

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 2019

**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 alcoholic 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 Berenjena Asada con Piñones y Salsa de Yogurt
Roasted eggplant spread, pine nuts, honey, caramelized goat
cheese, yoghurt sauce

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

Crudo de Atún y Aguacate con cebolletas y almendras
Tuna crudo, avocado mousse, pineapple-ginger sorbet,
almonds, cilantro *
Add \$1

Ensalada del día
Ask your server about today special salad

Sopa – Soup

Crema de Calabacín con Trufa y Queso Frito
Truffled zucchini cream, fried cheese

Caliente - Hot

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

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

Bavette de Wagyu a la plancha
Wagyu bavette, roasted bell peppers, chimichurri *
Add \$2

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

Presa Ibérica a la plancha con papas arrugas
Grilled Iberian pork shoulder, Canarian potatoes, mojo picon *
Add \$3

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

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

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 *