



COUZAPÍN

Restaurante Sidrería

MENU 3

FIRST TO SHARE*

Cheese board of our heroic Asturian cheese makers.

Allergens: dairy.

Cold scorpion fish pie with tartar sauce.

Allergens: gluten, crustaceans, eggs, milk, mollusks and fish.

Classic homemade Empanada made from a very handsome bonito.

Allergens: gluten, eggs, milk, fish and sulfites.

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

Allergens: eggs and mollusks.

Cabrales croquettes with a touch of apple.

Allergens: gluten, eggs and milk.

MAIN COURSES (TO CHOOSE)

Black belly monkfish with its emulsified juice.

Allergens: nuts and fish.

Baked hake with its refried sauce.

Allergens: fish and sulfites.

Xata veal escalopín with cabrales sauce.

Allergens: gluten, egg and milk.

Cut of entrecôte with shallot and potato with chimichurri.

Allergens: 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.

50 € 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