



COUZAPÍN

Restaurante Sidrería

MENU 1

FIRST TO SHARE*

Iberian ham from Guijuelo with its tumaca bread.

Allergens: grains and gluten.

Fried pixín with tartar sauce.

Allergens: cereals, gluten, nuts, eggs, fish and dairy products.

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

Allergens: eggs and mollusks.

Homemade ham croquettes.

Allergens: cereals, gluten, eggs and dairy products.

MAIN COURSES (TO CHOOSE)

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

Allergens: nuts and fish.

Baked hake with its refried sauce.

Allergens: fish and sulfites.

Grilled sirloin steak with bacon, potato and cheese terrine.

Allergens: sulfites and dairy.

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

Allergens: gluten, soy and sulfites.

BEVERAGES

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

DESSERTS

Assortment of homemade desserts at the center of the table.

Allergens: consult.

Pure Colombia Coffee or selected infusions.

60 € PER PERSON

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 30% of the amount of the contracted menus as a deposit or deposit, this deposit being non-refundable.

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couzapin.com