



“An evolutional return to the essences”

ESPAILKRU

at

Cova Santa

IBIZA

KRU

The origin. The time when everything started. Alive and raw. Then came the marinated food and the dressings. Sashimis, carpaccios and tartar. A history based on Mediterranean, Atlantican, American, Arabian, Nordic and Asian culture.

KRU STARTERS

Toasted bread with tomato	5€
Acorn fed Iberian Ham (50g)	25€
(100g)	45€
Anchovies in salt with roasted pepper and manchego cheese (4p)	28€
Prawn and spider crab croquettes (4p)	18€
Eel steamed muffin	10€
Caviar Asetra (50g)	220€
Caviar Imperial (50g)	320€

KRU MOLLUSCS AND CRUSTACEANS

Our oysters Fine de claire **Amélie**

Fresh oysters natural (4p)	38€
Fresh oysters with ponzu sauce and salmon roe (4p)	42€
Fresh oysters with "leche de tigre" yellow Aji (4p)	42€

Clams with celery and hibiscus dew (4p)	32€
Cíes Island razor-shell clams with "anticucho" sauce (4p)	36€
Scallop "tiradito" (4p)	32€

Our boat of selected moluscs and crustaceans (12p)	92€
6 types, 2 pieces of each selected by our chef	

Red prawn "tiradito" (4p)	38€
Lobster and white fish tartar with lime vinagrette	42€

FISH KRU

TUNA:

Toro carpaccio with ginger and apple sauce	38€
Toro Kru (8p)	48€
Lomo Kru or Chu Toro (8p)	38€
Red tuna tartar	38€

Half portions can be made for some dishes
VAT included

Red Mullet tiradito with mango ceviche	36€
Seabream or seabass KRU (8p)	40€
Mackerel marinated with rice vinegar(8p)	26€
Alaskan Salmon KRU served with salmon roe (8p)	36€
Hamachi Kru (8p)	38€

KRU sashimi selection (24p)	105€
6 types, 4 pieces of each selected by our chef	

MEAT AND VEGGIES KRU

Galician beef tartar	29€
Tomato tartar	24€
Curried seasonal mini vegetables	26€
Chard chlorophyll, tofu, mushrooms and asparagus foam	30€

DISCOVERING FIRE

KRUSTACEANS

Mediterranean spiny lobster grilled or garlig style 1kg	226€
National lobster grilled or sauted with garlic 1kg	120€
Lobster salad with mango, avocado and mayo	92€
Spider crab served with avocado and yuzu	45€

RICE

Creamy rice with seasonal mushrooms and gorgonzola cheese	36€
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FISH

Deep fried wild turbot	48€
Tuna Tataki	45€

MEAT

Grilled Wagyu	50€
Slow cooked Angus beef prime ribs (600g)	40€
Kobe burger	36€

Half portions can be made for some dishes
VAT included