

Desserts

Torrijas caseras

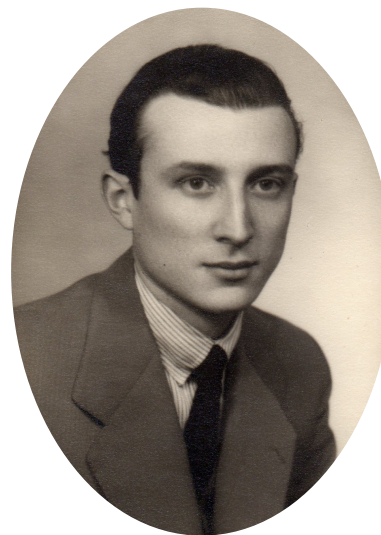
Andalusian style bread pudding (served cold)

Sopa de chocolate blanco con fresas al vinagre de Jerez y helado de miel y lavanda

Warm white chocolate soup, strawberries marinated in
Sherry vinegar, honey-lavender ice cream

Flan casero de huevo

Homemade egg creme caramel



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, relax, 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 2018

**Lunch: choose 2 tapas and 1 dessert per person
\$22 per person**

**Dinner: choose 3 tapas and 1 dessert per person
\$35 per person**

Complimentary digestive drink with dessert

Frio - Cold

Jamón serrano con picos
Spanish serrano ham, “picos”

Queso Manchego viejo
1-year old Manchego cheese, spicy tomato marmalade,
rosemary picatostes

Puré de garbanzos con encurtidos y huevas de salmón
Hummus, pickled garlic, cornichons, orange, toasted corn,
salmon roe

Paté de higaditos de pollo y perlas de Jerez
Chicken liver terrine, oloroso sherry pearls

Remolacha con queso fresco y manzana verde
Beets, uncured buffalo cheese, green apples, fennel,
onion, Sherry vinaigrette

Ensalada del día
Ask your server about today special salad

Purrusalda a la gaditana
Codfish, potatoes and leek stew Cadiz Style

Crema templada de setas, emulsión de jamón, pan frito
Warm mushroom soup, Iberico ham emulsion, croutons

Huevos rotos con cangrejo de río
Fried eggs, crawfish, garlic, chives, EVOO *

5 verduras de temporada con queso de cabra
Five seasonal vegetables, asparagus juice, goat cheese,
maldon salt

Filete de buey a la plancha
Flank steak, roasted potatoes, chimichurri *

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

Solomillo de cerdo a la mozárabe con pasas y piñones
Pork tenderloin, raisins, pine nuts, clove, cumin

Pargo confitado al aire de limón
EVOO poached snapper, shrimp, scallions,
caviar, lemon foam

Caldereta de cordero Onubense
Lamb stew, paprika, oregano, garlic, saffron,
Condado white wine

Magret de Pato marinado en soja, arroz de ajo y perejil
Duck breast marinated in soy, parsley and garlic rice *

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions *

Caliente - Hot