

Rias de Galicia

Iberic ham gran reserva	31€
Prawn and spider crab croquette	3,5€/u.
Fish and seafood soup	20€
Long spider crab cannelloni	24€
King crab salad	38€

SEAFOOD

Galician oyster	6,5€
Carril clams live natural	24€/100gr
Carril clams fisherman style	28€
Spiny die-murexes, steamed	10€/100gr
Shrimp from the galician estuary	20€/100gr
Galician goose barnacle from Roncudo en Corme, Laxe, Cedeira	s/m
Razor-shells from Cies islands, grilled	16€/4u.
Baby scallops, grilled	16,5€/4u.
Mediterranean red prawns XXL, grilled (min 50gr)	25€/100gr
King prawns grilled and boiled	13€/100gr
Galician scampi 100/120gr	25€/100gr
Galician small edible crab	6,5€/100gr
Cantabrian blue lobster, grilled or garlic style	14€/100gr

RICE

Clams fisherman rice	30€
Velvet swimming crab rice	28€

FISH

Hake "kocochas al pi-pil "	42€
Wild sea-bass, grilled or baked	38€
Cantabrian turbot (trunk), galician style, grilled or donostiarra style	58€
Cantabrian turbot (loin), galician style, grilled or donostiarra style	38€
Squid stuffed in ink sauce	25€

MEAT

Charcoal-grilled Galician veal tenderloin	30€
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ESPAIKRU

Salted anchovies with roasted pepper and manchego cheese	3,5€/u.
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MOLLUSCS

French oysters N°2	5,5€/u.
natural	
with ponzu sauce and salmon roe	
with jalapeño and beetroot "escabeche"	
with lulo and spicy olive juice	

Cíes Islands razor shells with mushrooms and miso "escabeche"	4,5€/u.
Small scallops in yellow chili and roasted corn	4,5€/u.

KRU FISH

Tuna loin carpaccio with apple and ginger dressing	22€
Sea bass donostiarra "tiradito"	20€
Mullet "Usuzukuri" and spicy ponzu sauce	24€

SASHIMIS

Assorted of 12 piece KRU (two of each):	36€	
- Calamari	- Mackerel	- Salmon
- Hamachi	- Tuna loin	- Toro tuna

TARTAR

Tomato tartar	17,50€
Bluefin tuna tartar with white fish and miso sauce	18€
Sirloin tartar	22€

NIGUIRIS

Toro tuna niguiiri (two pieces)	10€
Squid nigirui (two pieces)	9€
King crab niguiiri (one piece)	7€
Eel niguiiri (two pieces)	10€
Roasted wagyu niguiiri and foie (one piece)	9€

FIRE

Creamy rice with seasonal wild mushrooms and gorgonzola	22€
Fried wild turbot	28€
Grilled Wagyu	35€



DESSERTS

Lemon lime, yuzu and bergamot (individual)	11€
Strawberries with cream and green shiso	10€
“Torrija” with almond and nougat ice cream	11€
Chocolate textures	11€
Comté cheese 30 month reserve Intense hazelnut and pastry flavor. France / cured / cow's milk / semi-cooked	12€
Our homemade ice-cream Mexican vanilla Dutch chocolate Toasted almond with nougat Pistachio	8€
Our homemade sorbets Gandía Strawberrie Raspberry	8€

SWEET WINES

Ariyanas	Moscatel	6€
Ètim Verema tardana	Garnatxa Negra	6€
Josefina Piñol Dolç 2014	Garnatxa Negra	8€

10% of TAX included

Rias KRU

