



Josefina

PRIVATE DINING

1409 Point St, Baltimore, MD 21231



Josefina is a contemporary Spanish restaurant in Baltimore, rooted in the vibrant culinary traditions of Spain and interpreted through a modern lens. Inspired by the spirit of Andalusian hospitality, the restaurant brings together refined technique, bold Mediterranean flavors, and a warm, convivial style of dining that celebrates sharing, conversation, and the joy of gathering around the table.

The kitchen is led by Chef David Zamudio, whose career has taken him through some of the world's most celebrated restaurants, including Restaurante Martín Berasategui in Spain and Pujol in Mexico City. His cooking reflects both his classical training and his deep respect for Spanish culinary heritage, combining precision, creativity, and exceptional ingredients.

At Josefina, every dish tells a story of place, craft, and culture; creating a dining experience that feels both sophisticated and welcoming. This philosophy extends naturally into our private events, where thoughtful service, exceptional cuisine, and elegant surroundings come together to create truly memorable gatherings.



At Josefina, hospitality is rooted in the Spanish tradition of gathering around the table. Our spaces are designed to feel both elegant and inviting — a place where exceptional food, thoughtful service, and lively conversation come together.

Private events at Josefina are curated experiences. From intimate dinners to full restaurant celebrations, our team works closely with each host to create gatherings that feel personal, seamless, and memorable.



CULINARY EXPERIENCE

Our menus celebrate the regional diversity of Spanish cuisine while highlighting exceptional seasonal ingredients.

Private dining menus may include:

- Curated tapas selections
- Family-style feasts
- Multi-course tasting menus
- Paella experiences
- Seasonal chef's selections

Menus can be customized to accommodate dietary preferences and event styles.



Josefina

ON THE TABLE

Bread & Butter
crystal bread | butter | sea salt
*df version available

Plato de Queso
chef's selection cheeses | pear marmalade
gf

Tabla Mixta
100% acorn-fed Ibérico ham | chorizo | salami
gf

Jamon Ibérico
100% acorn-fed Ibérico ham
gf, df

CHEF'S ASSORTED TAPAS

Carpaccio de Pulpo a la Gallega
potato pavé | octopus carpaccio | smoky paprika aioli
| arbequina
gf, df

Pan de Tomate
crystal bread | ripe tomato | garlic | anchovy |
boquerón
*df version available

Salpicón de Mariscos
octopus | shrimp | peppers | red onion | piquillo
cocktail sauce | torched avocado
gf, df

Rabo de Toro Dumplings
oxtail | sous vide yolk | creamy mushroom sauce |
truffle caviar

Tomato Tartar
gazpacho andaluz | paprika bread chips | balsamic
pearls | EVOO
df, *gf version available

MAIN COURSE

Seafood Rice
prawn | scallop | shrimp | baby octopus | citrus aioli
gf, df

Txuleton
36oz bone-in prime ribeye | house rub | chimichurri
gf, *df version available

Wild Mushrooms
garlic butter | cured yolk | chives
gf, *df version available

Roasted Seasonal Vegetables
chimichurri | seasonal chef's vegetables
gf, df

César Ibérico
baby romaine | manchego | 100% acorn fed ibérico
ham | croutons | anchovy *gf & df versions available

DESSERTS

Royal Rice Pudding
spiced rice pudding ice cream | dulce de leche |
toasted puffed rice | coconut | coffee gel | coffee air
gf

Basque Cheesecake
sherry sauce

Churro
valrhona white & dark chocolate sauces | hazelnut

Ice Cream
(choose one flavor)
chocolate | cherry
gf, *df version available



Sample Menu

*Consuming raw or undercooked items may increase your risk of foodborne illness, especially if you have a medical condition. 3% is added to all checks in support of our care & craft fund. 20% gratuity will be automatically added to parties 6 or more. Please alert your server of any allergies or dietary restrictions.



Private Dining Room

Our Private Dining Room offers an intimate and elegant setting for gatherings that call for a more personalized experience. Whether hosting a celebratory dinner, business meeting, or special occasion, the space provides a warm and private atmosphere while still capturing the vibrant spirit of Josefina.

To enhance your event, the room is equipped with AV capabilities and a dedicated sound system, allowing guests to incorporate presentations or enjoy a curated playlist throughout the evening.

Our team can also assist with room décor and event styling, and Chef David Zamudio will work with you to design customized menus that reflect the style and vision of your gathering.

Capacity: 24 seated | 40 reception-style

A 50% non-refundable deposit is required to secure the reservation. The deposit will be applied toward the final food and beverage total. All minimums are exclusive of tax and gratuity.

Room Rental:

- \$500 Sun-Thurs;
- \$1,000 Fri-Sat

F&B Minimums:

Full Night Rental

- \$3,200 Sun-Thurs;
- \$4,700 Fri-Sat

2.5 Hour Window

(5-7:30pm; 8-10:30pm)

- \$1,500 Sun-Thurs;
- \$2,100 Fri-Sat



Upstairs Dining (Partial Buyout)

Our Upstairs Dining Room offers a vibrant and spacious setting for larger gatherings while maintaining the warmth and hospitality that define the Josefina experience. This semi-private buyout provides guests with a dedicated dining area ideal for celebratory dinners, corporate events, rehearsal dinners, and special occasions.

The space can accommodate both seated dinners and reception-style events, allowing for flexibility in how your evening unfolds. Guests will enjoy the lively atmosphere of the restaurant while still benefiting from a dedicated area designed for group gatherings.

To support your event, the space offers AV capabilities, a designated sound system for your preferred playlist, and the ability to incorporate room décor and event styling. Our team will also work with you to design customized menus created by Chef David Zamudio to reflect the style and vision of your event.

Capacity: 70 seated | 90 reception-style

Food & Beverage Minimums

Sunday – Thursday: \$9,000

Friday – Saturday: \$12,000

A 50% non-refundable deposit is required to secure the reservation. The deposit will be applied toward the final food and beverage total. All minimums are exclusive of tax and gratuity.



Full Restaurant Buyout

For truly unforgettable celebrations, Josefina is available for exclusive full restaurant buyouts, offering complete access to both levels of the restaurant. This option allows guests to experience Josefina in its entirety; creating a lively and immersive setting ideal for weddings, corporate events, large celebrations, and milestone gatherings.

Our team will work closely with you to curate every detail of the evening, from customized menus by Chef David Zamudio to thoughtfully designed beverage programs and seamless service throughout the event.

Capacity:
100 guests seated | 150 reception-style

Food & Beverage Minimums

Sunday – Thursday: \$20,000
Friday – Saturday: \$24,000

A 50% non-refundable deposit is required to secure the reservation and will be applied toward the final food and beverage total. All minimums are exclusive of tax and gratuity.



Begin Planning Your Event

We would be delighted to host your next gathering at Josefina.

For inquiries, availability, or to begin planning your event, please contact our events team: events@josefinarestaurant.com

When reaching out, please include a brief description of your event, including:

- Desired date
- Estimated guest count
- Type of event
- Preferred event format (seated dinner or reception-style)
- Any allergies or dietary restrictions
- Any special requests/accommodations needed

Our team will be happy to guide you through the planning process and help create a memorable experience for you and your guests.

