

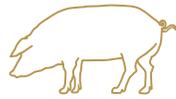


*Cinco Jotas*

The soul of Cinco Jotas is tied to the rich nature of the “dehesas” (meadows) of south-west Spain; an idyllic paradise that became our home centuries ago and remains a symbol of our culinary creations.

This is why we are proud to welcome you to our restaurants.

Here, you can experience these age- old traditions, combining textures and flavours to captivate the senses through a luxurious combination of art and gastronomy.



## **CINCO JOTAS ACORN FED 100% IBÉRICO**

**HAM 34,1 (120g) / 27,5 (portion 80g) / 20,9 (1/2 portion 60g)**

**SHOULDER HAM 20,9 (portion 70g) / 15,95 (1/2 portion 40g)**

**IBÉRICO LOIN 24,75 (portion 70g) / 17,6 (1/2 portion 40g)**

**IBÉRICO LOIN (WITHOUT PAPRIKA) 24,75 (portion 70g) / 17,6 (1/2 portion 40g)**

**SHOULDER CUT 19,8 (portion 70g) / 11 (1/2 portion 40g)**

**MORCÓN 13,75 (portion 100g) / 9,9 (1/2 portion 60g)**

**SALCHICHÓN (CURED SAUSAGE) 13,75 (portion 100g) / 9,9 (1/2 portion 60g)**

**ASSORTED IBÉRICO PLATTER 42,35 (portion 1) / 26,4 (1/2 portion 2)**

( 1 ) Ham 40g. Natural loin cane 40g. Caña de presa 40g. Salchichon pork sausage 50g. Morcón 50g.

( 2 ) Ham 20g. Natural loin cane 20g. Caña de presa 20g. Salchichon pork sausage 30g. Morcón 30g.





## ARTISAN CHEESES

### PAJARETE CURED SHEEP CHEESE

13,2 (portion 120g) / 9,35 (1/2 portion 70g)

Sheep's pasteurized milk, Cádiz

### PAYOYA GOAT CURED CHEESE

13,2 (portion 120g) / 9,35 (1/2 portion 70g)

Cádiz



## TOAST

### IBÉRICO PRESA (100g) 10,15

Cinco Jotas (20g) and extra virgin olive oil

### IBÉRICO SIRLOIN (95g) 10,15

Cinco Jotas (20g) and Piquillo peppers

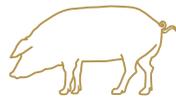
### SALMOREJO 8,25

with Cinco Jotas (30g)

### CINCO JOTAS (30g) 8,25

with tomato and extra virgin olive oil





## TO SHARE

### FRESH SALAD OF TOMATOES 10,75

with tuna belly and julienne of fresh spring onions

### SHRIMP SALAD 11,55 (portion) / 8,6 (1/2 portion)

with "salmorejo" and lettuce mezclum

### FRESH SALAD WITH CINCO JOTAS 12,1

mixed lettuce, black olives and white asparagus

### SPINACH SALAD 9,9

with mozzarella pearls, cherry tomatoes and Modena balsamic vinegar

### IBÉRICO CAESAR SALAD CINCO JOTAS 14

### SALAD OF LETTUCE, MARINATED SALMON 11,55

and citric vinaigrette

### FRIED CALAMARI (225g) 10,95

with Tartare sauce

### IBÉRICO SIRLOIN STEAK TARTAR (190g) 13,75

with toasts

### CINCO JOTAS CROQUETTES 15,3 (portion 7 units) / 8,8 (1/2 portion 4 units)

### MEATBALLS WITH IBÉRICO SAUCE 11 (portion 6 units) / 7,25 (1/2 portion 4 units)

and Fino Quinta wine reduction

### SAUTÉED FRESH VEGETABLES AUN GRATIN 11 (portion) / 6,6 (1/2 portion)

with Payoya goat cheese and ham cubes

### PADRÓN PEPPERS 8,8 (portion) / 4,95 (1/2 portion)

with fried onion flakes

### CHICKEN FINGERS (180g) 10,75

with honey and mustard sauce served with french fries

### MARINATED COD 12,65 (portion 200g) / 8,8 (1/2 portion 140g)

dices with almond sauce



## FREE-RANGE EGGS

**FRIED EGGS 15,95** (portion 30g) / **8,8** (1/2 portion 15g)   
with fried and Cinco Jotas

**FRIED EGGS WITH "GULAS" 13,2** portion / **8,3** 1/2 portion     
and prawns al "ajillo" (garlic sauce)



## SPOON DISHES

**"SALMOREJO" 10,6** (ración) / **6,75** (1/2 ración)    
tomato and bread puree, virgin olive oil and garlic with Cinco Jotas  
and chopped hard-boiled egg

