



SIGNATURE COCKTAILS



MUCÍLAGO BLANCO · 14

Cacao pulp, dry vermouth, gin, premium cacao spirit and cacao nibs.

LADY ORQUÍDEA · 14

Purple orchid infusion, gin, lime and syrup.

BOURBON SOUR · 14

Bourbon, lemongrass syrup, passion fruit and spearmint.

AGAVE ROJO · 16

Tequila, hibiscus, red berries, pink pepper syrup.

CAÑA PRIETA · 14

Lemongrass infused sugar cane spirit, rosemary and cardamom syrup, ginger ale, 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 shellfish, seaweed

Cassava bread · tosaagua 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 · 90



Local Wines · 25

Premium Wines · 45

**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

14

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

Aperitifs

14

Aperol
Campari
Dry Vermouth
Rosso Vermouth
Jerez Tío Pepe

Sangría & Clericot

Sangría pitcher	40
Half sangría pitcher	25

Local & Imported Beers

Corona	8
Stella Artois	8
Stella Artois Draft 250ml	6
Stella Artois Draft 500ml	8
Budweiser	8
Becks	8
Estrella Damn	8
Heineken	8
Club Premium	
Verde/Platino/Doble Malta	6
Regular/ Light Pilsener	5

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" · 15

Spiced beef crispy cakes.



CRAB CRISPY PLANTAIN · 15



Crab salad, avocados and creole sauce.



CREOLE "FRITO MIXTO" · 15



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



FISH TACOS · 15

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



SWEET PLANTAIN CONFIT · 15



"Sal prieta" and Stracciatella.



LOCAL CASSAVA MUCHINES · 15



With fresh cheese and organic honey.



BLUE CHEESE AND FIG MINI PIES · 15

Cinnamon sugar coated.



GALAPAGOS TUNA KEBBAB · 15



Citric yogurt and spices.



Lactose
Free



Gluten
Free



Vegetarian

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TO BEGIN

CASA JULIÁN'S KITCHEN



JIPIJAPA CEVICHE · 21



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



TRADITIONAL SHRIMPS CEVICHE · 21



Tomatoes and oranges marinade, creole sauce and plantain chips.



SMOKED TUNA CARPACCIO · 20



Stone crab tartare, wood roasted sesame and pickles.



TRADITIONAL ECUADOREAN LOCRO · 18

Creamy potato soup, string cheese and ripe avocado.



BALSAMIC & PEARS · 16



Fresh garden leaves, blue cheese and roasted walnuts.



ROASTED SWEET PLANTAIN · 17



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



CHACRA OCTOPUS · 21

Grilled octopus, roasted corn, hazelnuts and mashuas.



CRAB ON TABLE · 21

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



WHITE CORN "MOTEPILLO" · 20

White andean hominy corn, truffle aged cheese.

OCEAN RAW · 20

Sashimi, citric marinade and microgreens.



Lactose Free



Gluten Free



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MAINS

“COLORADO” PRAWNS · 31

Tagliatelle garlic crab and “encocá” sauce.

FRESH CATCH · 30

Ripe plantain caramelle, burnt butter and almonds.



LAMB RACK · 45

Panamito bean stew and fresh greens.



ROASTED PORK RIBS · 31

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



BLACK CLAMS · 28

Seafood, caramelized sweet plantain and avocado.



GRILLED OCTOPUS · 25



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

BEEF OSOBUCO · 28

Green pasta, aged cheese, cured egg yolk.



DUCK IN HONEY · 31

Shitakes “meloso”, pickled squash and sesame seeds.



MIRAMELINDO TUNA · 30

Local white tuna, mushrooms and clovers.

VEAL SWEETBREADS · 25

White carrot, hazelnuts, chimichurri.



