



SIGNATURE COCKTAILS



MUCÍLAGO BLANCO • 12

Cacao pulp, dry vermouth, gin, bitters and cacao nibs.

LADY ORQUÍDEA • 12

Purple orchid infusion, gin, lime and citric syrup.

BOURBON SOUR • 12

Bourbon, lemongrass syrup, passion fruit and mint.

AGAVE ROJO • 14

Tequila, hibiscus, red berries, pink pepper syrup and spearmint.

CAÑA PRIETA • 12

Lemongrass infused sugar cane spirit, ginger syrup, lime and our traditional sal prieta.

TASTING MENU



EXPERIENCE IT FROM 18H00 TO 22H00

This menu is inspired by traditional ecuadorean customs and flavors.

Sweet plantain tartare · Salprieda · cured duck magret

Ceviche Jipijapa style · mangrove shelfish, seaweed

Cassava bread · tosaqua cheese · orito

Manabi style butter · fresh catch · wild mushrooms

Red Prawns squash and coconut · curry

Suckling pig · mashuas · neapia · yogurt

White Hominy corn cream · Black berries · Seasonal fruit



7 COURSE • 75



Local Wines • 15

Premium Wines • 35

**IN CASE OF FOOD RESTRICTION OR ALLERGY
WE SUGGEST OUR A LA CARTE DISHES.**

All prices include 12% VAT and 10% service



CLASSIC COCKTAILS



Classic Cocktails

12

Dry Martini	Caipiriña
Gin & Tonic	Old Fashioned
Cuba Libre	Moscow Mule
Manhattan	Margarita
Negroni	Tinto de verano
Cosmopolitan	Pisco Sour
Mojito	Alexander
Mimosa	

Aperitifs

12

Aperol
Campari
Dry Vermouth
Rosso Vermouth
Jerez Tío Pepe

Sangría & Clericot

Sangría pitcher	35
Half sangría pitcher	19

Local & Imported Beers



Corona	7
Stella Artois	7
Stella Artois Draft 250ml	5
Stella Artois Draft 500ml	7
Budweiser	6
Becks	6
Estrella Damn	6
Heineken	6
Club Premium	
Verde/Platino/Doble Malta	5
Regular/ Light Pilsener	4

Soft Drinks

Still water	3
Sparkling water	3
Tonic Premium	4
Aqua Panna	4
Imperial Lemonade	4
Fruit juices	3
Iced tea	3
Sodas	3
Coke Light / Zero	4



TAPAS

FOOD TRUCK "PASTELITOS" • 12

Spiced beef crispy cakes.



SWEET PLANTAIN CONFIT • 12



"Sal prieta" and Stracciatella.



CRAB CRISPY PLANTAIN • 12



Crab salad, avocados and creole sauce.



LOCAL CASSAVA MUCHINES • 12



With fresh cheese and organic honey.



CREOLE "FRITO MIXTO" • 12



Crispy deep-fried seafood, coriander emulsion and smoked paprika.



BLUE CHEESE AND FIG MINI PIES • 12

Cinnamon sugar coated.



FISH TACOS • 12

Crispy fried seabass, fresh avocado and smoked pickled peppers emulsion.



GALAPAGOS TUNA KEBBAB • 12



Citric yogurt and spices.



Lactose Free



Gluten Free



Vegetarian

All prices include 12% VAT and 10% service



TO BEGIN

CASA JULIÁN'S KITCHEN



JIPIJAPA CEVICHE • 18



Citrus marinade seafood, toasted peanut chili relish, "sal prieta" and pickles.



TRADITIONAL SHRIMPS CEVICHE • 18



Tomatoes and oranges marinade, creole sauce and plantain chips.



SMOKED TUNA CARPACCIO • 17



Stone crab tartare, wood roasted sesame and pickles.



TRADITIONAL ECUADOREAN LOCRO • 15

Creamy potato soup, string cheese and ripe avocado.



BALSAMIC & PEARS • 14



Fresh garden leaves, blue cheese and roasted walnuts.



ROASTED SWEET PLANTAIN • 14



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



CHACRA OCTOPUS • 18

Grilled octopus, roasted corn, hazelnuts and mashuas.



