



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

Ajo blanco malagueño, uvas y caviar de Salmon

Chilled almond and garlic soup, grapes and Salmon roe

12/na/na

Frio – Cold

Jamón Ibérico de Bellota “Capanegra”

Jabugo hand cut black hoof Iberian ham, picos

16/30/na

Queso Manchego Viejo

1 year old Manchego cheese, spicy tomato marmalade

11/21/41

Cocktail de Vieiras, Aguacate, Cebolla Roja y Cilantro

Marinated bay scallops' 'cocktail', avocado, red onion, cilantro *

13/na/na

Crudo de Atún y Aguacate con Cebolletas y Almendras

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

11/21/41

Ensalada David

Tomatoes, mango, avocado, yuzu dressing and cilantro

10/19/37

Paté de Higaditos de Pollo y Esferas de Jerez

Chicken liver terrine, Oloroso sherry spheres

12/23/na

Salpicón de Gambas, Mejillones y Pulpo

Shrimp, mussels, octopus, peppers and onion salad

13/25/49

Steak tartar, encurtidos, sesame, yuzu y yema curada de huevo

Steak tartare, pickles, sesame, yuzu and cured egg yolk

13/25/na

Ensaladilla Rusa con anchoas y espuma de aceitunas

Spanish cold potato and tuna salad with anchovies and olives

12/23/44

Foie Micuit Caramelizado, Pina y Tomates Dulces

Caramelized foie micuit, pineapple puree and sweet tomatoes *

15/29/na

**Hemingway Hour at the Bar - Monday through Friday 5-7 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

Crepe Relleno de Setas, Jamón, Trufa y Yema de Huevo Mushroom stuffed crepe, iberian ham, truffle aioli, egg yolk *	13/25/49
5 Verduras de Temporada con Queso Crema y Almendras Five seasonal vegetables, cream cheese, toasted almonds	12/23/45
Buñuelos de Brandada de Bacalao con Ali-Oli de Miel Salted cod fish fritters with honey alioli	12/23/45
Bavette de Wagyu a la Plancha, Setas y Chimichurri Wagyu bavette, sauteed mushrooms, chimichurri *	15/29/57
Boquerones fritos con Alioli Deep-fried anchovies, cumin, garlic alioli	11/21/41
Lubina Confitada, parmentier de almejas, algas y brocolini Chilean sea bass, clam sauce, seaweed and brocolini	15/29/57
Arroz Caldoso de Pescados y Mariscos Spanish fisherman's rice, squid and tomato base, mussels, clams, shrimp	na/26/na
Jarrete de Cordero Asado, Flan de Patata y Queso Roasted lamb shank, potatoes and cheese parfait	na/27/na
Caballa en escabeche, pure de garbanzos y pimientos asados Mackerel in "escabeche" sauce, chickpea puree and roasted peppers	13/25/49
Pulpo a la parrilla, crema de patata y Jamón Grilled Octopus, Ham and potatoes cream	na/26/na
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
Presa Ibérica a la plancha con papas arrugadas Grilled Iberian pork shoulder, Canarian potatoes, mojo picón *	18/35/69

Almost 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
La Colombe Caramel Latte Martini – Tia Maria liquor, Tito's Vodka, LaColombe Caramel Draft Latte 15

Sangrias y Vermut

- Sangria Red, White or Sparkling Glass 10 / 1 Liter Bottle 40
Vermut Yzaguirre Reserva Blanco o Tinto 13
Vermut Lustau Tinto 13
Vermut Yzaguirre Seleccion 1884 Tinto 14
Vermut Martinez Lacuesta Limited Edition 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 11
Fino El Cano / Palomino Fino ~ Jerez 11
Amontillado Lustau “Del Puerto” / Palomino ~ Jerez 15
Oloroso Sangre y Trabajadero / Palomino Fino ~ Jerez 13
Bertola Medium / Palomino Fino ~ Jerez 14
Cream Gutierrez Colosia / Palomino ~ Jerez 11

Cava

- Naveran Brut Rose 2018** / Pinot Noir, Parellada ~ Penedès 13/50
Ramon Canals Brut Especial 2017 / Xarel-lo, Macabeo, Parellada ~ Penedès 13/50

Vinos Blancos

- Mantel Blanco 2020** / Verdejo ~ Rueda 11/46
Rego do Sol 2019 / Albariño – Rias Baixas 13/50
Monopole 2020 / Viura ~ Rioja 11/48
Terra Minei 2019 / Treixadura ~ Ribeiro 12/48
Itsasmendi Txacolina 2019 / Hondarrabi Zuri, Zuri Zerratie ~ Bizkaiko 13/50

Vinos Rosados

- Vina Otano Rose 2019** / Garnacha ~ Rioja 11/46
C.V.N.E Rosado 2019 / Tempranillo ~ Rioja 12/48

Vinos Tintos

- Casa Castillo El Molar 2018** / Monastrell, Garnacha ~ Jumilla 13/50
Acentor 2018 / Tempranillo, Graciano ~ Rioja 12/48
Biftu 2019 / Bobal ~ Utiel-requena 12/48
Pruno 2018 / Tempranillo ~ Ribera del Duero 13/50
Hacienda Lopez de Haro Gran Reserva 2011 / Tempranillo, Graciano ~ Rioja 15/60
Prima 2018 / Tempranillo ~ Toro 14/56
Celler Vall Llach “Embruix” 2018 / Cab. Sauvignon, Garnacha, Carignan, Syrah ~ Priorat 16/65
Finca Luna Beberide 2018 / Mencia ~ Bierzo 14/56
Pintia 2015 / Tinta de Toro ~ Toro 130
Garmon 2016 / Tinto Fino ~ Ribera del Duero 150
Macan Clasico 2014 / Tempranillo ~ Rioja 120
Alion 2014 / Tempranillo ~ Ribera del Duero 150
Angel de Arrocal 2011 / Tinta Fino ~ Ribera del Duero 95
Vega Sicilia “Valbuena 5º Año” 2014 / Tinto Fino ~ Ribera del Duero 300
Cartago “Paraje del Pozo” 2014 / Tinta de Toro ~ Toro 190
Mauro Vendimia Seleccionada 2015 / Tempranillo ~ VdT Castilla y Leon 190
Galia Villages Regajal 2015 / Tempranillo, Garnacha & Albillo ~ VdT Castilla y Leon 95
Alabaster 2014 / Tempranillo (Tinta de Toro) ~ Toro 195