



*Joselito*  
CASA DE COMIDAS

Welcome. Bienvenido.

Joselito is a homage to my late father, Jose Candón-Pérez, who together with my mother, taught me that the best memories of life are created with family and friends over long, leisurely meals.

I invite you to do the same here at Joselito. Sit back, relax, and enjoy the beauty of life over food and beverage that feeds the soul.

Enjoy. Buen provecho. Javier Candón

## Sopas – Soups

## Tapa / Media Ración / Ración

### Gazpacho Andalúz

Chilled tomato soup, croutons

11/na/na

### Cactus, Manzana Verde, Aguacate y Piñones

Cactus, green apple, avocado and pine nuts

11/na/na

## Frio – Cold

### Jamón Ibérico de Bellota “Capanegra”

Jabugo hand cut black hoof Iberian ham, picos

15/29/na

### Queso Manchego Viejo

1 year old Manchego cheese, spicy tomato marmalade

11/21/41

### Paté de Campaña con Mermelada de Cebolla

Beef & pork rilette, pickled onion marmalade

9/17/33

### Crudo de Atún y Aguacate con Cebolletas y Almendras

Tuna crudo, avocado mousse, pineapple-ginger sorbet, almonds and cilantro \*

10/19/39

### Ensalada del Día

Ask your server about today's special Chef's salad

9/17/33

### Espárragos Blancos, Tomates, Guisantes y Malanga

White confited asparagus, baby tomatoes, English peas, malanga and truffle oil

na/19/na

### Salpicón de Gambas, Mejillones y Pulpo

Shrimp, mussels, octopus, peppers and onion salad

11/21/41

### Carpacho de Gambas, Vinagreta de Erizo, Lima y Cilantro

Shrimp carpaccio, sea urchin vinaigrette, lime and cilantro

11/21/41

### Crudo de Vieiras con Vinagreta Cítrica e Hinojo

Bay scallops crudo, citrus vinaigrette and fennel

12/23/44

**Hemingway Hour at the Bar - Monday through Sunday 4-7 p.m.**

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

## Caliente - Hot

## Tapa / Media Ración / Ración

### Almejas a la Onubense, Espuma de Albariño

Stewed clams with garlic, parsley, Albariño foam

12/23/na

### 5 Verduras de Temporada con Queso Crema y Aceitunas

Five seasonal vegetables, cream cheese, dehydrated black olives, maldon salt

10/19/na

### Buñuelos de Brandada de Bacalao con Ali-Oli de Miel

Salted cod fish fritters with honey alioli

11/21/41

### Bavette de Wagyu a la plancha

Wagyu bavette, roasted rainbow carrots, chimichurri \*

14/27/53

### Boquerones fritos en adobo

Deep-fried anchovies, cumin, garlic alioli

9/17/33

### Chipirones Rellenos en su Tinta

Stuffed squids, rice and cuttlefish ink

14/27/53

### Arroz Caldoso de Pescados y Mariscos

Spanish fisherman's rice, mussels, clams, shrimp

na/25/na

### Lomo de Atún Encebollado con Gratinado de Ajo Negro

Grilled tuna loin, sautéed onions, black garlic hollandaise

14/27/53

### Macarrones con Chorizo y Teja de Queso

Penne pasta with Spanish chorizo and crispy Manchego

12/23/na

### Chuletas de Cordero con Piquillos y Berros

Roasted rack of lamb, Piquillo peppers and watercress salad

15/29/57

### Magret de Pato a la soja con Arroz Cremoso de Hongos y Ensalada de Rúcula con Manzana

Duck breast, soy marinade, apple and creamy mushroom rice \*

15/29/57

### Preso Ibérica a la plancha con papas arrugadas

Grilled Iberian pork shoulder, Canarian potatoes, mojo picón \*

17/33/na

### Setas Guisadas con Refrito de Ajos y Trigueros

Mushroom stew, green asparagus and garlic olive oil

11/21/41

**Chef's Tasting Menu - Served Family Style - \$65 pp.**

**Optional Wine Pairing - \$35**

## Cocktails

- Tomorrow another bird will sing** – Masia de la Luz Brut Cava, azahar water, cherry bitters 15  
**Gallito** – IXA silver organic tequila, sauco flower liquor, tarragon syrup, grapefruit 13  
**Ruiseñor** - Blackwell rum añejo, peach shrub, angostura bitters, lime juice 13  
**Cien Sonatas** – Dual Cask Filibuster Gin, rosemary infusion, pear juice, yuzu 13  
**The Exile** - Tango vodka, white cranberry, pink pepper bitters 13  
**This Path We Already Traveled** – Dual Cask Finished Filibuster Straight Bourbon, pineapple, hibiscus infusion 14  
**Prohibition: The Sherry Cobbler** - Amontillado, simple syrup, orange cubes, mint 14

