

Desserts

Torrijas caseras

Andalusian style bread pudding (served cold)

Flan casero con nata montada

Homemade custard with whipped cream

Arroz con leche casero

Home made rice pudding

Mousse de chocolate blanco, gel de frutos del bosque, migas de galleta Maria

White chocolate mousse, wild berries gelee, Maria cookie
crumbles

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 and enjoy the beauty of life over food and
beverage that feeds the soul.

Enjoy. Buen provecho.

Javier Candon

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



Joselito
CASA DE COMIDAS

Winter Restaurant Week Menu 2022

**Lunch: Choose 2 tapas and 1 dessert per person
\$25 per person**

**Dinner: choose 3 tapas and 1 dessert per person
\$40 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

**Ensalada de panceta ibérica crujiente en tempura, grana-
da, aliño de sésamo, lima y limón**
Crispy pork belly tempura, pomegranate and sesame, lime and
lemon dressing

Sopas – Soup

Sopa trufada de Coliflor, alcaparras y hojas de siso
Truffled cauliflower soup, capers, siso leaves

Crema de lentejas con picatostes
Lentil stew puree, fried croutons

Caliente - Hot

Pargo en escabeche, pure de garbanzos y pimientos asados
Red Snapper in “escabeche” sauce, chickpea puree and
roasted peppers

Lasaña de espinacas con manchego gratinado
Spinach lasagna, Manchego gratin

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

Verduras de temporada con queso crema
Seasonal vegetables, cream cheese,
toasted almonds

Bavette de Wagyu a la plancha, setas salteadas
Wagyu bavette, sauteed mushrooms, 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 y brocolini
Chilean sea bass, clam and potato sauce, brocolini
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