

Casa Julián's kitchen lies in our origins and local products. We celebrate our customs and traditions that have been passed on generation after generation.

**Today we want to share our
gastronomic proposal:**

An experience inspired on the essence of Ecuadorian cuisine, inviting us to a sensory journey along our country's most authentic flavors, combining ancient and indigenous ingredients that will awaken all your senses.



ALLERGENS

*We will care for you from our kitchen.
It is fundamental that you enjoy
every creation, and such, below you
will find a list of allergens and
ingredients you will find in
our dishes:*



Dairy



Eggs



Nuts



Fish and sea food



Soy beans



Gluten



Vegetarian



Vegan



Spicy food

All our prices include tax and service



Casa Julián Experience

TASTING MENU

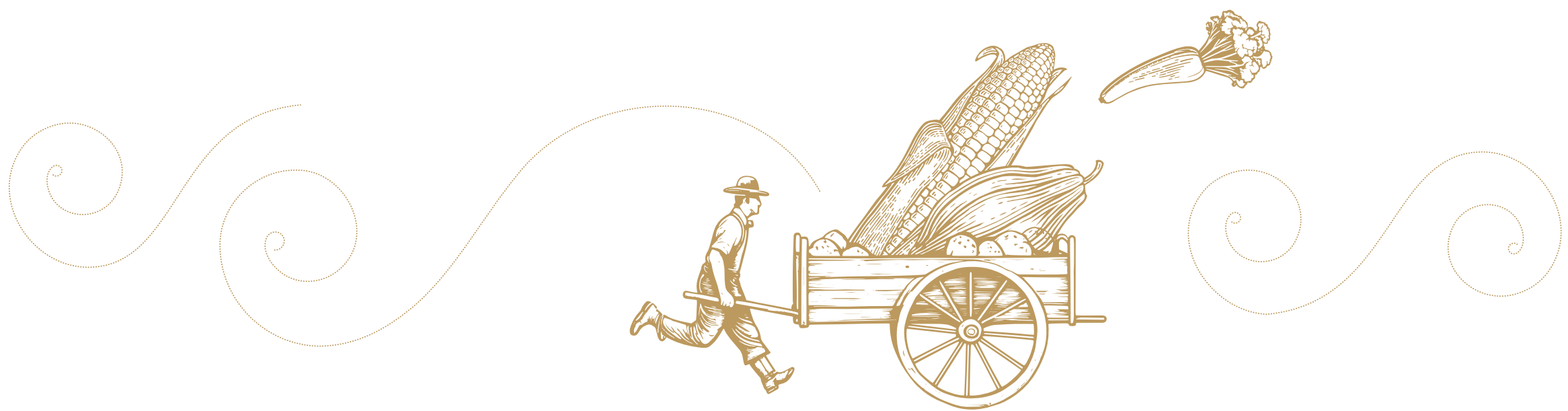
This experience captures the soul of our kitchen where every flavor, texture and aroma are rooted from the deep respect towards country.

This menu is an homage to local and seasonal products, mirroring the rich gastronomic culture in every dish.

8 course meal 90

Ecuadorian wine pairing	30
International wine pairing	50
Cocktail pairing	40

All our prices include tax and service



PAMBAMESA

PASTELITOS CALLEJEROS - 17

Peanut infused beef pies with lulo jam



PATACONES DE MANGLAR - 17

Crab salad, green plantain with avocado and onion caviar



HUMITA DE CAMPO - 16

Sweet corn cake with duck stewed in “chicha” and black garlic



TARTAR DE LA MONTAÑA - 17

Llama tartar with andean potatoes and egg yolk



NIÑO ENVUELTO - 16

Cabbage leaves, cauliflower, local mushrooms, nuts and roasted tomatoes



All our prices include tax and service



SANDUCHE CARRETILLERO - 16

Confit pork in cassava bread with pickled onions and mustard



EMPANADITAS ENMANIZADAS - 17

Crab with peanuts, green plantain and smoked chili pepper



CHUZOS DE FERIA - 17

Braised squid with tamarind and lemongrass



CHOCLO ASADO - 16

Grilled corn, chillangua emulsion and local cheese



MUCHINES - 16

Cassava with cheese, smoked sausage and salprieda emulsion





All our prices include tax and service



APPETIZERS

- JIPIJAPA CEVICHE - 23**
*Roasted peanuts and citrus marinate
with seafood, pickles and salprieda*