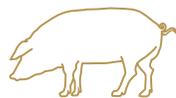
**NOODLES 10,95** (ración) / **6,05** (1/2 ración)   
with sauteed chicken, julienne of fresh vegetables and soy sauce

**ZUCCHINI CREAM 9,9**   
with gratin of Payoya goat cheese and Cinco Jotas ham dices

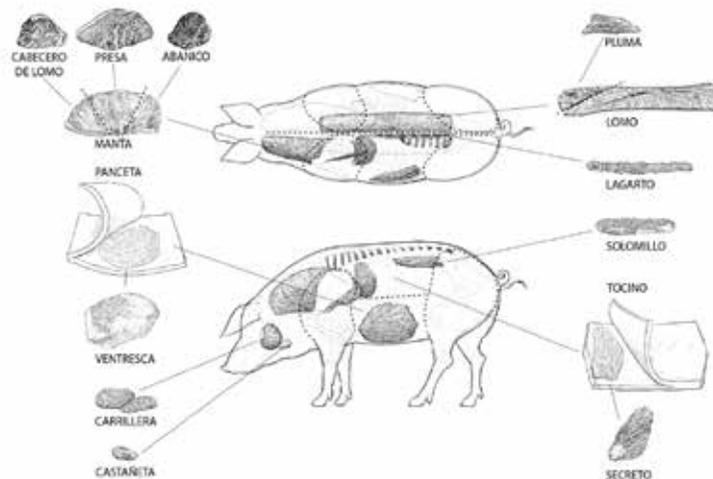
**CAULIFLOWER CREAM SOUP 9,9**  
curry scented and sautéed boletus

**GARLIC AND MONKFISH SOUP 9,35** 





## OUR CINCO JOTAS MEAT “CORTES DE LA DEHESA”



**PLUMA 19,25** (portion 175g) / **13,2** (1/2 portion 120g)  
with fried potatoes and Padrón peppers

**GRILLED SIRLOIN 19,25** (portion 180g) / **13,2** (1/2 portion 120g)   
with Pedro Ximénez wine reduction and red onion marmalade

**GRILLED PRESA 19,25** (portion 200g) / **13,2** (1/2 portion 145g)  
with potatoes cachelos

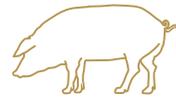
**IBÉRICO PORK SPINE (200g) 16,5**  
with mojo picón and “papas arrugás”

**GRILLED LOIN MEDALLIONS 15,4** (portion 180g) / **9,35** (1/2 portion 120g)   
with seasonal mushroom and creamy rice

**AUTHENTIC IBÉRICO HAMBURGER (180g) 13,75**   
with bacon and Cheddar cheese

**GRILLED PRESA (500g) 17,6** (portion per person)  
with potatoes and Padrón peppers (for 2 people)

**MIX GRILL 17,6** (portion per person)  
Sirloin 125g., spine 180g., pluma 100g., and loin 145g. (for 2 people)



## OTHER MEAT

**GRILLED CHICKEN MEDALLIONS (200g) 14,85** 🍷  
with Gorgozola sauce

**GRILLED BEEF TENDERLOIN (200g) 25,3**  
with sautéed fresh green beans and candied shallots

**GRILLED “RETINTA” BEEF ENTRECOTE (300g) 21,75**  
with french fries and “Padrón” peppers



## FISH

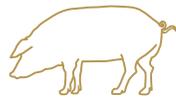
**GRILLED SALMON (200g) LOIN 16,45** 🐟  
with sautéed fresh vegetables

**GRILLED BABY SQUID 15,35 (portion 200g) / 10,75 (1/2 portion 130g)** 🍷  
with wild rice and fine black garlic mayonnaise

