

Desserts

Torrijas caseras

Andalusian style bread pudding (served cold)

Flan casero con nata montada

Home made custard with whipped cream

Arroz con leche casero

Home made rice pudding

Joselito is an 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

Summer Restaurant Week Menu 2021

**Lunch: Choose 2 tapas and 1 dessert per person
\$22 per person**

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

Frio - Cold

Jamón Serrano con picos
Spanish serrano ham, "picos"

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

Paté de Higaditos de Pollo y Esferas de Jerez
Chicken liver terrine, Oloroso sherry spheres

Crudo de Atún y Aguacate con cebolletas y almendras
Tuna crudo, avocado mousse, pineapple-ginger sorbet,
almonds, cilantro *
Add \$1

Salpicón de Gambas, Mejillones y Pulpo
Shrimp, mussels, octopus, peppers and onion salad
Add \$1

**Ensalada de tomate, aguacate, mango,
vinagreta de yuzu, baby cilantro**
Tomatoes, mango avocado salad,
Yuzu dressing and baby cilantro

Steak tartar, encurtidos, sesame, yuzu y yema de huevo
Steak tartare, pickles, sesame, yuzu and egg yolk
Add \$1

Ensaladilla Rusa con anchoas y espuma de aceitunas
Spanish cold potato and tuna salad with anchovies and olives

Sopas – Soup

Gazpacho Andaluz
Cold tomato soup, croutons

Ajo blanco malagueño, uvas
Chilled almond and garlic soup, grapes

Caliente - Hot

Caballa en escabeche, pure de garbanzos y pimientos asados
Mackerel in "escabeche" sauce,
chickpea puree and roasted peppers

Pisto manchego. Calabacin aliñado, lascas de queso manchego
Vegetable's ragout, dressed zucchini,
shaved Manchego cheese

Buñuelos de Brandada de Bacalao con Ali-Oli de Miel
Salted cod fish fritters with honey alioli

5 verduras de temporada con queso crema
Five seasonal vegetables, cream cheese,
toasted almonds

Bavette de Wagyu a la plancha
Wagyu bavette, roasted bell peppers, chimichurri *
Add \$2

Boquerones fritos en adobo
Deep fried anchovies, cumin, yuzu alioli

Presa Ibérica a la plancha con papas arrugas
Grilled Iberian pork shoulder, Canarian potatoes, mojo picón *
Add \$3

Lubina Confitada, parmentier de almejas, algas y brocolini
Chilean sea bass, clam sauce, seaweed and broccolini
Add \$1

Arroz Caldoso de pescado y mejillones
Spanish fisherman's rice, squid, saffron and tomato
base, mussels

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 *
Add \$2

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