PACIFIC OCEAN OYSTERS - 20
Passion fruit citrus marinade and cilantro caviar





FISH CRUDO - 19
Local fresh catch, lulo and cacao vinaigrette



AMAZONIAN FIRE - 20
Local shrimps, patas muyo and neapia reduction



SMOKED TUNA CARPACCIO - 23
*Stone Crab tartar, roasted sesame and
Andean potato*


- All our prices include tax and service

CHACRA SALAD - 18

Local greens, pickles and pumpkin seeds



WHITE PIPIAN - 18

Grilled sweetbreads, tocte and cauliflower cream



ENCEBOLLADO'S ODE - 19

Fish soup with seaweed, green plantain, onion and lemon



SWEET PLANTAIN TARTAR - 18

Charcoal sweet plantain, capers reduction and plantain salt



All our prices include tax and service



MAIN COURSE DISHES

BLACK SHELL - 28

White rice with coconut, roasted black shell and peanuts



FRESH CATCH - 32

Coconut sauce, cassava textures and Amazonian bread



PLANTAIN CAPELLACI - 24

Sweet plantain with noisette butter and andean mushrooms



FOGÓN MONTUBIO - 28

Braised Pork ribs, black beans & rice, avocados and chili pepper sauce

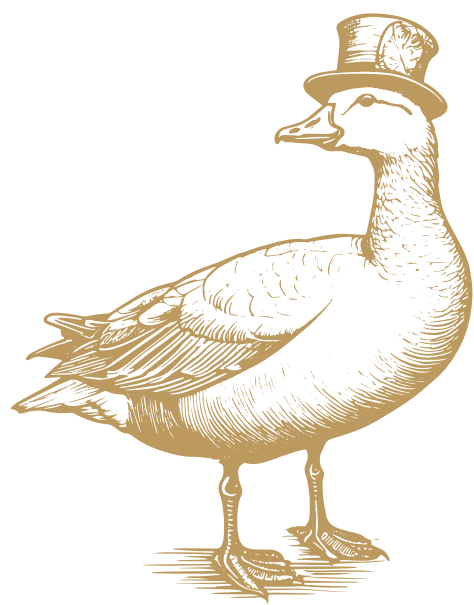


SAUCEÑO OCTOPUS - 31

Grilled octopus with black lentils and quinoa



All our prices include tax and service



COUNTRY SIDE DUCK - 33

Magret, peppermint, wild rice and egg yolk emulsion



COW'S KISS - 28

Beef Tongue with mashed white carrot and green beans



HOLY LAMB - 38

Braised Lamb in beer, roasted tubers and mashuas



COLORADO PRAWNS - 35

Corn stewed in firewood, chillangua and pickles



OYSTER MUSHROOM “GUATITA” - 24

Oyster mushrooms in peanut sauce, roasted potatoes and chili peppers



All our prices include tax and service



THE BUTCHERY

Beef Ribeye - 60	
Beef Tenderloin - 40	
Beef Striploin - 47	
Picanha - 33	
Lamb Rack - 44	

Along with one side dish and sauce of your choice

Side dishes



Roasted andean potatoes	
French Fries	
Traditional rice and beans “Moro”	
Wild mushrooms “Meloso”	
Greens leaves mezclum	

Sauces

Roasted tomatoes reduction	
Chimichurri	
Tomatoes and chili pepper emulsion	

All our prices include tax and service



DESSERTS

FINE AROMA - 16

Cacao textures with mucilage and honey



CUAJADA - 13

White butter, black orito banana and miso



ESPUMILLA - 13

Lactoferment reinaclaudias, guayaba gelee, roasted seeds and yogurt



FREEZE - 16

Be surprised by our homemade ice-cream



MAZAMORRA - 13

Roasted pumpkin, chili peppers and corn textures



All our prices include tax and service



Specialty Coffee

SPECIALTY COFFEE	6
<i>Our staff will be glad to offer you our variety of specialty coffee</i>	

AMERICAN COFFEE	4
ESPRESSO	4
DOUBLE ESPRESSO	5
LATTE	4
CAPPUCCINO	5
MOCHACCINO	5
TEA INFUSSIONS	4
FRAPPELATTE	4

All our prices include tax and service

