



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/Guisos – Soups/Stews

Tapa / Media Ración / Ración

Crema de Calabaza, Manzana, Queso Azul y Bacon

Pumpkin soup, apple, blue cheese and crispy bacon

11/na/na

Callos a la Madrilená

Honey comb beef tripe stew, chorizo

12/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 Higaditos de Pollo y Perlas de Jerez

Chicken liver terrine, oloroso-sherry pearls

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

Caquis con Mouse de Foie, Queso de Cabra, Lima y Rúcula

Persimmons, Foie-Gras mousse, goat cheese, lime and baby arugula

11/21/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 Ahumadas con Bourbon y Naranja *

Smoked scallops crudo, bourbon, orange, scallions *

12/23/44

**Hemingway Hour at the Bar - Monday through Sunday 4-7 p.m.
20% discount on all food and drink plus special bar menu**

** 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

Raya al Jerez con Almejas y Mejillones

Skate wing stew, clams, mussels, sherry, parsley

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 ali-oli

11/21/41

Bavette de Wagyu a la plancha *

Wagyu bavette, Swiss chard, shallots, chimichurri *

14/27/53

Boquerones fritos en adobo

Deep-fried anchovies, cumin, garlic alioli

9/17/33

Chipirones a la Plancha con Almendras y Pimientos

Grilled Squid, almonds and red roasted peppers

14/27/53

Arroz Meloso de Pato y Setas

Duck leg and wild mushrooms rice, paprika and saffron

na/26/na

Róbalo Confitado con Guiso de Tomate y Albariño

Chilean sea bass, tomato and white wine sauce

16/31/61

Macarrones con Chorizo y Teja de Queso

Penne pasta with Spanish chorizo and crispy Manchego

12/23/na

Carrilleras de Cerdo con Boniato y Albahaca

Pork cheeks stew, sweet potato and basil

15/29/57

Escabeche de Codorniz al Vinagre de Jerez, Escarola y Piñones

Quail in escabeche sauce, sherry vinegar, frisee, pinenuts

14/27/53

Presa Ibérica a la plancha con Migas Manchegas *

Grilled Iberian pork shoulder, bread, pork belly and chorizo *

17/33/na

Setas Salteadas con Jamón, Yema de Huevo y Trufa

Sautéed mushrooms, jamón, egg yolk and truffle ali-oli

12/23/45

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

Optional Wine Pairing - \$35

All food served in 3 sizes

Tapa = Appetizer / Media Ración = Main Course / Ración = Family Size

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 Victoria Seleccion / Palomino Fino ~ Sanlúcar de Barrameda 10
Fino El Cano/ Palomino Fino ~ Jeréz 10
Amontillado Lustau “Del Puerto” / Palomino ~ Jeréz 14
Oloroso Sangre y Trabajadero / Palomino Fino ~ Jeréz 12
Cream Gutierrez Colosia / Palomino ~ Jeréz 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
Madai sobre lias 2016 / Godello – Bierzo 11/46
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

- Casa Castillo El Molar 2017 / Monastrel ~ Jumilla 12/48
Acentor 2018 / Tempranillo, Graciano ~ Rioja 11/46
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
Prima 2016/ Tempranillo ~ Toro 13/52
Finca La Cuesta 2015 / Mencia ~ Bierzo 13/52
Garmon 2014 / Tinto Fino ~ Ribera del Duero 150
Pintia 2014 / 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” 2014 / Tinta de Toro ~ Toro 190
Mauro Vendimia Seleccionada 2015 / Tempranillo / VdT Castilla y Leon 245

CVNE "Imperial" Gran Reserva 2012 / Tempranillo, Graciano, Mazuelo ~ Rioja 120
Galia Villages Regajal 2015 / Tempranillo, Garnacha, Albillo – VdT Castilla y Leon 95
Alabaster 2014 / Tempranillo - Toro 210