



MENU

100% Jamón Ibérico de Bellota BEHER, D.O. Guijuelo — 31,00 €
Extremaduran Lomo Ibérico de Bellota Álvaro Parra — 31,00 €
Adult beef ham — 1/2 portion 17,00 € | 1 portion 31,00 €
Cantabrian anchovies — 20,00 €
Cogollos de Tudela (roman lettuce hearts with EVOO and Maldon salt) — 9,00 €
Grilled leeks confit with Roncal valley's cheese — 1/2 portion 13,00 € | 1 portion 19,00 €
Confited white asparagus from Mendavia — 1/2 portion 13,00 € | 1 portion 19,00 €
Artichokes with egg yolk — 1/2 portion 13,00 € | 1 portion 19,00 €
Boletus baked — 1/2 portion 13,00 € | 1 portion 19,00 €
Battered Icelandic cod Casa Julián style — 31,00 €

OUR SPECIALTIES

Txuleta Casa Julián (6 or 7 years of age, with 25 days of dry-ageing, from national breeds) — 92,00€ / Kg
Txuleta Casa Julián (6 or 7 years of age, with 25 days of dry-ageing, from foreign breeds) — 80,00€ / Kg
Roasted piquillo peppers following Julián Ribas recipe — 1/2 portion 13,00 € | 1 portion 19,00 €

DESSERTS

Roof tiles & cigarettes (exclusive buttery biscuits from Tolosa) — 9,00 €
Roncal cheese with quince jelly — 12,00 €
Rice pudding just like Granma used to make it (aromatized with cinnamon, orange peel and lemon) — 8,00 €
Vanilla millefeuilles by Paco Torreblanca — 9,00 €
Lacha sheep's milk Quark by Matías Gorrotxategi — 8,00 €
Basque pudding by Rafa Gorrotxategi — 9,00 €
Homemade custard — 8,00 €
Casa Julián's cheese flan — 9,00 €
Paco Torreblanca's chocolate cake — 13,00 €

*Fresh fried chorizo, bread and extra virgin olive oil: €3.30.

*10% taxes included.

*10% terrace service supplement.

* An allergen list is available on request.