**MONKFISH AND VEGETABLE SKEWER 13,2** 🐟 🍷  
with fried yucca, spinach and nuts pesto sauce

**GRILLED WHITE HAKE (250g) 17,6** 🐟  
with concassé tomato and clam sauce





## DESSERTS

**CHEESECAKE 6,05**   

with raspberry jam and red berries

**HOMEMADE TIRAMISU 6,05**   

**FINE APPLE PIE 6,05**   

with vainilla ice cream

**CHOCOLATE FONDANT (COULANT) 6,05**   

with vanilla ice cream

**CARAMELIZED TORRIJA (SPANISH-STYLE FRENCH TOAST) 6,05**   

with honey ice cream

**FONDAT CHOCOLAT CAKE 6,6**   

with crispy Cino Jotas ham

**SELECTION OF ICE CREAMS AND SORBETS 3,4**   

## WINES FOR DESSERTS

**SANTA MARÍA CREAM** † 3,2 / † 25,3

**PEDRO XIMÉNEZ 1827** † 3,4 / † 29,7



GLUTEN



EGG



MILK



NUTS



FISH



CRUSTACEANS



## **BRANDYS**

**CARLOS III 5,5**

**CARLOS I 13,85**

**CARLOS I IMPERIAL 17,1**

**CONDE DE OSBORNE (CRISTAL) 8,8**

**MAGNO 5,5**

## **RUM LONG DRINKS**

**FLOR DE CAÑA (5 AÑOS) 8,8**

**FLOR DE CAÑA (7 AÑOS) 11**

**FLOR DE CAÑA (12 AÑOS) 13,2**

## **GIN TONICS**

**NORDÉS 11,3**

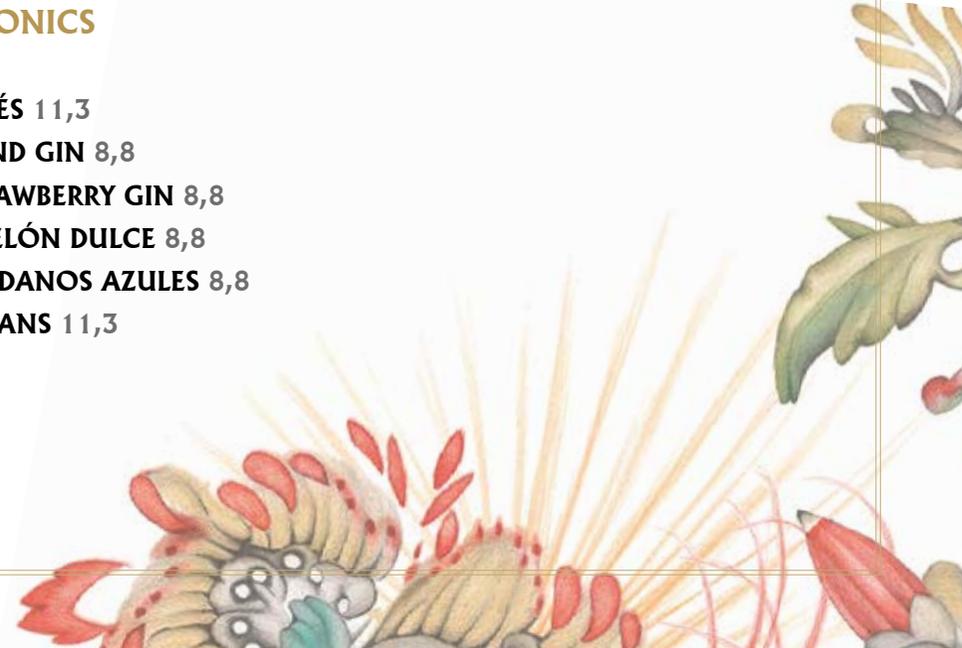
**AMPERSAND GIN 8,8**

**AMPERSAND STRAWBERRY GIN 8,8**

**AMPERSAND MELÓN DULCE 8,8**

**AMPERSAND ARÁNDANOS AZULES 8,8**

**BROCKMANS 11,3**



ALL OUR DISHES ARE PRODUCED WITH CINCO JOTAS 100% IBÉRICO  
ACORN-FED.

