



COUZAPÍN

Restaurante Sidrería

MENU 1

FIRST TO SHARE

Iberian ham from Guijuelo with its tumaca bread.

Fried pixín with tartar sauce.

Braised octopus with potato bed, egg and arbequina and paprika emulsion.

Homemade ham croquettes.

MAIN COURSES (TO CHOOSE)

Oven-roasted black belly pixín with traditional "refrito".

Baked hake with its refried sauce.

Grilled sirloin steak with bacon, potato and cheese terrine.

Entrecote of old beef with wrinkled potatoes, chimichurri and txalotas.

BEVERAGES

Selection of house red and white wines, cider, water, etc.

DESSERTS

Assortment of homemade desserts at the center of the table.

Pure Colombian Coffee or selected infusions.

55 € PP

10% VAT INCLUDED

*MENU CONDITIONS

.The menus are served at full table and for a minimum of 6 people.

.An estimated portion for 4 people of each starter.

.If you want a personalized menu, please contact us, we are at your disposal.

.Bar drinks will be paid for in addition to the contracted menu.

.The restaurant reserves the right to request 50% of the amount of the contracted menus as a deposit or signal, being this deposit non-refundable.

Calle Menorca 33 (Retiro)

28009 - Madrid

914 009 355 | 914 009 356

couzapin.com