HAIZEA
RESTAURANTE

TASTING MENU

Complete tables. Deadline 2pm / 9pm

Anchovy memories
Santoña anchovy on coffee cream and ink "spine"

Smoked txuleta croquette
with a veil of guanciale

Flamed scallop ceviche
with mango tiger's milk and pickles

Low-temperature leek
with Parmesan cream and pork airbag

Turbot with beurre blanc sauce
trout roe and cockles

Low-temperature rib
with sweet potato cream

Tiramisu 2.0

Allergens

- 1.Soy
- 2.Mustard
- 3.Shellfish
- 4.Dairy
- 5.Eggs
- 6.Sesame
- 7.Gluten
- 8.Nuts
- 9.Fish
- 10.Crustaceans
- 11.Celery
- 12.Peanuts
- 13.Lupin
- 14.Sulphur and sulphites
- V. Avaliable in vegan version

HAIZEA
RESTAURANTE

VEGETARIAN TASTING MENU

Full tables. Cutoff time: 2pm / 9pm

Spine
on coffee cream, courgette and nori seaweed

Wild mushroom (boletus) croquette

Tomato ceviche
with Gilda-style vinaigrette

Slow-cooked leek
with Parmesan cream

Slow-cooked artichokes
with romesco sauce

Low-temperature egg
with truffled potato purée and confit mushrooms

Tiramisu 2.0

Allergens

- 1.Soy
- 2.Mustard
- 3.Shellfish
- 4.Dairy
- 5.Eggs
- 6.Sesame
- 7.Gluten
- 8.Nuts
- 9.Fish
- 10.Crustaceans
- 11.Celery
- 12.Peanuts
- 13.Lupin
- 14.Sulphur and sulphites
- V. Avaliable in vegan version