

STARTERS

CREAMS WITH TOAST OR CRISPY SOURDOUGH BREAD 2,990 Ft

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

🍷 *Figula Sauvignon Blanc 2023*

BURRATA CAPRESE 4,290 Ft // (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 5,490 Ft // (1,2,7)

White wine prawns in garlic-butter oil with spicy chili threads

🍷 *Defaix Chablis Vieilles Vignes 2020*

FOIE GRAS MOUSSE WITH RED ONION CHUTNEY AND TOASTED BRIOCHE 5,990 Ft // (1,7)

🍷 *Royal Tokaji Aszú 5 puttonyos 2017*

SOUPS

GUINEA FOWL SOUP

3,490 Ft // (1,3,9)

- with ravioli and fresh garden vegetables
- with liver dumplings and fresh garden vegetables

CREAMY VEGETABLE SOUP

2,690 Ft (Please ask the waiter for the daily offer)

FOR KIDS

(up to 14 years)

BREADED CHEESE WITH TARTAR SAUCE

2,990 Ft // (1;3;7)

BREADED CHICKEN BREAST

2,990 Ft // (1;3)

Optional side dishes:
jasmine rice, buttery mashed potatoes, potato wedges

SPAGHETTI BOLOGNESE WITH GRATED TRAPPISTA CHEESE

2,990 Ft // (1;7;9)

PICKLES 1,590 Ft

SOUR CREAM CUCUMBER SALAD
CABBAGE SALAD
FERMENTED PICKLES

SALADS

CHICKEN CAESAR SALAD 4,990 Ft // (1;3;6;7;11)

Crispy romaine, house Caesar dressing, garlic croutons, grilled chicken breast, roasted cherry tomatoes, parmesan

🍷 *Bukolyi Marcell Spring Rajnai Rizling 2023*

SHRIMP CAESAR SALAD 5,990 Ft // (1;2;3;6;7;11)

Crispy romaine, house Caesar dressing, garlic croutons, prawns, roasted cherry tomatoes, parmesan, lemon

🍷 *Figula Sauvignon Blanc 2023*

VEGA BOWL WITH SEASONAL VEGETABLES 4,490 Ft // (3;7)

Rice salad, boiled egg, roasted beetroot, roasted red pepper, sour cream with chives

🍷 *Figula Sauvignon Blanc 2023*

MIXED GREEN SALAD WITH SOFT GOAT CHEESE 4,990 Ft // (7;8)

Mixed greens, iceberg lettuce, cucumber, cherry tomatoes, toasted walnuts, caramelized pear, balsamic dressing

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

menu

ME NU

DESSERTS

PISTACHIO CRÈME BRÛLÉE WITH CRUSHED PISTACHIOS

3,390 Ft // (3;7;8)

GOLDEN DUMPLINGS WITH VANILLA SAUCE AND TOASTED ALMONDS

3,390 Ft // (1;3;7;8)

RESERVATION: INFO@CZIN.HU



BISTRO BÀR KÁVÉNÁZ

menu

ME
NU

RESERVATION: INFO@CZIN.HU

MAIN COURSES

EGG DUMPLINGS WITH HEAD LETTUCE 3,490 Ft // (1,3,7)

🍷 *Bukolyi Marcell Spring Rajnai Rizling 2023*

SPAGHETTI AGLIO OLIO E PEPERONCINO 3,990 Ft // (1,7) Butter, garlic, parsley, cherry tomatoes, chili optional

🍷 *Defaix Chablis Vieilles Vignes 2020*

BOLOGNESE PAPPARDELLE (AVAILABLE WITH GLUTEN-FREE PENNE) 4,990 Ft // (1,7,9)

Traditional beef ragout with parmesan shavings

🍷 *Mandrarossa Frappato 2023*

SPAGHETTI CARBONARA 4,990 Ft // (1,3,7) Pecorino romano, guanciale, fresh egg, salt, pepper