## Sangrias y Vermut

- Sangria Red, White or Sparkling Glass 10 / 1 Liter Bottle 40  
Vermut Yzaguirre Reserva Blanco o Tinto 10  
Vermut Yzaguirre Seleccion 1884 Tinto 14  
Vermut Martinez Lacuesta Limited Edition Tinto 15  
Vermut Lustau Tinto 15

## Cervezas de Barril

- Pale Lager Mahou 5 Estrellas Caña 5 / Pinta 8  
Doppelbock Alhambra Roja Caña 5 / Pinta 9  
Founders All Day IPA Caña 5 / Pinta 9  
Pilsner Alhambra Reserva 1925 Caña 4 / Pinta 7  
Porter Royal Founders Caña 5 / Pinta 9

## Vinos de Jerez

- Manzanilla Papirusa / Palomino Fino ~ Sanlúcar de Barrameda 10  
Fino El Cano/ Palomino Fino ~ Jerez 10  
Amontillado Lustau “Del Puerto” / Palomino ~ Jerez 14  
Oloroso Sangre y Trabajadero / Palomino Fino ~ Jerez 12  
Cream Gutierrez Colosia / Palomino ~ Jerez 10

## Cava

- Ramon Canals Brut Especial 2015 Xarel-lo, Macabeo, Parellada ~ Penedès 12/48  
Naveran Brut Rose 2017 / Pinot Noir, Parellada ~ Penedès 12/48

## Vinos Blancos

- Menade 2018 / Verdejo ~ Rueda 9/36  
Izadi 2017 / Viura, Malvasia, White tempranillo, White garnacha 12/48  
Rego do Sol 2018 / Albariño ~ Rías Baixas 12/48  
Terra Minei 2017 / Treixadura ~ Ribeiro 10/40  
Monopole 2018 / Viura ~ Rioja 11/46  
Itsasmendi Txacolina 2018 / Hondarrabi Zuri, Zuri Zerratie ~ Bizkaiko 12/48

## Vinos Rosados

- Vina Otano Rose 2018 / Garnacha ~ Rioja 10/40

## Vinos Tintos

- Chapillon Cuvee Harmonie 2015 / Petit Verdot ~ Somontano 10/40  
Tierra 2016 / Tempranillo ~ Rioja 12/48  
Larsa 2016 Garnacha ~ La Mancha 10/46  
Abadia Retuerta Selección Especial 2014 / Tempranillo, Cabernet, Syrah ~ VdT Castilla y Leon 17/68  
Camino de Navaherreros 2017 / Garnacha ~ Vinos de Madrid 11/46  
Celler Vall Llach “Embruix” 2016/ Cabernet Sauvignon, Garnacha, Carignan, Syrah ~ Priorat 15/60  
Baron de Magaña 2011 / Cabernet Sauvignon, Tempranillo, Syrah, Merlot ~ Navarra 15/60  
Lan Gran Reserva 2010 / Tempranillo, Mazuelo ~ Rioja 17/68  
Viñas Elias Mora 2014/5 / Tempranillo ~ Toro 13/52  
Finca La Cuesta 2015 / Mencia ~ Bierzo 13/52  
Garmon 2014 / Tinto Fino ~ Ribera del Duero 150  
Pintia 2013 / Tinta de Toro ~ Toro 130  
Angel de Arrocal 2011 / Tinta Fino ~ Ribera del Duero 90  
Vega Sicilia “Valbuena 5º Año” 2014 / Tinto Fino ~ Ribera del Duero 300  
Tierra Calma 2015 / Garnacha ~ Vinos de Madrid 99  
Cartago “Paraje del Pozo” 2012 / Tinta de Toro ~ Toro 190  
CVNE “Imperial” Gran Reserva 2012 / Tempranillo, Graciano, Mazuelo ~ Rioja 120  
Alabaster 2014 / Garnacha ~ Toro 210