

The cold to share

		½ Ración	Ración
Iberic Ham Gran Reserva Joselito 2010		15,5	31
Smoked anchovies with roasted pepper and manchego cheese Kru		piece	3,5
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 celery water, tomato and forum vinegar	piece	5,5
	nº 2 with Peruvian ceviche	piece	5,5
Live native clams from carril	between 70 and 100 gr piece	100 gr	20
Live hard shell	between 80 and 100 gr piece	100 gr	5,5
Galician Blue Lobster Tartar, wild sea bass and Asetra caviar Kru			33
Mediterranean Red Tuna Tartar and whitefish Kru			26
Lobster salad with mango, avocado and its coral mayonnaise Kru			39,5
Lettuce heart salad with bonito belly, roasted peppers and vinaigrette green chilli			15,5
Seasonal green salad			13,5
Caviares			
Caviar Imperial, sturgeon extracted Kaluga (Huso Dauricus), 50 gr.			250
Caviar without preservatives and unpasteurized Ecological, variety Asetra Russian, 50 gr.			175
Asetra extracted from sturgeon in the Caspian sea 50 gr.			170
Fish Kru			
Toro Kru			26
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

Note: Kru, menu items Espai Kru

10% VAT included

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Shrimp and spider crab croquettes		piece	3
Galician Pie		court sold	4,5
Mushrooms carpaccio with foie and peas			21
Fried green peppers from Padrón			13
Octopus Galician style			24,5
Grilled razor clams from Rodas Beach		piece	4,5
Steamed Galician Cockles			24,5
Steamed spiny die-murexes		100 gr	10
Galician goose barnacle from Roncudo en Corme, Laxe, Cedeira		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
Grilled parpatana (tuna)			22
Sautéed sea cucumber		½ Portion 38,5	Portion 66
Elvers from river Miño			100
Egg to 65th with 12 gr of caviar Asetra Caspian sea			45
Egg to 65th with 12 gr of caviar Imperial kaluga			65
Small wild mushrooms sauteed with fowl egg at low temperature			22
Long spider-crab cannelloni			21
Fish 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

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THE SIX KINGS OF THE OCEAN

Grilled shrimp from Palamós

The largest (minimum 50 gr.) grilled	100 gr	25,3
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Prawns

From San Carlos grilled or boiled	100 gr	16
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Scampi

From Marín (Galicia) (around the piece 100 gr.) boiled or grilled	100 gr	19
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Cantabrian lobster

Middle-sized (between 500 gr and 700 gr.) boiled or grilled	100 gr	22
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Cantabrian blue lobster

Different size (between 500 gr y 1,5 kg) boiled or grilled	100 gr	12
Small size (500 gr) fried with garlic	100 gr	12

Spider crab from Ría de Arosa

Large size (minimum 1,200 gr) boiled	100 gr	11
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HOW GOD BROUGHT THEM TO THE WORLD

Nudes of sophistication and in all its glory. You can cook the four classic ways to prepare fish most respected its original properties.

Fittings are in function to the season, fish market and market.

grilled (with aromas of roasted oak) or grilled

to Galician (boiled with potatoes cooking, garlic and red peppers)

to Donostiarra style (grilled with fried garlic, a little vinegar and chilli)

baked (with potatoes and sautéed diced tomatoes and some vinegar)

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

	<i>portion</i>
<i>Wild turbot from Coruña</i>	
<i>Grilled trunk</i>	48
<i>Baked loin</i>	38
<i>Wild sea bass Cantabrian and the Mediterranean</i>	
<i>Donostiarra style</i>	40
<i>Baked loin</i>	40
<i>Hake from Burela</i>	
<i>Galician style</i>	35
<i>Donostiarra style</i>	35
<i>Black monkfish from Costa da Morte</i>	
<i>Suquet</i>	38,5
<i>Grilled</i>	38,5
<i>Lamprey to the style of Arbo</i>	37

MEATS

<i>Crunchy pork ribs, apricots with vanilla and warm Manchego cheese cream</i>	30
<i>Grilled wagyu with peppers and roasted endives</i>	30
<i>Little shoulder lamb double cooking, 65° and roast, vegetables roast, purée and crunchy tubers</i>	35,5
<i>Charcoal-grilled Galician veal tenderloin with a variety of mushrooms, shallots and pickled potato</i>	29

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