

# espai Kru

by Rías de Galicia

## **“WINTER”**

*We come from the sea; it is in our DNA and has marked our history. This is the season where the sea expresses all its flavour, without forgetting what the land provides. Faithful to our concept, we have designed a menu with seasonal products as the main feature, with culinary delights which range from absolutely raw and/or fresh foods to dishes cooked with perfect timing and temperatures.*

### **Appetizer**

*Avocado mole with sea urchins*

### **Mollusc Dishes**

*Oyster with langoustine broth  
Razor clams with pickled celery  
Clams with hibiscus water*

### **Kru Fish Dishes**

#### **Cephalopods (cuttlefish-squid)**

*Squid with Caviar  
Cuttlefish with scallops  
Squid with arrabiata sauce*

#### **Pacific Selection**

*Hamachi belly  
Alaskan Salmon belly*

#### **Carved Tuna Dishes**

*Black Tuna fillet – Sea Urchin  
Parpatana (Tuna back cheek) – Apple vinaigrette  
Tarantello (Tuna abdomen) – with Asetra caviar  
Tuna belly – with truffles  
Tuna white tail fillet – with wasabi and soy sauce*

#### **Sushi**

*Nigiri with black turnip and sea urchin  
Nigiri with sautéed Eel  
Nordic Nigiri*

#### **Krustacean Dishes**

*Langoustine with pumpkin and coconut  
Egg yolk with crab broth*

#### **Mediterranean White Fish Dish**

*Red mullet with Parisian café sauce*

#### **From land**

*Wagyu carpaccio with mushrooms and white miso sauce*

#### **Desserts**

*Pineapple margarita  
Creamy white chocolate and mushrooms with hazelnut ice cream*

<p><i>Price per person 100 €, including VAT</i></p>
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*Menu per complete table  
Menu service timetable from 13:30 to 15:00 and from 20:00 to 22:30*