

TAPAS DE AUTOR

FOOD TRUCK "PASTELITOS"

Spiced beef crispy pies, rich and spicy citrusy jam

\$10,00

© CRISPY PLANTAIN PARCELS "PATACONES"

Stone crab and citrus salad, avocado in cilantro and orange

\$10.00

(CREOLE FRITO MIXTO

Crispy deep-fried seafood, coriander aioli and smoked paprika

\$10,00

CORVICHES PINTÓN

Old fashion green plantain cake with spicy seafood salad

\$10,00

FISH TACOS

Crispy fried seabass, fresh avocado and pickled onions

\$10,00

LOCAL YUCA MUCHINES

With fresh cheese and organic honey

\$10,00

BLUE CHESE AND FIG MINI PIES

"Empanaditas" cinnamon sugar coated

\$10,00

BROKEN POTATOES

Local sausage, fried local potatoes, cheddar cheese sauce

\$10,00







STARTERS



CASA JULIAN CLASSICS

CONTEMPORARY CUISINE

JIPIJAPA CEVICHE

Seafood in citrus marinade, toasted peanut chili relish "salprieta", avocado and miso emulsion.

\$15,75

TRADITIONAL SHRIMPS CEVICHE

Marinated tomatoes and oranges, creole sauce and roasted plantain chips "Chifles".

\$16.75

SMOKED TUNA CARPACCIO

Stone crab tartare, homemade mustard pickles and wood roasted sesame.

\$14.80

GRILLED OCTOPUS

Chickpea hummus, onion ashes, aioli and smoked paprika.

\$16,25

TRADITIONAL ECUADORIAN SOUP "LOCRO"

Traditional creamy potato soup, stracciatella and ripe avocado

\$14.25

BALSAMIC PEARS SALAD

Garden fresh leaves, blue cheese and roasted walnuts

\$13.25

CURED HAM WITH BERRIES

Cured ham, garden fresh leaves, cape gooseberries and mixed berries

\$13.25

STREET FOOD MADURO

Charcoal roasted plantain tartare, cured egg yolk, almond chili relish "salprieta"

\$13,25

COAL PRAWNS

Squid ink tempura and aioli smoked paprika

\$21,75

CHEF'S SPECIAL DISH

Let our chef surprise you with his creation of the day

\$15.25

OCTOPUS CHACRA

Grilled octopus, roasted corn "sango", hazelnuts and mashuas

\$16,25

CRAB ON TABLE

Ripe plantain stuffing, pickled onions & tomatoes, crunchy rice cooked creole style "Cocolón"

\$14,75

WHITE BEANS PANAMITO "MORO"

Aged cheese, cured yolk and local white beans \$15,25











CASA JULIAN CLASSICS

COCONUT PRAWNS

Roasted garlic tagliatelle, stone crab gremolata, mussels and coconut

\$26,50

FISHERMAN'S CROAKER

sweet plantain caramele, noisette butter, fresh leaves and almonds

\$25.75

RACK OF LAMB

Truffled "motepillo, cured ham, fried quail egg, and mixed spring leaves

\$42,70

PORK RIBS "ENMANIZADO"

"Llapingacho chato" - traditional stuffed cheese potato cake, avocado, and pickled salad

\$25.15

BLACK CLAMS CREAMY RICE

Seafood, caramelized sweet plantain, fresh avocado

\$20,90

CONTEMPORARY CUISINE

BEEF OSSOBUCO

Green "rizoni" pasta, cured yolk and fresh coriander leaves.

\$23,15

DUCK IN ORANGE HONEY

Shitakes "Meloso" with pumpkin pickles and sesame

\$25,50

WHITE TUNA

Local white butter, cured and aged tuna, smoked mushrooms

\$39,75

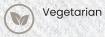
SEA AND MANGROVE

Confit flounder fish, smoked fumet and broad beans

\$25.75









MEAT

BEEF

ANGUS RIBEYE \$48.75

LOCAL TENDERLOIN BEEF \$36.25

PORK

RUMP TAIL \$25.90 SECRET CUT \$25.90

We recommend serving one side and one sauce

Sides Roasted local potatoes with butter Creamy rice and lentils Fresh salad Sauce Roasted tomatoes reduction Chimichurri



TASTING MENU

BLANK PAGE

Our experimental menu is based on the best of local products and of the day, where the chef has the liberty to present an unpublished menu where you are an accomplice of his creativity.

FIVE COURSE MENU \$56,00 \$65,00

WINE PAIRING \$15,00

IF YOU HAVE A FOOD RESTRICTION OR ALLERGY, PLEASE LET OUR TEAM KNOW TO TAKE IT INTO ACCOUNT.



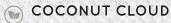
SWEET TREATS

FREEZEE!!



Let yourself be surprised with our homemade ice cream table (6 colors)

\$9,00



Banana jelly, cocoa nibs, coco biscuits and spices ice cream

\$11,00

XOCOLATE

Cacao 80%, sweet popcorn, caña manaba, burned milk and berries

\$9,00

SEASONAL FRUITS WITH ORANGE MILLE FUILLE

Impregned fruits with spicy syrup, hazelnut and hibiscus

\$11,00

CHURROS FAIR

With cinamon sugar, chocolate sauce and local mistela delicacy

\$10.00





