

Espai Kru
by Rias de Galicia

Espai Kru

2.000.000 years ago. Before fire existed.

The origin. The time when everything started. Alive and raw. Cold. Then came the marinated food and the dressings. Sashimis, carpaccios and tartar. A history based on Mediterranean, Atlantican, American, Arabian, Nordic and Asian culture. Rías' inspiration. A space where fire is not welcomed. The espai Kru.

Kru molluscs

French oysters

Nº2 natural	the piece	5
Nº2 with ponzu sauce and salmon roe	the piece	5,5
Nº2 with "leche de tigre" yellow Ajii	the piece	5,5
Nº2 with celery water, tomato and forum vinegar	the piece	5,5

Carril clams

On celery and with hibiscus dew	the piece	4
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Cíes Islands razor shells

With "anticucho" sauce	the piece	4,5
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Rias Baixas live hard shell clams

With sea ramallo juice	the piece	5
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Scallop

"Tiradito" with sea urchin	the piece	15
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Crustacean

Palamós prawns

in mexican aguachile	the piece	4,8
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Cantabrian lobster

Lobster and pandora tartar with lime vinaigrette		21
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10% VAT is included



"Malnutrition is the leading cause of infant mortality in Guinea Bissau"
Try a "cover for the heart " and fight against it working in the creation of a farm
School.

DrIM Foundation. More information in:.



Kru Fish

Half portions can be combined

Red Tuna

Toro Carpaccio with apple and ginger dressing	22
Kru Toro	30
Tuna loin or Chu-Toro Kru	20
Toro and white fish with miso sauce	18



Calamari

Calamari Kru	18
Arrabiata	14

Whitefish

According to season	20
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Mackerel

Scad marinated with vinegar	10
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Salmon Alaska

Salmon Kru with roes	18
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Hamachi Japan

Hamachi kru	22
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Bonito

Bonito Kru	12,5
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Red Mullet

"Tiradito" red mullet with mango tiger's milk	18
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Kru Meat

Beef

Galician beef tartar	21
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Iberian Pork

Acom-fed Iberian Ham Joselito 2012 (40 gr)	15,5
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Kru Vegetables

Tomato tartare	16,5
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Green salad with tuna belly	11
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Grandfather bread 1,65

Carasatu bread 1,65

10% VAT is included

Discovering fire

Mankind started using fire as a cooking instrument 400.000 years ago. Since then, just sophistication has changed. Our creations using fire.

Toast with Roseta spread tomato		2,5
Prawn and spider crab croquette	piece	3
"Mollete" lobster		8
"Flan" corn, tuna kru and ponzu		10
Seafood		
Sea snails in shellfish broth with garlic mayonnaise		14,5
Lobster salad with mango, avocado and its coral mayonnaise		39,5
Homemade smoked fish		
Anchovies in salt with roast pepper and manchego cheese	piece	3,5
Rice		
Creamy rice with seasonal wild mushrooms and gorgonzola cheese		22
Fish		
Fried wild turbot		25
Donostiarra sea bass (warm Carpaccio)		20
Parpatana grilled tuna		22
Meat		
Grilled wagyu		30
Galician veal tenderloin with foie		28

10% VAT is included