



Cava Baja

**MENU**

- 100% Jamón Ibérico de Bellota D.O. Guijuelo - half portion **16,50 €** ■ full portion - **31,30 €**
- Extremaduran Lomo Ibérico de Bellota Álvaro Parra - half portion **16,50 €** ■ full portion - **31,30 €**
- Chistorra of Arbizu (typical sausage of Navarra) - half portion - **6,00 €** ■ full portion - **12,00 €**
- Beef chorizo - half portion - **9,00 €** ■ full portion - **18,00 €**
- Fish soup (ancient recipe from the fishermen of Fuenterrabía) - **16,10 €**
- The traditional Tolosa beans - **17,10 €**
- Mendavia special asparagus - **13,80 €**
- Tomato salad with spring onion and ventresca bonito fish - half portion - **8,00 €** ■ full portion - **14,00 €**
- Cogollos de Tudela (roman lettuce hearts with EVOO and Maldon salt) - **8,30 €**
- Tomato Gazpacho (in season) - **10,50 €**
- Boletus baked with farmhouse egg yolk and parsley oil- half portion - **12 €** ■ full portion - **18 €**
- Grilled leeks - **12 €** ■ full portion - **18 €**

**OUR SPECIALTIES**

- Old cow Tx Steak\* (6 or 7 years of age, with 25 days of dry-ageing, from national breeds) - **80,00 € / Kg**
- Old cow Tx Steak\* (6 or 7 years of age, with 25 days of dry-ageing, from foreign breeds) - **74,00 € / Kg**
- Roasted piquillo peppers following Julián Rivas recipe - half portion - **12 €** ■ full portion - **19 €**

\*We choose the best piece for you according to the market

**MAIN COURSES**

- Grilled old cow entrecôte - **74,00 € / Kg**
- Coated Burela Hake Casa Julián style - **28,00 €**
- Grilled monkfish Orio style (with olive oil, garlic, parsley and cava vinegar) - **28,00 €**

**DESSERTS**

- Roof tiles & cigarettes (exclusive buttery biscuits from Tolosa) - **7,25 €**
- Roncal cheese - **7,25 €**
- Rice pudding just like Granma used to make it - **7,25 €**
- Cheese custard - **7,25 €**
- Vanilla millefeuilles by Paco Torreblanca - **7,25 €**
- Quince paste from the El Riojano patisserie - **5,50 €**
- Lemon sorbet with Cava - **7,25 €**
- Lacha sheep's milk Quark by Matías Gorrochategui - **7,25 €**
- Basque pudding by Rafa Gorrochategui - **7,25 €**
- Ice creams - **5,50 €**
- Home made egg custard - **7,25 €**
- Cheesecake (for 2 people-8 minutes of baking) - **11,00 €**
- Chocolate cake (for 2 people-8 minutes of baking) - **11,00 €**

**OUR WINES**

			Glass	Bottle
<b>WHITES</b>				
Basa	Verdejo	D.O. Rueda	5,00 €	20,00 €
<b>REDS</b>				
Viña Real reserva	Tempranillo	D.O.C. Rioja	5,00 €	26,00 €
Flores de Callejo	Tinta Fina	D.O. Ribera del Duero	5,00 €	25,00 €
Ultreia Saint Jacques	Mencía	D.O. Bierzo	5,00 €	26,00 €
<b>ROSE WINES</b>				
Pricum	Prieto Picudo	D.O. León	3,80 €	18,00 €
<b>CHAMPAGNES</b>				
Juvé & Camps	Macabeo Xarel·lo Parellada	D.O. Cava	5,00 €	25,00 €

Fresh fried chorizo, bread and olive oil - 3,30 €

||||||| 10% Taxes included |||||||

See our complete list of wines

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