



Cava Baja

MENU

- 100% Jamón Ibérico de Bellota BEHER, 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 €
Cecina - half portion - 12,00 € ■ full portion - 24,00 €
Fish soup (ancient recipe from the fishermen of Fuenterrabía) - 18 €
The traditional Tolosa beans - 19 €
Mendavia special asparagus - 13,80 €
Heirloom tomato salad with sweet onion and premium tuna belly - half portion - 10,00 € ■ full portion - 16,00 €
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 with Roncal cheese - 12,50 € ■ full portion - 19 €

OUR SPECIALTIES

- Old cow Tx Steak\* (6 or 7 years of age, with 25 days of dry-ageing, from national breeds) - 85,00 € / Kg
Old cow Tx Steak\* (6 or 7 years of age, with 25 days of dry-ageing, from foreign breeds) - 75,00 € / Kg
Roasted piquillo peppers following Julián Ribas recipe - half portion -12 € ■ full portion - 19 €
\*We choose the best piece for you according to the market

MAIN COURSES

- Grilled old cow entrecôte - 75,00 € / 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 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 €
Cheesecake (2 servings - 8 minutes in the oven) - 13 €
Chocolate cake (2 servings - 8 minutes in the oven) - 13 €
Ice creams - 5,50 € Home made egg custard - 7,25 €

OUR WINES

Table with wine categories (Whites, Reds, Rose Wines, Champagnes) and prices per glass and bottle.

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

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

See our complete list of wines

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