

Casa Julian's cuisine is based on local products, celebrating the customs and traditions that have been passed down from generation to generation.

Today we want to share with you our cuisine, where we will tell you a story inspired by the customs of Ecuadorian gastronomy, so that you can take with you the flavor of our tradition.









From 18H00 to 22H00

"Tradición ecuatoriana"

Inspired by traditional Ecuadorian customs and flavors.

"Origen del Cacao"

Tribute to Ecuadorian cacao and its influence on our culture

7 course | 90 Includes snack and petit four

Local Wines	25
Premium Wines	45

In case of food restriction or allergy we suggest our a la carte dishes.

All prices include taxes.





Pastelitos callejeros Crispy spiced beef cakes.	15
Patacones de manglar Crab salad, avocados and creole sauce.	14
Humita de campo Sweet corn, duck stew and black garlic.	14
Tortillas de leña Corn Tortilla, roasted chicken, and pickled vegetables.	14
Galápagos tuna Tuna, citric yogurt and sweet spices.	16
Sánduche carretillero Cassava bread, confit pork and mustard.	14
Pintonas encocadas Shrimp coconut sauce mini pies, green plantain, smoked hot sauce.	14
Chuzos de feria Veal sweetbreads, chimichurri and citric emulsion.	15
Choclo asado Corns, chillangua, local fresh cheese.	15
Pulpito encabronado Octopus croquettes and grilled beet.	16
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Lactose Free





Gluten Vegetarian (



Mildly Spicy



	Jipijapa ceviche	21
	Citrus marinade seafood, toasted peanut chili relish, salprieta and pickles.	
	Fish ceviche	19
	Strawberries and Citrus marinade, crunchy sweet potatoes and fresh avocado.	
	Smoked tuna carpaccio	19
	Stone crab tartare, wood roasted sesame and pickles.	
	Chacra salad	15
	Fresh leaves, vegetables and seasonal fruits.	
	Corn Sango	17
	Smoked local sausage, sweet corn and roasted mashuas.	
>	Mushrooms Menestra	19
	Local mushrooms, smoked pork, quinoa and egg yolk.	
	Roasted sweet plantain	17
	Charcoal roasted plantain tartare, cured egg yolk, almond chili relish salprieta.	
	Pumpkin Cream	15
	Roasted pumpkin, blue cheese and toasted seeds.	
	Papas astilleras	15
•	Banana emulsion, roasted confit vegetables.	
	Mercadito	19
	Recipe inspired by products from local markets.	







Gluten Vegetarian (



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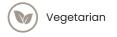
CASA JULIAN'S KITCHEN



Mariscos enmanizados	29
Creamy rice, seafoods and peanut sauce.	
Fresh catch	30
Sweet plantain stuffed pasta, beurre noisette and almonds.	
Tagliatelle encocado Tagliatelle garlic crab and coconut sauce.	26
Marrano marranillo Suckling pig, truffled beans and fresh leaves.	28
Grilled octopus Black hummus, onion ashes, aioli, and smoked paprika.	29
Duck in honey Creamy rice, shitake mushrooms, Pickled vegetables and peppermint.	31
Beef tongue White carrot, hazelnuts and beans.	26
Beef osobucco Green pasta, aged cheese, cured egg yolk.	28
Lamb Rack Traditional rice and beans moro.	40
Colorado prawns Creamy plantain and pickled tomatillos.	30
Cauliflower stew Roasted tomatoes and hazelnuts.	22









THE BUTCHERY

BEEF

Ribeye	55
Tenderloin	42
Striploin	45

PORK

Picanha	29
New york steak	32
Porterhouse	32

ALONG WITH ONE SIDE AND ONE SAUCE

SIDE

- Roasted andean potatoes
- Traditional rice and beans moro
- Greens leaves mezclum

SAUCE

- Roasted tomatoes sauce
- + Chimichurri





Xocolate	14
80% cacao, sugar cane spirit, beurre noisette, milk and berries.	
Come y Bebe Fruit textures and sweet vegetables.	12
Espumilla Lactic fruit, sweet guava, roasted seeds and fruit kefir.	12
Homemade ice creams Be surprised by our homemade ice creams.	14
Chucula Sweet plantain confit and spiced ice cream.	12
SPECIALTY COFFEE Ecuador has the best coffee in the world.	
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Ecuador has the best coffee in the world Find out what makes it so special and w	
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Ecuador has the best coffee in the world Find out what makes it so special and w you should give it a try Americano Espresso	hy 4 4
Ecuador has the best coffee in the world Find out what makes it so special and w you should give it a try Americano Espresso Double Espresso	hy 4 4 5
Ecuador has the best coffee in the world Find out what makes it so special and w you should give it a try Americano Espresso Double Espresso Latte	4 4 5 4
Ecuador has the best coffee in the world Find out what makes it so special and w you should give it a try Americano Espresso Double Espresso Latte Capuccino	4 4 5 4 5
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APERITIFS	14
Aperol	
Campari	
Dry Vermouth	
Rosso Vermouth	
Jerez Tio Pepe	
SANGRÍA & CLERICOT	
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Glass	15
Pitcher	40
Half pitcher	25
BEERS Local & Imported	
Corona	8
Stella Artois	8
Stella Artos Draft 250 ml	6
Stella Artois Draft 500 ml	8
Budweiser	8
Becks	8
Estrella Damn	8
Heineken	8
Club Premium Verde Platino	6
Pilsener Regular Light	5
SOFT DRINKS	
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Still water	3
Sparkling water	3
Tonic premium	4
Aqua Panna	4
Imperial Lemonade	4
Fruit juices	3
Iced tea	3
Sodas	3
Coke Regular - Light - Zero	4



VODKA	
Absolut	10
Grey Goose	15
Vunka Potato Black Berry Spirit of Coca	12
GIN	
Beefeater	15
Crespo	15
Bombay Saphire	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
Ron Abuelo Centuria	25
Diplomático Mantuano	18
Diplomático Reserva Exclusiva	20
TEQUILA & MISKE	
José Cuervo	15
Reserva 1800	18
Casa Agave Silver	15
WHISKY & BOURBON	
Jack Daniels	18
COGNAC	
Remy Martin V.S.O.P	22
Hennessy X.O.	39



BRANDY	
Brandy Torres 5 años	9
Gran Duque de Alba	35
BLENDED SCOTCH WHISKY	
Old Parr	17
Buchanan's	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 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	15
Cachaça 51	
Jagërmeister	
Kahlua	
Sambuca Luxardo	
Sambuca Negra	
Bailey's	
Cointreau	
Oporto Rubí Barros	
Chinchón Dulce	
Grappa Bianca Carpene Malvolti	
Grand Marnier	
Patrón Cafe	



DR. JULIÁN CORONEL

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Prominent doctor from Guayaquil born on June 16, 1845. Owner of this heritage.

