COUZAPÍN

Restaurante Sidrería

MENU 2

STARTERS TO SHARE*

Cheese board of our heroic Asturian cheese makers.

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

Squid with onion confit.

Piquillo peppers stuffed with cod.

The traditional chorizos in cider.

MAIN COURSES *(TO CHOOSE)*

Classic Asturian Fabada with its compango (chorizo, black pudding and bacon).

Grilled sea bream loin with sautéed vegetables.

Baked hake with its refried sauce.

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

70 € 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.com