

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 away with you the flavor of our tradition.



Tasting Menu

Experience it from 18H00 to 22H00

Indulge in a unique culinary experience with our tasting menu, where creativity blends with local ingredients and the essence of the season, reflecting the richness of Ecuadorian gastronomic culture in every dish.

8 course | 90

Includes snack
and petit four

Ecuadorian Wines	25
World Wines	45

In case of food restrictions or allergies
we suggest our a la carte dishes.

All prices include taxes.



Tapas

-
-  Pastelitos callejeros 17
 Crispy spiced beef pastries.
-  Patacones de manglar 16
 Crab salad, avocados and creole sauce.
- Humita de campo 16
 Sweet corn, duck stew and black garlic.
- Tortillas de leña 15
 Corn "Tortilla", roasted chicken, and pickled vegetables.
- Galapagos tuna 17
 Tuna, citric yogurt and sweet spices.
-  Sánduche carretillero 16
 Cassava bread, confit pork and mustard.
-  Pintonas encocadas 16
-  Shrimps with coconut sauce "empanadas", green plantain, smoked hot sauce.
- Chuzos de feria 17
 Veal sweetbreads, chimichurri and citric emulsion.
-  Choclo asado 16
 Corns, chillangua emulsion, local fresh cheese.
- Pulpito encabronado 17
 Octopus croquettes and grilled beets.

* In case of food restrictions or allergies, let us know



Lactose free



Gluten free



Vegetarian



Mildly spicy



Vegan

Prices includes VAT and service.

To Begin

-
-  Jipijapa ceviche 22
Citrus marinade, seafood, toasted peanuts chili relish, "sal prieta" and pickles.
- Shrimp ceviche 20
Watermelon citrus marinade, tomatoes and roasted peppers with grilled vegetables.
-  Cevichocho 17
Soy beans ceviche with crispy sweet potatoes and toasted corn.
- Smoked tuna carpaccio 21
Stone crab tartare, wood roasted sesame and pickles.
-  Chacra salad 17
Fresh leaves, vegetables and seasonal fruits.
- Sango de maíz 19
Smoked local sausage, sweet corn and roasted mashuas.
-  Menestra de setas 20
Local mushrooms, smoked pork, quinoa and egg yolk.
-  Sweet plantain tartar 18
-  Charcoal roasted plantain tartare, cured egg yolk, almond chili relish "salprieta".
-  Pumpkin cream 17
Roasted pumpkin, blue cheese and toasted seeds.
- Mercadito 20
Recipe inspired by products from local markets.

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Mains

-
- | | |
|---|----|
| Seafood meloso | 31 |
| "Meloso" rice, shrimp, calamari and crab with peanut sauce. | |
| Fresh catch | 32 |
| Sweet plantain stuffed pasta, beurre noisette and almonds. | |
| Tagliatelle encocado | 28 |
| Garlic pasta, local seafood and coconut sauce. | |
| Marrano marranillo | 30 |
| Local pig, truffled beans and fresh leaves. | |
|  Grilled octopus | 31 |
| Black hummus, onion ashes and smoked paprika aioli. | |
|  Duck in honey | 33 |
| Local mushrooms & confit duck "meloso", pickled vegetables and peppermint. | |
| Beef tongue | 28 |
| White carrot purée, hazelnuts and beans. | |
| Braised beef | 29 |
| Green pasta, aged cheese, cured egg yolk. | |
| Lamb shank | 38 |
| Jus reduction, mashed mashuas and tubers. | |
| "Colorado" prawns | 32 |
| Sweet plantain, tuile and tomatillos pickles. | |
|  Cauliflowers stew | 24 |
| Roasted tomatoes and hazelnuts. | |

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THE BUTCHERY

SELECTION OF GRILLED CUTS

Beef ribeye	58
Beef tenderloin	44
Beef striploin	47
Pork picanha	31
Pork New York steak	34
Lamb Rack	40

ALONG WITH
ONE SIDE AND SAUCE OF
YOUR CHOICE

SIDES

- ♦ Roasted andean potatoes
 - ♦ Our traditional "moro"
 - ♦ French fries
 - ♦ Greens leaves mezclum
- ♦ Wild mushrooms "meloso" rice

SAUCES

- ♦ Roasted tomatoes sauce
 - ♦ Chimichurri
- ♦ Spicy tomatillo and chilies sauce

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Sweet TREATS

Xocolate	16
80% cacao, local liquor "caña manaba", passionfruit jelly and berries.	
Come y bebe	13
Apple granita, macerated cucumber and coriander salt.	
Espumilla	13
Plum foam, guava jelly with seeds and yogurt ice cream.	
Homemade ice creams	16
Be surprised by our homemade ice creams (4 flavors).	
Chucula	13
Banana mousse, cheese sauce and coconut caviar.	