PURE FREE-RANGE IBERIAN LIVESTOCK.

WE ARE CONSCIOUS ABOUT ALLERGIES: PLEASE, INDICATE ANY  
INTOLERANCE OR ALLERGY TO THE WAITER.

PRICES INCLUDE 10% VAT. TERRACE 10% INCREASE.

**BREAD SERVICE 1,8**













# APERITIVO APPETIZER



VERMOUTH OSBORNE  
a base de Sherry de Jerez

! 4,4





# OTRAS DENOMINACIONES DE ORIGEN

## OTHER WINE APPELLATIONS



### BLANCOS / WHITES

#### V.T. DE CASTILLA

SOLAZ

Verdejo-Viura (Tierra de castilla) † 2,75 / † 13,75

SOLAZ

Chardonnay (Tierra de castilla) † 2,75 / † 13,75

#### V.T. DE LA SIERRA NORTE DE SEVILLA

MIRLO BLANCO

Viognier † 3,85 / † 23,1

BALANDRO

Sauvignon Blanc / Semidulce † 3,4 / † 23,1

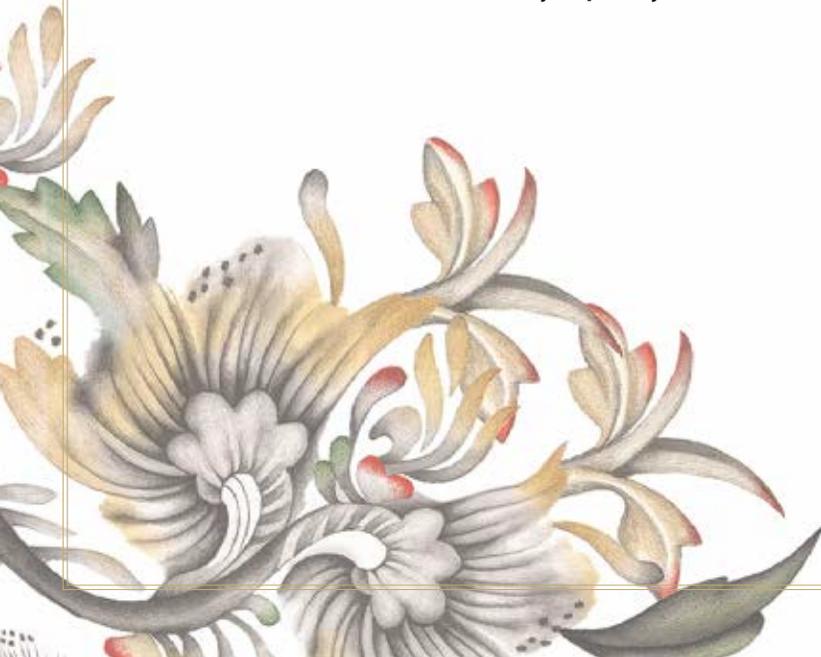


### ROSADOS / ROSES

#### V.T. DE CASTILLA

SOLAZ

Shiraz-Mencía † 2,75 / † 13,75





## TINTOS / REDS

### V.T. DE CASTILLA

SOLAZ

Tempranillo / Cabernet Sauvignon **€ 2,75 / € 13,75**

### V.T. DE LA SIERRA NORTE DE SEVILLA

ZARANDA

Tempranillo / Merlot / Cabernet Sauvignon **€ 4,1 / € 25,3**

### V.T. DE CÁDIZ

HACIENDA LA PARRILLA

Petit Verdot / Tintilla de Rota (San José del Valle) **€ 3,3 / € 20,35**

### D.O. RIBERA DEL DUERO

TRUS CRIANZA

Tempranillo / Tinta Fina **€ 26,95**

### D.O. RIBERA DEL DUERO

TRUS RESERVA

Tempranillo / Tinta Fina **€ 50,6**



## ESPUMOSOS / SPARKLINS

### ABADÍA DE MONTSERRAT BRUT RESERVA

CAVA

Macabeo / Xarel-lo / Parellada **€ 3,85 / € 23,65**

### VEUVE CLICQUOT BRUT

Chardonnay-pinot Meunier (Champagne)

Chardonnay / Pinot Meunier **€ 77**