CRAB ON TABLE • 18

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



WHITE CORN "MOTEPILLO" • 16

White andean hominy corn, truffle aged cheese.

OCEAN RAW • 16

Sashimi, citric marinade and microgreens.



Lactose
Free



Gluten
Free



Vegetarian

All prices include 12% VAT and 10% service



MAINS

"COLORADO" PRAWNS • 28

Tagliatelle garlic crab and "encocá" sauce.

FRESH CATCH • 27

Ripe plantain caramelle, burnt butter and almonds.

LAMB RACK • 43

Panamito bean stew and fresh greens.

ROASTED PORK RIBS • 28

Traditional stuffed cheese potato tortilla, peanut sauce, avocado and pickled salad.

BLACK CLAMS

Seafood, caramelized sweet plantain and avocado.

GRILLED OCTOPUS • 22

 Black hummus, onion ashes, aioli, and smoked paprika.

BEEF OSOBUCO • 25

Green pasta, aged cheese, cured egg yolk.

DUCK IN HONEY • 27

Shitakes "meloso", pickled squash and sesame seeds.

MIRAMELINDO TUNA • 26

Local white tuna, mushrooms and clovers.

VEAL SWEETBREADS • 21

White carrot, hazelnuts, chimichurri.



Lactose
Free



Gluten
Free



Vegetarian

All prices include 12% VAT and 10% service



THE BUTCHERY



BEEF

AMERICAN RIBEYE • 49

URUGUAYAN RIBEYE • 40

TENDERLOIN • 37

PORK

PICANHA • 26

NEW YORK STEAK • 26

Served with
one side and one sauce

SIDE

- Roasted andean potatoes
- Panamito moro
- Greens mezclum

SAUCE

- Roasted tomatoes sauce
- Chimichurri

All prices include 12% VAT and 10% service



SWEET TREATS



FREEZEEEE!! • 12



Let yourself be surprised by our homemade ice creams.



COCONUT CLOUD • 12

Banana, cacao nibs, panetela, sweet spices ice cream.



XOCOLATE • 12



80% cocoa, sweet popcorn, caña manaba, burned milk and berries.



"THREE MILKS" TOFFEE • 12

Rum raisin ice cream, confit apple and cerelac.

SPECIALTY COFFEE



HOUSE COFFEE

Café de Loja

Americano	3
Espresso	3
Double Espresso	3
Latte	3
Capuccino	4
Mocaccino	4
Infusions/Tea	3
Frappellate	3

ECUADOR HAS THE BEST COFFEE IN THE WORLD. FIND OUT WHAT MAKES IT SO SPECIAL AND WHY YOU SHOULD GIVE IT A TRY

SPECIALTY COFFEE

Please inquire with our staff about our selection of specialty coffees.

5



Lactose Free



Gluten Free



Vegetarian

All prices include 12% VAT and 10% service

LICORES



Vodka

Absolut	8
Grey Goose	12

Gin

Beefeater	12
Cresco	12
Bombay Sapphire	12

Ron

Havana Club 3 años	8
Havana Club 7 años	12
Zacapa 23	20

Tequila

Tequila José Cuervo	12
Reserva 1800	15

Whiskey / Bourbon

Jack Daniels	15
--------------	----

Cognac

Remy Martin V.S.O.P	20
Hennessy X.O	35

Brandy

Brandy Torres 5 Años	7
Gran Duque de Alba	32

Blenden Scotch Whisky

Old Parr	14
Buchannans	14
Chivas Regal Extra	12
Chivas Regal 12 años	14
Chivas Regal 18 años	25
Johnnie Walker Red Label	10
Johnnie Walker Black Label	14
Johnnie Walker Gold Label	20
Johnnie Walker Blue Label	50

Single malt Scotch Whisky

Glenmorangie Original 10	14
Glenmorangie La Santa 12	16
The Glenlivet 15	18

Digestifs

Cachaça 51	12
Jagërmeister	12
Kahlua	12
Sambuca Luxardo	12
Sambuca Negra	12
Bailey's	12
Cointreau	12
Oporto Rubí Barros	12
Chinchón Dulce	12
Grappa Bianca	12
Carpene Malvolti	