



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
Crema de setas, emulsión de jamón serrano Mushrooms cream, Serrano ham emulsion	13/na/na
Guiso del día Stew of the day	12/23/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
Alcachofa y manzana verde, langostinos y cayena Artichokes and green apple, prawns and cayenne pepper	13/25/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, soja, cayena, aceite de chile * Steak tartare, soja sauce, cayenne pepper, chili oil *	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**

Crepe rellena de setas, jamón, trufa y yema de huevo Mushroom stuffed crepe, Iberian ham, truffle aioli, egg yolk *	15/28/55
Verduras de temporada con queso crema y quicos Seasonal vegetables, cream cheese, fried corn	12/23/45
Buñuelos de brandada de bacalao con alioli de miel Salted cod fish fritters with honey alioli	12/23/45
Bavette de Wagyu a la plancha, tubérculos asados y chimidurri * Wagyu bavette, roasted sweet potato and yellow beet, chumichurri *	16/31/60
Panceta asada con ensalada de brotes y caviar cítrico Roasted pork belly, sprouts salad and finger lime	14/27/53
Boquerones fritos con alioli Deep-fried anchovies, cumin, garlic alioli	12/23/45
Rape, salsa de vermut y almejas, caviar de Salmon Monkfish, vermouth and clams' sauce, salmon roe	17/33/65
Pasta con txangurro Joselito Egg pasta, jumbo crab, shrimp butter	na/33/na
Arroz caldoso de pescados y mariscos Spanish fisherman's rice, squid and tomato base, mussels, clams, shrimp	na/27/na
Pez espada, couscous, estragón, naranja y puré de olivas Seared swordfish, couscous, tarragon, orange and olives tapenade	15/29/57
Pulpo a la parrilla, crema de patata y jamón Grilled Octopus, Ham and potatoes cream	na/28/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 *	16/31/60
Presa Ibérica a la plancha con papas arrugadas Grilled Iberian pork shoulder, Canarian potatoes, mojo picón *	19/37/72
Vieiras con tupinambur, bacon crujiente Pan seared scallops, sunchoke, crispy bacon *	18/35/na

First basket of bread is complimentary.

After that we will charge \$1.50 per person per additional baskets

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 15

Ruiseñor - Blackwell rum añejo, peach shrub, angostura bitters, lime juice 15

Cien Sonatas – Dual Cask Filibuster Gin, rosemary infusion, pear juice, yuzu 15

The Exile - Tango vodka, white cranberry, pink pepper bitters 15

This Path We Already Traveled – Dual Cask Finished Filibuster Straight Bourbon, pineapple, hibiscus infusion 15

Prohibition: The Sherry Cobbler - Amontillado, simple syrup, orange cubes, mint 15

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 14

Vermut Lustau Tinto 14

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 13

Manzanilla La Cigarrera / Palomino Fino ~ Sanlúcar de Barrameda 13

Fino El Cano / Palomino Fino ~ Jerez 13

Amontillado Lustau “Del Puerto” / Palomino ~ Jerez 15

Oloroso Sangre y Trabajadero / Palomino Fino ~ Jerez 14

Bertola Medium / Palomino Fino ~ Jerez 15

Cream Gutierrez Colosia / Palomino ~ Jerez 14

Moscatel Dorado Cesar Florido / Moscatel ~ Chipiona 14

Cava

Naveran Brut Rose 2019 / Pinot Noir, Parellada ~ Penedès 14/60

Ramon Canals Brut Especial 2018 / Xarel-lo, Macabeo, Parellada ~ Penedès 14/60

Vinos Blancos

Mantel Blanco 2020 / Verdejo ~ Rueda 13/55

Vinos del Viento 2020 / Garnacha blanca ~ Somontano 13/55

Mar de Viñas 2021 / Albariño – Rias Baixas 14/60

Valduero sobre lias 2020 / Albillo ~ VdT Castilla y Leon 16/65

Monopole 2020 / Viura ~ Rioja 15/60

Tierra Barrel fermented 2020 / Garnacha/Viura ~ Rioja 14/60

Itsasmendi Txacolina 2020 / Hondarrabi Zuri, Zuri Zerratie ~ Bizkaiko 14/60

Vinos Rosados

Vina Otano Rose 2021 / Garnacha ~ Rioja 14/55

C.V.N.E. 2020 / Tempranillo ~ Rioja 14/55

Vinos Tintos

Camino de Navaherreros 2020 / Garnacha ~ Madrid 14/55

Acentor 2019 / Tempranillo, Graciano ~ Rioja 15/60

Larsa 2018 / Garnacha ~ La Mancha 14/55

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

Lan Gran Reserva 2012 / Tempranillo, Graciano ~ Rioja 17/75

Prima 2018 / Tempranillo ~ Toro 15/60

Celler Vall Llach “EmbruiX” 2019 / Cab. Sauvignon, Garnacha, Carignan, Syrah ~ Priorat 17/75

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

Una Cepa 2016 / Tempranillo ~ Ribera del Duero \$80

Ask For Our By The Bottle Wine List