



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

Sopas – Soups

Tapa / Media Ración / Ración

Sopa de Pescados y Mariscos

Seafood and algae soup with shellfish pearls

11/na/na

Crema de Calabacín con Trufa y Queso Frito

Truffled zucchini cream, fried cheese

11/na/na

Frio – Cold

Jamón Ibérico de Bellota “Capanegra”

Jabugo hand cut black hoof Iberian ham, picos

15/29/na

Queso Manchego Viejo

1 year old Manchego cheese, spicy tomato marmalade

11/21/41

Paté de Higaditos de Pollo y Esferas de Jerez

Chicken liver terrine, Oloroso sherry spheres

8/15/29

Crudo de Atún y Aguacate con Cebolletas y Almendras

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

10/19/39

Ensalada del Día

Ask your server about today’s special Chef’s salad

9/17/33

Puré de Berenjena Asada con Piñones y Salsa de Yogurt

Roasted eggplant spread, pine nuts, honey, caramelized goat cheese, yoghurt sauce

10/19/na

Salpicón de Gambas, Mejillones y Pulpo

Shrimp, mussels, octopus, peppers and onion salad

11/21/41

Templado – Warm

Ajo Gañán con Sardina Asada

Spiced mashed potatoes, bell pepper, roasted sardine

11/21/41

Tosta de Txangurro, Mahonesa de Eneldo, Erizo de Mar

Maryland Crab Basque style toast, dill mayonnaise, sea urchin

11/21/na

**Hemingway Hour at the Bar - Monday through Friday 4-7 p.m.
20% discount on all food and drink plus special bar menu**

** 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

Almejas a la Onubense, Espuma de Albariño
Stewed clams with garlic, parsley, Albariño foam

11/21/na

5 Verduras de Temporada con Queso Crema y Aceitunas
Five seasonal vegetables, cream cheese,
dehydrated black olives, maldon salt

10/19/na

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

11/21/41

Bavette de Wagyu a la plancha
Wagyu bavette, roasted bell peppers, chimichurri *

14/27/53

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

9/17/33

Albóndigas Mar y Montaña
Stewed homemade pork meatballs with cuttlefish

13/25/48

Arroz Caldoso de Pescados y Mariscos
Spanish fisherman's rice, mussels, clams, shrimp

na/25/na

Rape Asado al Txacoli con Patatas Risoladas
Monkfish, Txacoli sauce and roasted potatoes,
garlic, rosemary, caviar

14/27/53

Macarrones con Chorizo y Teja de Queso
Penne pasta with Spanish chorizo and crispy Manchego

12/23/na

Carrileras de Cerdo al Vino Tinto y Puré al Comino
Braised pork cheeks, cumin scented potatoes, Rioja wine

12/23/45

**Magret de Pato a la soja con Higos
y Arroz Cremoso de Hongos**
Duck breast, soy marinade, figs, creamy mushroom rice *

14/27/53

Presa Ibérica a la plancha con papas arrugas
Grilled Iberian pork shoulder, Canarian potatoes, mojo picon *

17/33/na

Pimientos del Piquillo Rellenos de Espinacas
Spinach Stuffed Piquillo peppers with Cardamom Sauce

11/21/41

**Chef's Tasting Menu - Served Family Style - \$65 pp.
Optional Wine Pairing - \$35**

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 – Ivy City gin, rosemary infusion, pear juice, yuzu 13

The Exile – Rock Town vodka, white cranberry, pink pepper bitters 13

This Path We Already Traveled – Dual Cask Finished Filibuster Straight Bourbon, pineapple, hibiscus infusion 14

