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Julián





TUNA MONTADITO

Tuna sashimi with Panamanian chili oil, patacon and guacamole. | 3 units

₡5.250

FRESH CEVICHE

Fresh fish, pieces of mango, radishes, jalapeños and ginger leche de tigre, coriander and chips of sweet potato. ✂

₡6.000

TOMATO TACOS

Tomate tartar, fresh basil, jalapeños and parmesan cheese foam. 3 units 🌱

₡3.500

PLANTAIN AND SHRIMP CROQUETTES

Shrimp sautéed with tomato, accompanied with jalapeno pepper mayonnaise.

₡6.000

GYOZAS 5 units ₡4.750

Choose between octopus, pork, vegetable or mixed gyozas.

Octopus. Curry, plantain, coconut, gochujang mayonnaise.

Pork. Marinated with soy sauce, miso, a touch of ginger and sesame oil.

Veggie. Portobello and shiitake mushrooms, carrot, ginger and chives. 🌱

Shrimp: Chives, ginger and a touch of passion fruit, with sriracha mayonnaise.



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TOMATO MARMITE.

Smoked tomatoes served with a cheese fry and basil oil.

₺4.000

SQUASH CREAM.

Roasted squash cream, ginger and turmeric; accompanied by fresh cheese and peppers oil. ↗

₺4.000

JULIÁN GARDEN SALAD

Mixed greens, grilled hearts of palm, charred beets, pickled onion, garnished with a special coriander pesto. ↗

₺3.500

**BABY BACK RIBS.**

Asian BBQ glazed pork ribs, fried rice and toasted cashews.

₺12.400

PORK BELLY

Julian style rib pork chicharron, served with truffled cassava and Parmesan cheese.

₺13.500

CATCH OF THE DAY

Served with a white wine sauce or herbs butter, accompanied by a mixture of green leaves garnished with lemon oil.

₺15.000

SAUMON LAQUÉ

Miso-glazed salmon, with mustard seeds and caramelized cashews seeds.

₺19.000

TERIYAKI TUNA

Seared tuna in a sesame seed crust, kale and passion fruit teriyaki sauce.

₺11.550

GRILLED OCTOPUS

Served on hot stone, with Gochujang mayonnaise and white beans ragout.

₺16.800

VEAL SCALLOPINI

Breaded veal with parmesan and parsley, served with arugula salad and pickled lemons.

₺15.000

CHICKEN AND HONEY

Smoked chicken for 8 hours, lightly glazed with honey, ginger and spices; served with rice white salad and fresh patty pan squash salad.

₺10.900

P R E M I U M M E A T S



SMOKED BRISKET 250gr

Smoked for 12 hours, glazed with gochujan ketchup and served with spicy cole slaw.

₺13.500

NEW YORK 250gr

Accompanied by fried or persillade potatoes and a sauce of your choice.

₺17.500

S P E C I A L S E L E C T I O N

SKIRT STEAK. 300gr

Accompanied by fried or persillade potatoes and a sauce of your choice.

₺21.000

RIBEYE. 300gr

Accompanied by fried or persillade potatoes and a sauce of your choice.

₺24.000

JULIÁN'S TENDERLOIN. 200gr

Served with grilled vegetables and creamy mustard seed sauce.

₺21.000

Sauce of your choice:

Chimichurri of the house

Hollandaise Jalapeño



VEGGIES



GLUTTEN FREE



RICE & PASTA

MUSHROOM RISOTTO

Mix of cremini and portobello mushrooms, oyster, mushroom velouté, thyme mousse and truffled arugula.

₺9.200  

FRESH PASTA

Dried tomato pesto, candied cherry tomato, fresh basil and parmesan cheese. Pasta to choose between penne rigate or "homemade" fettucini.

