



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



Lactose
free



Gluten
free



Vegetarian

For your convenience, all prices include taxes and service

STARTERS



CASA JULIAN CLASSICS

-  **JIPIJAPA CEVICHE**
 Seafood in citrus marinade, toasted peanut chili relish “salprieda”, 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

CONTEMPORARY CUISINE

-  **STREET FOOD MADURO**
 Charcoal roasted plantain tartare, cured egg yolk, almond chili relish “salprieda”
 **\$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



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MAINS



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



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MEAT CUTS



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

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TASTING MENU



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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

SIX COURSE MENU

\$65,00

WINE PAIRING

\$15,00

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

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SWEET TREATS



FREEZEEEE!!



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

\$9,00



COCONUT CLOUD

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

Impregnated fruits with spicy syrup,
hazelnut and hibiscus

\$11,00



CHURROS FAIR

With cinamon sugar, chocolate sauce
and local mistela delicacy

\$10,00



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