

THE COLD TO SHARE

	^{1/2} Ration	Ration
Iberic Ham Gran Reserva Joselito 2012	15,5	31
Smoked anchovies with roasted pepper and manchego cheese	Piece	3,5
Kru Galician oysters, Laureano rafts in the Ria de Arosa	Piece	6,5
French osysters Kru		
no 2 natural	Piece	5
no 2 with ponzu and salmon roe	Piece	5,5
no 2 with chutney of mango and bacon	Piece	5,5
no 2 with Peruvian ceviche	Piece	5,5
Live native clams from carril (between 70 and 100 gr)	The 100 gr	20
Galician prawns	The 100 gr	18
Galician Blue Lobster Tartar, wild sea bass and Asetra caviar Kru		33
Mediterranean Red Tuna Tartar and whitefish Kru		26
Lettuce heart salad with bonito belly, roasted peppers and vinaigrette green chilli		39,5
Lobster salad with mango, avocado and its coral mayonnaise Kru		15,5
Seasonal green salad		13,5

CAVIARS

Caviar Imperial, sturgeon extracted Kaluga (Huso Dauricus), 50 gr.	250
Asetra extracted from sturgeon in the Caspian sea 50 gr.	170

KRU FISH

Toro Kru	30
Toro carpaccio with apple and ginger dressing	22
Whitefish Kru (according to market)	20
Mackerel marinated Kru	10
Loin Kru or Chu-Toro Kru	20
Squid Kru	18
Salmon from Alaska with roe Kru	18
Sea urchin supplement	5

Note: Kru, menu items from Espai Kru

10% VAT included

THE HOT TO SHARE

Shrimp and spider crab croquettes	Piece	3
Galician Pie	Court	4,5
Octopus Galician style		24,5
Grilled razor clams from Rodas Beach	Piece	4,5
Steamed Galician Cockles		24,5
Steamed spiny die-murexes	The 100 gr	10,5
Galician goose barnacle from Roncudo en Corme, Laxe, Cedeira	The 100 gr	33
Galician scallop	Tempura	Piece 14
	Grilled	Piece 14
	Gratin	Piece 14
Clams fisherman style from Galicia		25
Small scallops, Compostela style or grilled		16,5
Sauteed sea cucumber	^{1/2} Ration	Ration 38,5 66
Elvers from river Miño		100
Hake "kokotxa pil pil"		35
Egg to 65°C with 12 gr of caviar Asetra Caspian sea		45
Egg to 65°C with 12 gr of caviar Imperial kaluga		65
Long spider-crab cannelloni		21
hhFish and shellfish soup		20
Rice broth with velvet swimming crab		28
"Bomba" rice with sea cucumber and Mediterranean cuttlefish		32
Creamy rice with seasonal wild mushrooms and gorgonzola cheese		22

THE SIX KINGS OF THE OCEANS

SHRIMP FROM PALAMÓS

The largest (minimum 50 gr.) grilled

The 100 gr 25

PRAWNS

From San Carlos grilled or boiled

The 100 gr 16

CRAYFISH

From Mediterranean (the piece around 100 - 150 gr.) boiled or grilled

The 100 gr 16

CANTABRIAN LOBSTER

Middle-sized (between 500 gr and 700 gr.) boiled or grilled

The 100 gr 20

CANTABRIAN BLUE LOBSTER

Different size (between 500 gr y 1,5 kg) boiled or grilled

The 100 gr 12

Small size (500 gr) fried with garlic

The 100 gr 12

SPIDER CRAB FROM RÍA DE AROSA

Large size (minimum 1,200 gr) boiled

The 100 gr 9

Small size (less 1,200 gr) boiled

The 100 gr 8

HOW GOD BROUGHT FISH TO WORLD

Nudes of sophistication in all its splendor. We can cook it in the four classic ways to prepare the fish that most respect its original properties.

The sides are based on season, fish market and market.

- Grilled (with aromas of roasted oak)
- Galician style (boiled with potatoes cooking, garlic and red peppers)
- Donostiarra style (grilled with fried garlic, a little vinegar and chilli)
- Baked (with potatoes, sauteed diced tomatoes and some vinegar)

The fish can be cut into slice or trunk or boneless loin

Wild turbot from Coruña

Brasa tronc

Ració

54

Forn llom

42

Wild sea bass Cantabrian and the Mediterranean

Donosti

40

Forn llom

40

Hake from Burela

Gallega

35

Donosti

35

Black monkfish from Costa da Morte

Suquet

42

Brasa

42

Lamprey to Arbo style

37

MEATS

Crunchy pork ribs, apricots with vanilla and warm Manchego cheese cream

30

Grilled Wagyu with peppers and roasted endives

40

Little shoulder lamb double cooking, 65° and roast, vegetables roast, purée and crunchy tubers

35,5

Charcoal-grilled Galician veal tenderloin with a variety of mushrooms, shallots and pickled potato

30

10% VAT included