

STARTERS

CREAMS WITH BAGUETTE OR CRISPY SOURDOUGH BREAD 3.490 HUF

// (1,4,7,11) Avocado, eggplant, cottage cheese spread, hummus; served with pickled vegetables, baguette or fresh bread

🍷 *Figula Sauvignon Blanc 2024*

BURRATA CAPRESE 4.790 HUF

// (1,7) Premium tomato selection, Italian creamy cheese pouch, fresh basil, crispy sourdough bread

🍷 *St. Andrea Boldogságos Egri Csillag Grand Superior 2023*

SPICY GARLIC PRAWNS 5.890 HUF

// (1,2,7) White wine prawns with chili, in garlic-butter oil with spicy chili threads 🍷 *Defaix Chablis Vieilles Vignes 2021*

FOIE GRAS MOUSSE 5.990 HUF // (1,7) with Red Onion Chutney and Toasted Brioche 🍷 *Royal Tokaji Aszú 5 puttonyos 2017*

SOUPS

OXTAIL ESSENCE 3.690 HUF

// (1,3,7) smoked quail eggs, green herb fridatto, beetroot variations, with pressed beef cooked with it

// (1,3,9) liver dumplings with fresh garden vegetables

CZIN GOULASH SOUP WITH HOMEMADE

SOURDOUGH BREAD 3990 HUF

// (1) Beef shank with fresh vegetables and sourdough bread

FOR KIDS

(Up to 14 years old)

BREADED CHEESE WITH TARTAR SAUCE

3.290 HUF // (1,3,7)

BREADED CHICKEN BREAST 3.490 HUF // (1,3)

Optional side dishes

- jasmine rice,
- buttery mashed potatoes (7),
- potato wedges

SPAGHETTI BOLOGNESE WITH GRATED TRAPPISTA CHEESE

3.490 HUF // (1,7,9)

PICKLES

1.590 HUF

- Sour Cream Cucumber Salad
- Cabbage Salad
- Fermented Pickles

SALADS

CHICKEN CAESAR SALAD 4.990 HUF

// (1,3,6,7,11) Crispy romaine, house Caesar dressing, garlic croutons, grilled chicken breast, roasted cherry tomatoes, parmesan

🍷 *Figula Sauvignon Blanc 2024*

SHRIMP CAESAR SALAD 5.990 HUF

// (1,2,3,6,7,11) Crispy romaine, house Caesar dressing, garlic croutons, prawns, roasted cherry tomatoes, parmesan, lemon

🍷 *Figula Sauvignon Blanc 2024*

VEGA BOWL WITH SEASONAL VEGETABLES 5.390 HUF

// (3,7) Rice with pesto, boiled egg, roasted beetroot, roasted red pepper, sour cream with chives

🍷 *Figula Sauvignon Blanc 2024*

MIXED GREEN SALAD WITH CRUSTY GRILLED GOAT CHEESE 5.690 HUF

// (7,8) Mixed greens, iceberg lettuce, cucumber, cherry tomatoes, toasted walnuts, caramelized pear, balsamic dressing

🍷 *St. Andrea Boldogságos Egri Csillag Grand Superior 2023*

MENU

DESSERTS

PISTACHIO CRÈME BRÛLÉE WITH CRUSHED PISTACHIOS

3.390 HUF // (3,7,8)

GOLDEN DUMPLINGS WITH VANILLA SAUCE AND TOASTED ALMONDS

3.390 HUF // (1,3,7,8)

TABLE RESERVATION: INFO@CZIN.HU

CZIN

BISTRO BÀR KÁVÉHÁZ

MENU

TABLE RESERVATION: [INFO@CZIN.HU](mailto:info@czin.hu)

MAIN COURSES

SPAGHETTI AGLIO OLIO E PEPERONCINO 4.290 HUF

// (1,7) Butter, garlic, parsley, cherry tomatoes, chili optional

🍷 *Defaix Chablis Vieilles Vignes 2021*

BOLOGNESE PAPPARDELLE (AVAILABLE WITH GLUTEN-FREE PENNE) 5.290 HUF

// (1,7,9) Traditional beef ragout with parmesan shavings

🍷 *Pasqua Mucchietto Primitivo 2023*

SPAGHETTI CARBONARA 5.290 HUF

// (1,3,7) Pecorino, guanciale, fresh egg, salt, pepper

🍷 *Defaix Chablis Vieilles Vignes 2021*

PANKO-CRUSTED CHICKEN BREAST WITH MASHED POTATOES AND FRESH SALAD 5.590 HUF

// (1,3,7,10)