Sangrias y Vermut

Sangria Red, White or Sparkling Glass 10 / 1 Liter Bottle 40

Vermut Yzaguirre Reserva Blanco o Tinto 10

Vermut Perucchi Gran Reserva Blanco o Tinto 11

Vermut Yzaguirre Seleccion 1884 Tinto 14

Vermut Martinez Lacuesta Limited Edition Tinto 15

Vermut Lustau Tinto 15

Cervezas de Barril

Pale Lager Mahou 5 Estrellas Caña 4 / Pinta 7

Doppelbock Alhambra Roja Caña 5 / Pinta 9

Founders All Day IPA Caña 5 / Pinta 9

Pilsner Alhambra Reserva 1925 Caña 4 / Pinta 7

Porter Royal Founders Caña 5 / Pinta 9

Vinos de Jerez

Manzanilla La Cigarrera / Palomino Fino ~ Sanlúcar de Barrameda 10

Fino Colosia / Palomino Fino ~ Jerez 10

Amontillado Lustau “Del Puerto” / Palomino ~ Jerez 14

Oloroso Sangre y Trabajadero / Palomino Fino ~ Jerez 12

Cream Gutierrez Colosia / Palomino ~ Jerez 10

Cava

Ramon Canals Brut Especial 2013/ Xarel-lo, Macabeo, Parellada ~ Penedès 12/48

Naveran Brut Rose n/v / Pinot Noir, Parellada ~ Penedès 12/48

Vinos Blancos

Menade 2016 / Verdejo ~ Rueda 9/36

Maragda 2017/ White Grenache, Macabeu ~ Campo de Borja 10/40

Rego do Sol 2017 / Albariño ~ Rías Baixas 12/48

Terra Minei 2015 / Treixadura ~ Ribeiro 10/40

Monopole 2016 / Viura ~ Rioja 11/46

Gran Vinum 2016 / Albariño ~ Rías Baixas 14/56

Itsasmendi Txacolina 2016 / Hondarrabi Zuri, Zuri Zerratie ~ Bizkaiko 12/48

Vinos Rosados

Vina Otano Rose 2017 / Garnacha ~ Rioja 10/40

Prado Rey 2016 Barrel Fermented/ Tempranillo, Merlot ~ Ribera del Duero 10/40

Vinos Tintos

Finca Fabian 2012 / Petit Verdot ~ Tempranillo ~ Vino de la Tierra de Castilla 10/40

Oveja 2015 / Graciano ~ Vino de la Tierra de Castilla 10/40

Tierra 2015 / Tempranillo ~ Rioja 12/48

Abadia Retuerta Selección Especial 2014 / Tempranillo, Cabernet, Syrah ~ VdT Castilla y Leon 17/68

Camino de Navaherreros 2016 / Garnacha ~ Vinos de Madrid 11/46

Celler Vall Llach “Embruix” 2016/ Cabernet Sauvignon, Garnacha, Carignan, Syrah ~ Priorat 15/60

Baron de Magaña 2011 / Cabernet Sauvignon, Tempranillo, Syrah, Merlot ~ Navarra 15/60

Lan Gran Reserva 2010 / Tempranillo, Mazuelo ~ Rioja 17/68

Viñas Elias Mora 2014 / Tempranillo ~ Toro 13/52

Finca La Cuesta 2014 / Mencía ~ Bierzo 13/52

Larsa 2016 / Grenache ~ La Mancha 10/40

Hipperia 2013 / Cab. Sauvignon, Merlot, Cab. Franc & Petit Verdot ~ VdT de Castilla 55

Indalia 2015 / Pinot Noir ~ VdT. Ribera de Andarax 80

Torremilanos “Coleccion” 2009 / Tempranillo ~ Ribera del Duero 110

Garmon 2014 / Tinto Fino ~ Ribera del Duero 150

Pintia 2012 / Tinta de Toro ~ Toro 130

Angel de Arrocal 2011 / Tinta Fino ~ Ribera del Duero 90

Vega Sicilia “Valbuena 5º Año” 2013 / Tinto Fino ~ Ribera del Duero 300

Abelis “William Selection” 2014 / Tinta de Toro ~ Toro 60

Cartago “Paraje del Pozo” 2012 / Tinta de Toro ~ Toro 190

CVNE “Imperial” Gran Reserva 2010 / Tempranillo, Graciano, Mazuelo ~ Rioja 120

Lara O Pro 2011 / Tinto Fino ~ Ribera del Duero 130

Tierra “Fidel” 2009 / Graciano, Garnacha ~ Rioja 100

Dominio de Pingus 2013 / Tinto Fino ~ Ribera del Duero 895