ESPECIALTY COFFEE

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	6
Please inquire with our staff about our selection of specialty coffees.	
Americano	4
Espresso	4
Double Espresso	5
Latte	4
Capuccino	5
Mocaccino	5
Tea Infusions	4
Frappelatte	4

APERITIFS 15

Aperol
Campari
Fernet Branca
Jerez tío Pepe

VERMOUTH

Ántica Fórmula 18
Carpano Rosso 16
Carpano Bianco 16
Punt e Mes 16
Cinzano Dry 14
Cinzano Rosso 14

SANGRÍA & CLERICOT

Pitcher 40
Half pitcher 25
Glass 15

BEERS

Local & imported -----
Estrella Damm 8
Stella Artois Draft 500 ml 8
Stella Artois 6
Budweiser 6
Becks 6
Heineken 6
Corona 5
Stella Artois Draft 250 ml 5
Club Premium 5
Verde | Platino
Pilsener 4
Regular | Light

SOFT DRINKS

Still water	3
Sparkling water	3
Tonic premium	4
Acqua Panna	4
Imperial Lemonade	4
Fruit juices	3
Iced tea	3
Coke	4
Regular - Light - Zero	
Sodas	3

VODKA

Belvedere	18
Grey Goose	16
Vunka Potato	16
Black Berry Spirit of Coca	
Absolut	12

RON

Zacapa 23	28
Ron Carúpano 21 años	28
Ron Carúpano 18 años	22
Ron Carúpano 12 años	14
Flor de Caña 18 años	24
Flor de Caña 12 años	18
Flor de Caña 7 años	14
Ron Abuelo Centuria	25
Ron Abuelo Finish Collection	18
Diplomático	20
Reserva Exclusiva	
Diplomático Mantuano	18
Havana Club 7 años	16
Havana Club 3 años	12

GIN

Hendrick's	18
Crespo Legacy	18
Crespo Luna Rosa	15
Crespo London Dry	15
Bombay Sapphire	16
Beefeater	15
Tanqueray	15

TEQUILA & MISKE

Don Julio Reposado	26
Don Julio Blanco	20
Ojo de Tigre Reposado	24
Ojo de Tigre Blanco	18
Corralejo Reposado	18
Corralejo Blanco	16
Reserva 1800	18
José Cuervo	15
Casa Agave Silver	15

WHISKY & BOURBON

High West	25
Jack Daniel's	18
Jameson	18

COGNAC

Hennessy X.O.	42
Remy Martin V.S.O.P	24

BRANDY

Gran Duque de Alba	35
Brandy Torres 5 años	12

BLENDDED SCOTCH WHISKY

Johnnie Walker Blue Label	60
Johnnie Walker Gold Label	25
Johnnie Walker Black Label	18
Johnnie Walker Red Label	15
Chivas Regal 18 años	28
Chivas Regal 15 años	25
Chivas Regal Extra	18
Chivas Regal 12 años	16
Old Parr	17
Buchanan's	17

SINGLE SCOTCH WHISKY

The Macallan 15	45
The Macallan 12	20
Tamdhu 12YO	25
Glenallachie 12YO	25
Kilchoman Machir Bay	25
Kilchoman Sanaig	25
Glenmorangie La Santa 12	20
Glenmorangie Original 10	18
The Glenlivet 15	24
The Glenlivet Founder's Reserve	20
BAJATIVOS	16

Cachaça 51	
Jagërmeister	
Kahlua	
Sambuca Luxardo	
Sambuca Negra	
Bailey's	
Cointreau	
Oporto Rubi Barros	
Chinchon Dulce	
Grappa Bianca Carpene Malvolti	
Grand Marnier	
Patrón Café	



DR. JULIÁN CORONEL



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