

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 Cies Islands

Baby scallop

Mediterranean red prawn

Galician Marín scampi

GARLIC

Cantabrian blue lobster

DESSERTS

Passion Fruit: passion fruit foam with passion fruit pisco sour granita

“Torrija” with almond and nougat ice cream

€160

per person

PAIRING SELECTION

50€ per person

Enjoy the menu with a selection of wines designed to pair the gastronomic offer.

MENU RÍASKRU

Scampi consommé

Scampi tartar with caviar

Smoked anchovy with roasted red pepper and Manchego cheese

Aged Galician beef carpaccio with Payoyo cheese and black truffle

Sea urchin bite with black truffle

Oyster with green apple and green shiso

Razor clam “Kru” with pickled quail

Spidercrab “Salpicón”

Squid “Kru” with Joselito pork jowl carbonara

Trio of fatty tuna (caviar, truffle, and sea urchin)

Grilled hake cheeks in green sauce

Japanese A5 Wagyu

DESSERTS

Passion Fruit: passion fruit foam with passion fruit pisco sour granita

Creamy white chocolate with Melanosporum black truffle, mushrooms, and hazelnut ice cream

€125

per person

* In case of allergies, let us know

* Products according to availability

* Full table menus

10% of TAX included



RÍAS KRÚ



Salted anchovies with roasted pepper and manchego cheese	€3,75/u.
Prawn and spider crab croquette	€3,75/u.
Iberic ham gran reserva	€31
Galician beef carpaccio with payoyo cheese, foie and truffle	€18
Fish and seafood soup	€20
Long spider crab cannelloni	€24

SEAFOOD

Galician oyster	€6,5/u.
Carril clams live natural	€20/100gr
Clams fisherman style	€34
Spiny die-murexes, steamed	€12/100gr
Shrimp from the galician estuary	€20/100gr
Galician goose barnacle from Roncudo in Corme, Laxe, Cedeira	s/m
Sea cucumber, grilled	€78
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 / 120 gr	€21/100gr
Galician small edible crab	€8/100gr
Spider crab from La Ría	€14/100gr
Cantabrian blue lobster, grilled or garlic style	€15,5/100gr
Mediterranean spiny lobster, grilled or garlic style	€22/100gr

RICE

Clams fisherman rice	€36
Velvet swimming crab rice	€32
Creamy rice with seasonal wild mushrooms and gorgonzola	€22

FISH

Hake "kocochoas 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
Stuffed squid in its ink	€28

* Bread service €3,80 per person

MOLLUSCS

French oysters Nº2	
natural	€5,6/u.
with ponzu sauce and salmon roe	€5,9/u.
with apple and green shiso	€5,9/u.
with "ajo blanco"	€5,9/u.
Raw razor clam with pickled quail	€6,20/u.

KRU FISH

Tuna carpaccio with avocado, pistachio and horseradish	€14
Yellowtail "Tiradito" with yellow chili tiger milk and grilled corn	€25
Seared tuna belly with pear ponzu	€22
Carabinero toast with spicy garlic	€14
Raw squid with Joselito pork jowl carbonara	€16
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
Scampi tartar with smoked sour cream and caviar (10 g)	35€

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

Slow cooked beef brisket	€35
Japanese wagyu entrecote A5 Kagoshima	€45/100gr
Grilled wagyu	€58

POSTRES - DESSERTS

Trio de quesos Trio de formatges Cheese Trio	18€
CARRAT DE CABRA- Borredà, Berguedà: cabra, 3 semanas de maduración APPENZELLER Extra- Suiza, Cantón Appenzelland: vaca, 6 meses de maduración SHROPSHIRE BLUE RÉSERVE- Nottinghamshire: vaca y cuajo vegetal, entre 10 y 12 semanas de maduración	
Cre moso de chocolate blanco con trufa negra melanosporum con champiñones y helado de avellana	15€
Cremós de xocolata blanca amb tòfona negra Melanosporum, xampinyons i gelat d'avellana Creamy white chocolate with Melanosporum black truffle, mushrooms, and hazelnut ice cream	
Coco helado con tartar de mango y espuma de bergamota	11€
Coco gelat amb tàrtar de mango i espuma de bergamota Iced coconut with mango tartar and bergamot foam	
Torrija con helado de almendra y turrón	11€
"Torrija" amb gelat d'ametlla i turró "Torrija" with almond and nougat ice cream	
Maracuyá: espuma de maracuyá con granizado de pisco sour de maracuyá	9€
Fruita de la passió: espuma de fruita de la passió amb granissat de pisco sour de fruita de la passió Passion Fruit: passion fruit espuma with passion fruit pisco sour granita	
Los sorbetes artesanos Els sorbets artesans Our homemade sorbets	8€
Limón Llimona Lemon	Fruta de la pasión Fruita de la passió Passion fruit
Fresón Maduixot Strawberry	

Nuestras cremas heladas Les nostres cremes gelades Our homemade ice-cream	8€
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	
Helado de caramelo salado Gelat de caramel salat Salted caramel ice cream	

VINOS DULCES

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

10% IVA/VAT incl.