



Haizea

RESTAURANT

Tasting menu "Gastro Relax"

Goat cheese pate with truffle breeze and honey oil

Oysters textured, fresh and in tempura, with lime and coconut milk

Rice bite with light pickled mussel and marine touches

Crispy seaweed and spiced trout and white radish tartare,

Red tuna diced flavored with roasted sesame, soy and cane honey

Low temperature egg with Iberian touches and fine hot potato foam

Crispy duck laminate with braised leek juice and candied shallots

Bread with chocolate, touches of arbequina and maldon