

## 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 scallops

Mediterranean red prawns

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

Smoked anchovy with roasted pepper and Manchego cheese

Lobster tartare with avocado

Caviar bite with crème fraîche

Aged Galician beef carpaccio with Payoyo cheese and Australian black truffle

Oyster with green apple and shiso

Kru razor clam with light quail escabeche

Spider crab salad

Kru-style squid carbonara with Joselito pork jowl

Tuna toro trio (foie gras, Australian black truffle, and caviar)

Grilled kokotxas in green sauce

Japanese A5 Wagyu

### DESSERTS

Maracuyá: Passion fruit foam with passion fruit pisco sour granita

Chocolate in textures

€125  
per person

\* In case of allergies, let us know  
\* Products according to availability  
\* Full table menus  
10% of TAX included



Rias KRU





Tomato salad from Lodosa with Genovese pesto and anchovies	€18,50
Lobster salad	€55
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

## SEAFOOD

Fish and seafood soup	€20
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 or chili crab sauce	€15,5/100gr
Mediterranean spiny lobster, grilled or garlic style or chili crab sauce	€22/100gr

## RICE AND PASTA

Clams fisherman rice	€36
Velvet swimming crab rice	€32
Rice with lobster	€48
Creamy rice with seasonal wild mushrooms and gorgonzola	€22
Spaghetti with lobster	€48
Rigatoni with clams	€36
Long spider crab cannelloni	€24

## FISH

Hake “kokotxas 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

\* 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 escabeche	€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
Tuna toro trilogy (foie gras, Australian black truffle, and caviar)	€30
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
Waygu tartar	€26
Lobster and avocado tartare	€34

## NIGIRIS

Matured salmon nigiri with black garlic	€4,50/u.
Squid and black miso nigiri	€5/u.
Toro tuna nigiri	€5/u.
“Alfonsiño” nigiri with spicy garlic	€5,50/u.
Scallop nigiri with foie and eel sauce	€7,50/u.
Hamachi nigiri with Australian black truffle	€7,50/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