



MENU

100% Jamón Ibérico de Bellota BEHER, D.O. Guijuelo - 31,00 €
Extremaduran Lomo Ibérico de Bellota Álvaro Parra - 31,00 €
Friesian beef carpaccio with rocket and foie gras shavings - 20,00 €
Beef chorizo - 18,00 €
Adult beef ham - 28,00 €
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 - 19,00 €
Boletus baked with farmhouse egg yolk and parsley oil - 1/2 portion 12,50 € | 1 portion 19,00 €
Vegetable stew - 18,00 €
Battered Icelandic cod Casa Julián style - 28,00 €

OUR SPECIALTIES

Old cow Tx Steak* (6 or 7 years of age, with 25 days of dry-ageing, from foreign breeds) *We choose the best piece for you according to the market - 78,00 € / Kg

Roasted piquillo peppers following Julián Ribas recipe - 1/2 portion 12 € | 1 portion 19 €

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 - 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 €
Basque chocolate pudding by Rafa Gorrotxategi - 9,00 €
Homemade custard - 8,00 €
Casa Julián cheese flan - 9,00 €

* An allergen list is available on request.

* 10% terrace supplement.