COUZAPÍN

Restaurante Sidrería

MENU 1

FIRST TO SHARE

Iberian ham from Guijuelo with its tumaca bread.

Fried pixin 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.

75 € PP

10% VAT INCLUDED

If you suffer from any food allergies, please consult our staff.

***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 total cost of the menus contracted as a deposit or down payment, which is refundable if 15 days' notice is given.

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couzapin.es