

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 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 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)**

(It must be ordered table wise, no exceptions or substitutions)

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

Melón con jamón serrano, vinagreta de su carne y albahaca
Melon and serrano ham dressed in its own juices and basil
Add \$1

**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

Sopas – Soup

Gazpacho Andaluz
Cold tomato soup, croutons

Sopa trufada de coliflor, alcaparras, micro hierbas
Truffled cauliflower soup, capers, micro greens

Caliente - Hot

**Crepe rellena de setas, jamón, trufa y
yema de huevo**
Mushroom stuffed crepe, Iberian ham,
truffle aioli, egg yolk
Add \$1

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

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

Macarrones con salsa de tomate y chorizo, teja de manchego
Penne Pasta with tomato sauce, Spanish chorizo
and crispy manchego

Pez espada, couscous, estragón, naranja y puré de olivas
Seared swordfish, couscous, tarragon, orange and olives tapenade
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 *