🍷 *St. Andrea Boldogságos Egri Csillag Grand Superior 2023*

CREAMY PAPRIKA CHICKEN WITH DUMPLINGS 5.890 HUF

// (1,3,7) Sous vide chicken breast in rich paprika sauce with sour cream

🍷 *Pastor Kadarka 2020*

PORK TENDERLOIN WRAPPED IN BACON, POTATO GRATIN WITH WILD MUSHROOMS, JUS 6.490 HUF

// (3,7,9)

🍷 *Bukolyi Marcell Köves Egri Csillag Grand Superior 2023*

CZIN HAMBURGER 5.790 HUF

// (1,3,6,7) 200g beef patty from eco-farm, red cheddar, bacon, iceberg lettuce, pickles, red onion chutney, tomato slice, homemade burger sauce, with potato wedges or sweet potato fries, and horseradish red cabbage coleslaw

+500 HUF for sweet potato fries

🍷 *Thumrer Egri Bikavér Superior 2021*

VEGAN HAMBURGER 5.890 HUF

Vegan patty, grilled eggplant, lamb's lettuce, tomato, red onion chutney, homemade burger sauce, fresh veggie chips

🍷 *Thumrer Egri Bikavér Superior 2021*

CZIN RED LENTIL DAHL (VEGAN) 5.490 HUF

// (1) Indian spiced red lentils, coconut milk, fresh coriander, lime, chili, homemade naan bread

🍷 *Pastor Lolita rosé 2024*

CAULIFLOWER STEAK, HUMMUS (VEGAN) 5.490 HUF

// (11) Fresh cauliflower grilled with spices, chickpea cream

🍷 *St. Andrea Boldogságos Egri Csillag Grand Superior 2023*

MAIN COURSES

CZIN FAVORITES

VEAL SCHNITZEL WITH CREAMY CITRUS POTATO SALAD 8.990 HUF

// (1,3,10) 200g veal loin in Viennese style, homemade creamy citrus potato salad

 *Bukolyi Marcell Köves Egri Csillag Grand Superior 2023*

BRAISED PORK CHEEKS WITH MASHED POTATOES 6.790 HUF

// (7,9) Slow-cooked pork, green pea ragout, buttery mashed potatoes, jus

 *Thumrerer Egri Bikavér Superior 2021*

ROSE DUCK BREAST WITH PORCINI RISOTTO 7.490 HUF

// (7,9) Sous vide duck breast with skin, porcini mushrooms, risotto, jus

 *Thumrerer Egri Bikavér Superior 2021*

GRILLED SALMON WITH VEGETABLES AND CITRUS BUTTER SAUCE 7.990 HUF

// (1,7,9) Red salmon, grilled vegetables (zucchini, carrot, eggplant, bell pepper, cherry tomato)

 *Defaix Chablis Vieilles Vignes 2021*

GRILLED TUNA STEAK WITH NIÇOISE SALAD 13.490 HUF

// (3,7,11) Red tuna, mixed greens, baby potatoes, green beans, smoked quail egg, colorful cherry tomatoes, toasted sesame, citrus house dressing

 *Pasqua Mucchietto Primitivo 2023*

SPAGHETTI WITH PRAWNS 6.990 HUF

(available with gluten-free pasta)

// (1,2,7) Prawns, butter, garlic, parsley, cherry tomatoes, chili optional

 *Defaix Chablis Vieilles Vignes 2021*

ANGUS SIRLOIN 15.890 HUF

// (7,9,10) aged Angus sirloin (200 g), with herb butter oven potatoes, grilled corn, green pepper sauce

Available in surf and turf version (2 king prawns)

18.890 HUF

 *Bodegas Protos Crianza 2020*

Flavours.
Moments.
Cinkota.

CZIN

BISTRO BÀR KÁVÉNÁZ

CZIN // BISTRO // BAR // CAFÉ
www.czin.hu

H-1164 Budapest, Szabadszíd út 79.

Reservation:

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Operated by: Planet Agency Kft.
H-2141 Csömör, Nagy Sándor u. 11/a.
Venue manager: Dávid Bence
Executive chef: Várkői Vilmos

 [czinbistro](https://www.facebook.com/czinbistro)

 [czin_bistro](https://www.instagram.com/czin_bistro)

All prices include VAT.

A 12% service charge will be added to the final bill.

+36 30 787 4914

PLEASE CONTACT THE STAFF FOR ALLERGEN INFORMATION

Allergens:

1. Cereals containing gluten
2. Crayfish and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products derived from peanuts
6. Soya beans and products thereof
7. Milk and milk products
8. Nuts, i.e. almonds, hazelnuts, walnuts, cashew nuts, pecans, brazil nuts, pine nuts, pistachios, macadamias or queensland nuts and products derived from them
9. Celery and products made from celery
10. Mustard and products made from mustard
11. Sesame seeds and products thereof
12. Star cluster and products made from it
13. Molluscs and products thereof