₺9.750

SIDES

WHITE RICE ₺2000

PLANTAIN PUREE ₺2.000

PERSILLADE POTATOES ₺1.750

FRENCH FRIES ₺1.500

FRIED CASSAVA ₺2.500

SAUTEED VEGETABLES ₺2.500



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*Main course + Beverage
(natural, soda or Heineken or Modelo beer)*

₺6.950

UPGRADE YOUR LUNCH:

*Add an entree & dessert
add ₺2.000*

Tuesday to Friday | 12md - 3pm

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**CHOCOLATE VOLCANO.**

Chocolate coulant, with homemade double vanilla ice cream, vanilla crumble and salted caramel.

₺3.500

PASSION PAVLOVA.

Julian version of a Pavlova, passion fruit cream, vanilla crumble, sorbet and passion fruit foam, pineapple with rum.

₺4.500

CHURROS.

Churros dipped in cinnamon sugar, served with hot chocolate ganache and ice cream made of homemade popcorn.

₺4.000

SUELO DE MONTEVERDE.

House signature dessert; cremeux of milk chocolate, salted caramel toffee, blackberry foam and coffee ground.

₺5.300

TARTE TATIN.

Light version of caramel apple pie, with milefeuilles cookie, double vanilla ice cream and cream.

₺4.500

CARROT CAKE. ✕ 🌱

100% vegan and gluten-free dessert. Warm carrot cake with coconut and raisins, accompanied by chocolate ice cream.

₺4.800

TIRAMISU.

Cocktail with espresso, coffee liqueur, hazelnut liqueur and whipped cream with cookie crumble and dark chocolate.

₺4.000

Tartlets. choose between

Passion fruit.

Passion fruit crèmeux, blueberries, and passion fruit sorbet.

Chocolate.

Chocolate crèmeux, sponge cake soaked in coffee rum and blackberry foam.

₺2.250

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ABSOLUT[®] ELYX



TEQUILA COCKTAILS

RED MARGARITA.

Blackberry cream, sweetened with agave honey and tequila.

₺3.850

PALOMA TROPICAL.

Orange juice and tequila and a fresh touch of grapefruit soda.

₺3.500

JALAPEÑO MARGARITA.

*Margarita with jalapeno pepper syrup,
michelada with Jamaican salt.*

₺3.500

WHISKY COCKTAILS

SCOTTISH COLLINS.

Chivas 12 years old, lemon juice, syrup and soda.

₺5.400

PURA SANGRE.

Whiskey, dark rum and orange cognac.

₺6.000

CHIVAS SOUR.

Lemon juice, syrup and a dash of bitter drops.

₺5.400

SPECIALS

TIRAMISÚ.

*Espresso with coffee liqueur, hazelnut liqueur and cream
whipped with cookie crumble and dark chocolate.*

₺4.000



RON COCKTAILS

NO MORE PROHIBITION.

Rum, angostura (bitter drops, fortified syrup)

₺3.750

JULIAN'S DAIQUIRI.

Rum, grenadine, lime juice.

₺3.500

VODKA COCKTAILS

SWEEDEN STAR SOUR.

Vodka, aniseed pineapple puree.

₺3.250

BLOODY MARY.

Vodka, clamato, sriracha.

₺4.000

COSMOPOLITAN.

Vodka, orange liqueur, macerated cranberry.

₺4.000

JUJU.

Vanilla vodka, infusion of cape gooseberry and passion fruit.

₺4.500

MOSCOW MULE.

Vodka, fever tree ginger, peppermint.

₺5.000



YOUR SANGRÍA, YOUR WAY

Choose your wine *(1 option)*
Red | White

Choose your juice *(1 option)*
Orange | Cranberry | Apple

Choose your fruit *(1 option)*
Apple | Strawberry | Peach

₺3.800



YOUR GIN TONIC, YOUR WAY

Choose your gin *(1 option)*

Bombay Sapphire | Tanqueray N° TEN | Hendrick's Gin | Sloane's

Choose your botanicals *(2 options)*

*Orange | Blueberries | Ginger | Strawberry | Lemon
Blackberry | Celery | Rosemary | Coriander*

₺5.000

CLASSIC GIN TONIC. ₺3.800

