# COUZAPÍN

Restaurante Sidrería

## MENU 3

## FIRST TO SHARE*

Cheese board of our heroic Asturian cheese makers.

Cold scorpion fish pie with tartar sauce.

Classic homemade Empanada made from bonito.

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

Cabrales croquettes with a touch of apple.

## MAIN COURSES *(TO CHOOSE)*

Black belly monkfish with its emulsified juice.

Baked hake with its refried sauce.

Xata veal escalopín with cabrales sauce.

Cut of entrecôte with shallot and potato with chimichurri.

## 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

**65 € 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**