



*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

**Hemingway Hour at the Bar - Monday through Friday 5-7 p.m.  
20% discount on all food and drink plus special bar menu**

## Sopas – Soups

## Tapa / Media Ración / Ración

### Sopa trufada de coliflor, alcaparras, micro hierbas

Truffled cauliflower soup, capers, micro greens

13/na/na

### Gazpacho Andaluz con su guarnición

Cold tomato soup with croutons and vegetables

12/na/na

## Frio – Cold

### Jamón Ibérico de Bellota “5 Jotas”

Iberico hand cut black hoof Iberian ham, picos “5 Jotas”

20/39/na

### Queso Manchego viejo

1 year old Manchego cheese, spicy tomato marmalade

13/25/49

### Melón con jamón serrano, vinagreta de su carne y albahaca

Melon and serrano ham dressed in its own juices and basil

12/23/na

### Crudo de atún y aguacate con cebolletas y almendras \*

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

14/27/52

### Ensalada David

Tomatoes, mango, avocado, yuzu dressing and cilantro

12/23/44

### Paté de higaditos de pollo y esferas de jerez

Chicken liver terrine, Oloroso sherry spheres

13/25/na

### Salpicón de gambas, mejillones y pulpo

Shrimp, mussels, octopus, peppers and onion salad

15/29/56

### Steak tartar, encurtidos, sésamo, yuzu, yema curada de huevo \*

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

13/25/na

### Ensalada de salmón marinado en casa con vinagreta de lima

deshidratada y shiso en tempura \*

House marinated salmon salad, dehydrated lime dressing and shiso leaves in tempura \*

12/23/44

### Mousse de foie gras y mascarpone con gel de maíz dulce

Foie gras mousse, silky sweet corn, mascarpone

16/31/na

*\* 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

<b>Crepe rellena de setas, jamón, trufa y yema de huevo</b> Mushroom stuffed crepe, Iberian ham, truffle aioli, egg yolk *	15/28/55
<b>Verduras de temporada con queso crema y quicos</b> Seasonal vegetables, cream cheese, fried corn	12/23/45
<b>Buñuelos de brandada de bacalao con alioli de miel</b> Salted cod fish fritters with honey alioli	12/23/45
<b>Bavette de Wagyu a la plancha, berenjena asada, chalotas *</b> Wagyu bavette, roasted eggplant and shallots *	16/31/60
<b>Panceta asada con ensalada de brotes y caviar cítrico</b> Roasted pork belly, sprouts salad and finger lime	14/27/53
<b>Boquerones fritos con alioli</b> Deep-fried anchovies, cumin, garlic alioli	12/23/45
<b>Lubina confitada, salsa de vermut y almejas, caviar de salmón</b> Chilean sea bass, vermouth and clams' sauce, salmon roe	18/35/62
<b>Almejas a la marinera</b> Clams in sherry and garlic and parsley sauce	15/29/na
<b>Arroz caldoso de pescados y mariscos</b> Spanish fisherman's rice, squid and tomato base, mussels, clams, shrimp	na/27/na
<b>Pez espada, couscous, estragón, naranja y puré de olivas</b> Seared swordfish, couscous, tarragon, orange and olives tapenade	15/29/57
<b>Pulpo a la parrilla, crema de patata y jamón</b> Grilled Octopus, Ham and potatoes cream	na/28/na
<b>Magret de pato a la soja con arroz cremoso de hongos y ensalada de rúcula con manzana *</b> Duck breast, soy marinade, apple and creamy mushroom rice *	16/31/60
<b>Presa Ibérica a la plancha con papas arrugadas</b> Grilled Iberian pork shoulder, Canarian potatoes, mojo picón *	19/37/72

*Almost all food available 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

## Mocktails (By Mocktail Club DC)

**Bombay Fire** – Pomegranate, Tea, Agave and Chili Peppers 8

**Capri Spritz** – Pomegranate, Cranberry Shrub & Lemongrass 8

**Havana Twist** - Lime, Cucumber & Mint Shrub, Cardamom 8

**Manhattan Berry** – Blackberry, Pear Shrub and Ginger 8

## Sangrias y Vermut

Sangria Red, White or Sparkling Glass 11 / 1 Liter Bottle 40

Vermut Yzaguirre Reserva Blanco o Tinto 13

Vermut Lustau Tinto 13

Vermut Yzaguirre Seleccion 1884 Tinto 15

Vermut Martinez Lacuesta Limited Edition Tinto 15

## Cervezas (cans and bottles)

Pale Lager Mahou 5 Estrellas bottle 8

IPA can 8

Founders KBS Imperial Stout with Chocolate, hazelnut and chocolate bottle 15

Guinness 0.0 Draught can 8

## WINES BY THE GLASS:

### Vinos de Jerez

**Manzanilla Victoria Seleccion** / Palomino Fino ~ Sanlúcar de Barrameda 12

**Manzanilla La Cigarrera** / Palomino Fino ~ Sanlúcar de Barrameda 12

**Fino El Cano** / Palomino Fino ~ Jerez 12

**Amontillado Lustau “Del Puerto”** / Palomino ~ Jerez 15

**Oloroso Sangre y Trabajadero** / Palomino Fino ~ Jerez 13

**Bertola Medium** / Palomino Fino ~ Jerez 15

**Cream Gutierrez Colosia** / Palomino ~ Jerez 13

**Moscatel Dorado Cesar Florido** / Moscatel ~ Chipiona 13

### Cava

**Naveran Brut Rose 2019** / Pinot Noir, Parellada ~ Penedès 13/50

**Ramon Canals Brut Especial 2018** / Xarel-lo, Macabeo, Parellada ~ Penedès 13/50

### Vinos Blancos

**Mantel Blanco 2020** / Verdejo ~ Rueda 12/48

**Vinos del Viento 2020** / Garnacha blanca ~ Somontano 13/50

**Mar de Viñas 2021** / Albariño – Rias Baixas 13/50

**Valduero sobre lias 2020** / Albillo ~ VdT Castilla y Leon 14/55

**Monopole 2020** / Viura ~ Rioja 12/48

**Tierra Barrel fermented 2020** / Garnacha/Viura ~ Rioja 13/50

**Itsasmendi Txacolina 2020** / Hondarrabi Zuri, Zuri Zerratie ~ Bizkaiko 13/50

### Vinos Rosados

**Vina Otano Rose 2021** / Garnacha ~ Rioja 12/48

**C.V.N.E. 2020** / Tempranillo ~ Rioja 12/48

### Vinos Tintos

**Camino de Navaherreros 2020** / Garnacha ~ Madrid 12/48

**Acentor 2019** / Tempranillo, Graciano ~ Rioja 12/48

**Larsa 2018** / Garnacha ~ La Mancha 12/48

**Valdehermoso 9 meses 2018** / Tempranillo ~ Ribera del Duero 13/50

**Lan Gran Reserva 2012** / Tempranillo, Graciano ~ Rioja 16/65

**Prima 2018** / Tempranillo ~ Toro 14/56

**Celler Vall Llach “Embruij” 2019** / Cab. Sauvignon, Garnacha, Carignan, Syrah ~ Priorat 16/65

**Pago de la Jaraba 2019** / Cab.Sauv/Merlot/Tempranillo ~ La Mancha 17/75

**Ask For Our By The Bottle Wine List**