Rías KRU

Wifi: RiasdeGalicia_Clientes
Password: Bienvenidos

Smoked salt-cured anchovies with roasted pepper and Manchego cheese	€4/u.
Prawn and spider crab croquette	€4/u.
Aged Galician beef carpaccio with Payoyo cheese, foie gras and truffle	€18
Gran Reserva acorn-fed Iberian ham, served with crystal bread and tomato	€32
Lobster salad	€55

SEAFOOD

Fish and seafood soup	€20
Galician oyster	€6,50/u.
Live Carril clams	€20/100gr
Clams fisherman style	€34
Spiny dye-murex, boiled	€12/100gr
Shrimp from the Galician estuary	€22/100gr
Galician spider crab	€14/100gr
Galician goose barnacles from Roncudo in Corme, Laxe and Cedeira	M.P.
Sea cucumber, grilled	€78
Rodas razor clams from the Cíes Islands, grilled	€22/4u.
Baby scallops, grilled	€18/4u.
Mediterranean king prawn XXL, boiled	€15/100gr
Mediterranean red prawn XXL, grilled (min 50gr)	€34/100gr
Medium Galician scampi	€21/100gr
Galician velvet crab, boiled	€8/100gr
Cantabrian blue lobster, grilled, garlic-style or with chili crab sauce	€15,50/100gr
Mediterranean spiny lobster, grilled, garlic-style or with chili crab sauce	€24/100gr

RICE AND PASTA

Rice with sea cucumber	€36
Rice with clams	€36
Brothy rice with Galician velvet crab	€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 in pil-pil sauce	€43
Wild sea bass: oven-baked, grilled or Donostiarra style	€39
Cantabrian turbot steak on the bone: charcoal-grilled or Donostiarra style	€59
Cantabrian turbot loin: oven-baked, grilled or Donostiarra style	€39
Fried wild turbot	€28

* Bread service €4 per person

MOLLUSCS

French oysters Nº2	
natural	€5,60/u.
with ponzu sauce and salmon roe	€5,90/u.
with tequila and blood orange gelée	€5,90/u.
with grilled yellow chili tiger's milk	€5,90/u.
Kru razor clam with beurre blanc and caviar	€12/u.

KRU FISH

Toro 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
Toro tuna trilogy (foie gras, black truffle, and caviar)	€30
KRU sashimi selection of 12 pieces (two of each):	€38
Hamachi - Calamari - Salmon - Bonito - Tuna loin - Tuna toro	
Toro tuna belly sashimi	€30

TARTARE

Tomato tartare	€18
Bluefin tuna and white fish tartare	€22
Wagyu tartare	€26
Lobster and avocado tartare	€34

NIGIRIS

Salmon nigiri	€4,50/u.
Squid and black miso nigiri	€5/u.
Toro tuna nigiri	€5/u.
Akami tuna nigiri	€4,50/u.
Scallop nigiri with foie gras and eel sauce	€7,50/u.
Hamachi nigiri with truffle	€7/u.
Red prawn nigiri	€8/u.
Eel nigiri	€6/u.
Seared wagyu and foie gras nigiri	€9/u.

MEAT

Japanese wagyu entrecote A5 Kagoshima	€45/100gr
Grilled wagyu	€58
Roast milk-fed lamb shoulder	€38

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Riaskru

POSTRES - DESSERTS

Surtido de frutas frescas (2 pax) 16€
Assortiment de fruita fresca (2 pax)
Fresh fruit assortment (2 people)

Torrija con helado de almendra y turrón 12€
"Torrija" amb gelat d'ametlla i turró
"Torrija" with almond and nougat ice cream

Lima / limón, yuzu y bergamota 12€
Llima / llimona, yuzu i bergamota
Lime/lemon, yuzu and bergamot

Nata con nueces caramelizadas con helado de requesón y miel de romero 12€
Nata amb nous caramel·litzades, gelat de mató i mel de romaní
Cream with caramelized walnuts, fresh cheese ice cream and rosemary honey

Nuestro chocolate en texturas; brownie, cremoso, helado y espuma con los mejores chocolates valrhona 12€
La nostra xocolata en textures: brownie, cremós, gelat i escuma amb les millors xocolates Valrhona
Our chocolate in textures: brownie, crémeux, ice cream and foam made with the finest Valrhona chocolates

Trio de quesos 18€
Trio de formatges
Cheese Trio
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

Los sorbetes artesanos 8€
Els sorbets artesans
Our homemade sorbets

Limón
Llimona
Lemon

Fruta de la pasión
Fruita de la passió
Passion fruit

Fresón
Maduixot
Strawberry

Nuestras cremas heladas 10€
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

Requesón con miel de romero
Mató amb mel de romaní
Fresh cheese with rosemary honey

Caramelo salado
Caramel salat
Salted caramel

VINOS DULCES

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

10% IVA/VAT incl.

MENU **MARISCADA**

RAW

Galician oyster

French oysters Nº2

Live Carril clams

COOKED

Spiny dye-murex

Shrimp from the Galician estuary

Galician goose barnacles from Roncudo in Corme, Laxe and Cedeira

GRILLED

Rodas razor clams, Cíes Islands

Baby scallops

Mediterranean red prawns

Galician scampi from Marín

GARLIC-STYLE

Cantabrian blue lobster

DESSERTS

Lime/lemon, yuzu and bergamot

“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 with the menu.

MENU **RÍASKRU**

Smoked anchovy with roasted pepper and Manchego cheese

Lobster salpicón with avocado “salmorejo”

Puff pastry bite with caviar

Aged Galician beef carpaccio with Payoyo cheese and truffle

Oyster with tequila and blood orange gelée

Kru razor clam with quail escabeche

Red prawn ceviche with grilled yellow chili tiger’s milk

Trio of toro tuna (foie gras, truffle and caviar)

Sea bass with beurre blanc and salmon roe

Japanese Wagyu A5 with green peppercorn sauce

DESSERTS

Lime/lemon, yuzu and bergamot

Cream with caramelised walnuts and fresh cheese ice cream with rosemary honey

€125
per person

* Please let us know of any allergies or intolerances
* Products according to availability
* Menus served for the whole table only
10% VAT included

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