

Desserts

Torrijas caseras con helado

Andalusian style bread pudding with ice cream
(served cold)

Flan Casero con nata

Homemade custard, whipped cream,

Arroz con leche casero

Homemade rice pudding

Joselito is homage to my late father, Jose Candon-Perez, 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 Candon



Joselito
CASA DE COMIDAS

Winter Restaurant Week Menu 2021 January 25th – February 7th

**Lunch: choose 2 tapas and 1 dessert per person
\$22 per person
(Choose one from the cold/soup side and one from the hot side plus dessert)**

**Dinner: choose 3 tapas and 1 dessert per person
\$35 per person
(Choose at least one from the Cold/Soup side)
With wine pairing: \$55 per person**

(Dinner starts at 3:00 pm)

Frio - Cold

Jamón Serrano con picos*

Spanish serrano ham, "picos"*

Queso Manchego viejo

1-year old Manchego cheese, spicy tomato marmalade, rosemary picatostes

Foie Caramelizado, piña y tomate dulce

Caramelized Foie mi-cuit, pineapple, sweet tomato
(Add \$3)

Salpicon de gambas, mejillones y pulpo

Shrimp, mussels, octopus peppers and onion salad
(Add \$1)

Crudo de Atún y Aguacate con cebolletas y almendras*

Tuna crudo, avocado mousse, pineapple-ginger sorbet, almonds, cilantro * **(Add \$1)**

Ensalada David

Tomatoes, mango, avocado, yuzu dressing and Cilantro

Cocktail de vieiras, aguacate, cebolla roja y cilantro

Marinated bay scallops cocktail, avocado, red onion & cilantro
(Add \$3)

Tortilla de Patata

Spanish traditional potato omelet (served warm)

Sopas/Soups

Consome de pollo, jerez, fideos y yema de huevo

Chicken consommé, Sherry, angel hair noddles and egg yolk

Sopa de almejas con picos

Clam chowder with crackers

Caliente - Hot

5 verduras de temporada con queso de cabra

Five seasonal vegetables, cream cheese, fried corn

Arroz caldoso de mariscos

Fisherman's style rice, saffron
(Add \$1)

Huevos fritos con cangrejo

Fried eggs with crayfish

Bavette de Wagyu a la plancha con setas salteadas y chumichurri

Wagyu bavette, sauteed mushrooms, chimichurri *
(Add \$2)

Boquerones fritos con alioli

Deep fried anchovies, alioli

Buñuelos de bacalao con alioli de miel

Codfish fritters with honey alioli

Crepe de setas, jamon, trufa, yema de huevo

Sautéed mushrooms stuffed crepe, ham, egg yolk and truffle ali-oli

Lomo de venado con miel, vinagre y semillas de mostaza, nabos guisados

Venison's loin, mustard seeds honey-vinegar reduction, stewed turnip
(Add \$2)

Magret de pato a la soja y miel con arugula y arroz cremoso de hongos*

Duck breast, soy-honey-marinade, arugula and creamy mushrooms rice*

Lubina con salsa de tomate, cebolla y albariño

Sea bass with tomato, onions and albariño sauce
(Add \$2)

Presal Ibérica a la plancha, mojo y patata canaria*

Grilled Iberian pork shoulder, pee-wee potatoes, mojo picón *
(Add \$3)

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