

espai Kru

by Rías de Galicia

The idea for this menu, which we decided to call Recorrido (Journey), comes from our desire to express our gastronomic offer by taking you on a journey through our menu. The menu includes salted fish, shellfish, crustaceans, fish, vegetables, meat, etc., with products that range from totally raw to cooked, allowing diners to observe our cooking concept and dishes that are only lightly cooked, and to enjoy the whole experience in a single space.

Appetizers

Bread and butter

Mollusk

*French Oyster in Aguachile
Razor clam with Anticuchera sauce*

Kru Fish

Selection of Mediterranean

*Classic ceviche of wild dorada
Trilogy of Squid
Horse mackerel, mackerel and white tuna*

Selection of Pacific

*Hamachi
Alaskan salmon with its roe*

Mediterranean Bluefin Tuna Sequence

*Toro tartare with corn "flan"
Akami with wasabi and soy sauce
Chu toro with Asetra caviar
Toro with "Black Truffle melanosporum"
Slightly roasted toro*

Crustaceans

*Lobster Tartar with toasted "patacones"
Garlic prawn from Palamós
Thai Lobster Soup*

Sea and Earth

*Elvers - Eel
Wagyu tartar and "tobiko"
Tuna cheek, Artichoke and Foie*

Desserts

*Caramel coulant with sorbet of sponge cake with schnapps
Cream of ice cream and iced guava drink with rose water*

Price per person €100 including VAT

Menu for full table

Opening hours 1pm to 3pm and 8pm to 10:30pm