Lactose Free

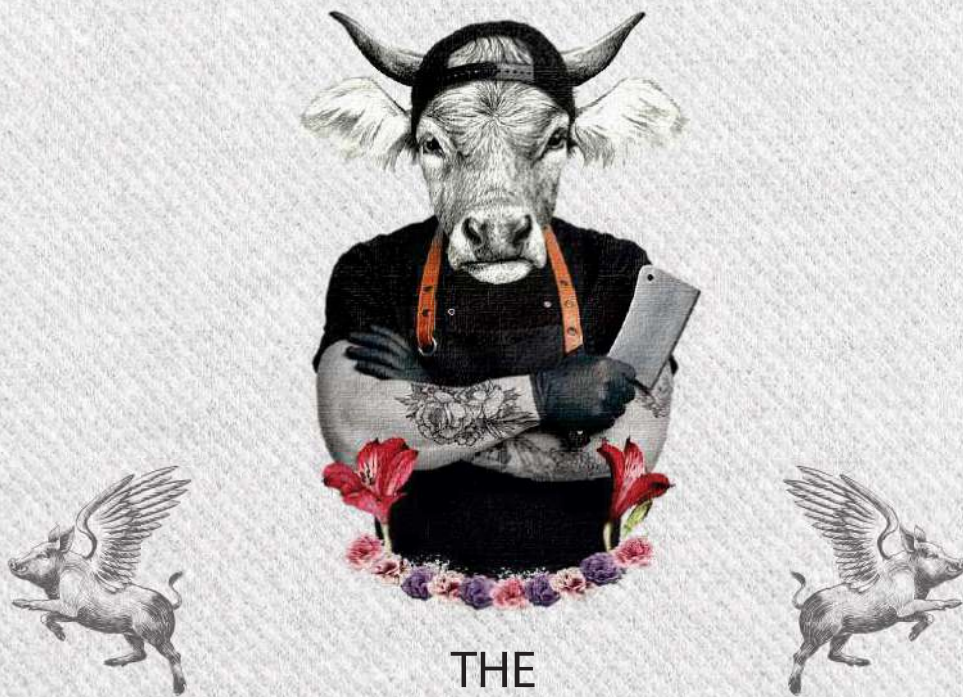


Gluten Free



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THE BUTCHERY



BEEF

AMERICAN RIBEYE · 55

URUGUAYAN RIBEYE · 45

TENDERLOIN · 42

PORK

PICANHA · 31

NEW YORK STEAK · 31

Served with
one side and one sauce

SIDE

- Roasted andean potatoes
- Panamito moro
- Greens mezclum

SAUCE

- Roasted tomatoes sauce
- Chumichurri

All prices include 12% VAT and 10% service



SWEET TREATS



FREEZEEEE!! · 15



Let yourself be surprised by our homemade ice creams.



COCONUT CLOUD · 15

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



XOCOLATE · 15



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



“THREE MILKS” TOFFEE · 15

Black berry sorbet, apple confit and cerelac.

SPECIALTY COFFEE



HOUSE COFFEE

Café de Loja

Americano	4
Espresso	4
Double Espresso	4
Latte	4
Capuccino	5
Mocaccino	5
Infusions/Tea	4
Frappelate	4

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.

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LICORES



Vodka

Absolut	10
Grey Goose	15
Vunka Potato / Blackberry / Spirit of Coca	15

Gin

Beefeater	15
Crespo	15
Bombay Sapphire	15
Hendrick's	18

Ron

Havana Club 3 años	10
Havana Club 7 años	15
Zacapa 23	25
Flor de Caña 7 años	14
Flor de Caña 12 años	18
Ron Abuelo Finish Collection	18
Diplomatico Mantuano	18
Diplomatico Reserva Exclusiva	20
Ron Abuelo Centuria	25

Tequila / Miske

Tequila José Cuervo	15
Reserva 1800	18
Casa Agave Silver / Reposado	15

Whiskey / Bourbon

Jack Daniels	18
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Cognac

Remy Martin V.S.O.P	22
Hennessy X.O	39

Brandy

Brandy Torres 5 Años	9
Gran Duque de Alba	35

Blenden Scotch Whisky

Old Parr	17
Buchannans	17
Chivas Regal Extra	16
Chivas Regal 12 años	17
Chivas Regal 15 años	23
Chivas Regal 18 años	28
Johnnie Walker Red Label	15
Johnnie Walker Black Label	18
Johnnie Walker Gold Label	23
Johnnie Walker Blue Label	55

Single malt Scotch Whisky

Glenmorangie Original 10	18
Glenmorangie La Santa 12	20
The Glenlivet Founder's Reserve	18
The Glenlivet 15	23
The Macallan 12	18
The Macallan 15	45

Bajativos

Cachaça 51	15
Jägermeister	15
Kahlua	15
Sambuca Luxardo	15
Sambuca Negra	15
Bailey's	15
Cointreau	15
Oporto Rubí Barros	15
Chinchón Dulce	15
Grappa Bianca Carpane Malvolti	15
Grand Marnier	15
Patron Cafe	15