🍷 *Defaix Chablis Vieilles Vignes 2020*

PANKO-CRUSTED CHICKEN BREAST WITH MASHED POTATOES AND FRESH SALAD 4,990 Ft

// (1,3,10)

🍷 *Bukolyi Marcell Spring Rajnai Rizling 2023*

CLASSIC BREADED PORK CUTLET WITH CREAMY CITRUS POTATO SALAD 4,990 Ft // (1,3,10)

🍷 *Figula Sauvignon Blanc 2023*

SEABASS FILLET WITH GREEN PEA RISOTTO 5,490 Ft // (1,4,7) Cod fillet, arborio rice, pea purée, butter sauce

🍷 *Defaix Chablis Vieilles Vignes 2020*

CREAMY PAPRIKA CHICKEN WITH DUMPLINGS 5,490 Ft // (1,3,7) Sous vide chicken breast in rich paprika sauce with sour cream

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

HERBED PORK TENDERLOIN WITH GRILLED POLENTA AND LECZO PURÉE 5,990 Ft

// (1,7,9) 🍷 *Mandrarossa Frappato 2023*

CZIN HAMBURGER 5,490 Ft // (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

🍷 *Ipacs Szabó „Nászút Helyett” 2021*

VEGAN HAMBURGER 5,890 // (1) Vegan patty, grilled eggplant, lamb's lettuce, tomato, red onion chutney, homemade burger sauce, fresh veggie chips

🍷 *Ipacs Szabó „Nászút Helyett” 2021*

CZIN RED LENTIL DAHL (VEGAN) 4,990 Ft // (1)

Indian spiced red lentils, coconut milk, fresh coriander, lime, chili, homemade naan bread

🍷 *Pastor Lolita Rosé 2024*

MAIN COURSES

CZIN FAVORITES

VEAL SCHNITZEL WITH CREAMY CITRUS POTATO SALAD

9,490 Ft // (1,3,10) 200g veal loin in Viennese style, homemade creamy citrus potato salad

 *Bukolyi Marcell Spring Rajnai Rizling 2023*

BRAISED PORK CHEEKS WITH MASHED POTATOES **6,590 Ft**

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

 *Ipacs Szabó „Nászút Helyett” 2021*

ROSE DUCK BREAST WITH PORCINI RISOTTO **7,190 Ft**

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

 *Ipacs Szabó „Nászút Helyett” 2021*

GRILLED SALMON WITH VEGETABLES AND CITRUS

BUTTER SAUCE 7,390 Ft // (7,9) Red salmon, grilled vegetables (zucchini, carrot, eggplant, bell pepper, cherry tomato)

 *Defaix Chablis Vieilles Vignes 2020*

GRILLED TUNA STEAK WITH NIÇOISE SALAD **12,990 Ft** //

(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*

RICOTTA-SPINACH AGNOLOTTI IN TRUFFLE BUTTER SAUCE

6,990 Ft // (1,3,7)

 *Defaix Chablis Vieilles Vignes 2020*

SPAGHETTI WITH PRAWNS (AVAILABLE WITH GLUTEN-FREE PASTA) **6,990 Ft** //

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

 *Defaix Chablis Vieilles Vignes 2020*

RIB-EYE STEAK WITH SEASONAL VEGETABLES, CHIMICHURRI, AND FONDANT POTATOES **13,490 Ft**

// (9) 200g juicy marbled rib-eye, seasonal vegetables, Argentine herb sauce, confit potatoes, fruity jus

 *Ipacs Szabó „Nászút Helyett” 2021*

Flavors.
Moments.
Cinkota.

CZIN

BISTRO BÀR KÁVÉHÁZ

CZIN // BISTRO // BAR // CAFÉ
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Reservation:
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Operated by: Planet Agency Kft
2141 Csömör, Nagy Sándor u.11/a.

Venue Manager: Bence Dávid
Executive Chef: Vilmos Várkői

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Please note that our prices are in Hungarian forints and include VAT. A 12% service charge is 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