and citronella

Fruta de la pasión

Fruita de la passió
Passion fruit

Nuestras cremas heladas 8€

Les nostres cremes gelades
Our homemade ice-cream

Tarta de queso vasca

Pastís de formatge basc
Basque cheese cake

Vainilla mexicana

Vainilla mexicana
Mexican vanilla

Chocolate y sus virutas

Xocolata amb els seus encenalls
Chocolate with its shavings

Almendra tostada y turrón

Ametlla torrada i torró
Toasted almond with nougat

Café ristretto

Cafè ristretto
Ristretto coffee

VINOS DULCES

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