

## Desserts

### **Torrijas caseras**

Andalusian style bread pudding (served cold)

### **Flan casero con nata montada**

Homemade custard with whipped cream

### **Arroz con leche de la abuela**

Grandma's 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

## **Winter Restaurant Week Menu 2023**

**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

**Alcachofa y manzana verde, langostinos y cayena**  
Artichokes and green apple, prawns and cayenne pepper  
**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

**Crema de setas, emulsión de jamón serrano**  
Mushrooms cream, Serrano ham emulsion

**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, tubérculos asados y chimidurri**  
Wagyu bavette, roasted sweet potato and yellow beet, chumichurri  
**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 \*