



Cava Baja

MENU

- 100% Jamón Ibérico de Bellota BEHER, D.O. Guijuelo - half portion **17,00 €** ■ full portion - **31,00 €**
- Extremaduran Lomo Ibérico de Bellota Álvaro Parra - half portion **17,00 €** ■ full portion - **31,00 €**
- 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 - **14,00 €** ■ full portion - **28,00 €**
- Fish soup (ancient recipe from the fishermen of Fuenterrabía) - **19 €**
- The traditional Tolosa beans - **25 €**
- Mendavia special asparagus - **14,00 €**
- Tomato salad with spring onion and premium tuna belly - half portion - **10,00 €** ■ full portion - **16,00 €**
- Cogollos de Tudela (roman lettuce hearts with EVOO and Maldon salt) - **9,00 €**
- Tomato Gazpacho (in season) - **11,00 €**
- 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) - **90,00 € / Kg**
 - Old cow Tx Steak* (6 or 7 years of age, with 25 days of dry-ageing, from foreign breeds) - **78,00 € / 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 - **78,00 € / 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) - **9,00 €**
- Roncal cheese - **12,00 €**
- Rice pudding just like Granma used to make it - **8,00 €**
- Cheese custard - **9,00 €**
- Vanilla millefeuilles by Paco Torreblanca - **9,00 €**
- Quince paste from the patisserie - **5,50 €**
- Lemon sorbet with Cava - **8,00 €**
- Lacha sheep's milk Quark by Matías Gorrochategui - **8,00 €**
- Basque pudding by Rafa Gorrochategui - **9,00 €**
- Cheesecake (2 servings - 8 minutes in the oven) - **13 €**
- Chocolate cake (2 servings - 8 minutes in the oven) - **13 €**
- Home made egg custard - **8,00 €**
- Ice creams - **6,00 €**

OUR WINES

			Glass	Bottle
WHITES				
Basa	Verdejo	D.O. Rueda	5,00 €	20,00 €
REDS				
Viña Real reserva	Tempranillo	D.O.C. Rioja	5,00 €	27,00 €
Flores de Callejo	Tinta Fina	D.O. Ribera del Duero	5,00 €	27,00 €
Ultreia Saint Jacques	Mencía	D.O. Bierzo	5,00 €	27,00 €
ROSE WINES				
Cigales			5,00 €	20,00 €
CHAMPAGNES				
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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