

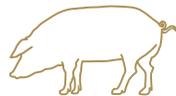


Cinco Jotas

J O R G E J U A N

The soul of Cinco Jotas develops around the Nature and
Wealth of the Dehesas of the Southwest
Peninsular, idyllic place that became centuries ago
home and emblem of our creations.

For this reason we are proud that our restaurants are a
place of worship to our tradition that combines essence,
texture and avor to captivate senses through the fusion
between art and gastronomy.



CINCO JOTAS ACORN FED 100% IBÉRICO

JAMÓN 24,5 / 18 1/2 Portion

PALETA 20,5 / 15 1/2 Portion

CAÑA DE LOMO 22 / 15,5 1/2 Portion

CAÑA DE LOMO NATURAL 22 / 15,5 1/2 Portion

CAÑA DE PRESA 18 / 12,5 1/2 Portion

MORCÓN CHORIZO 12,5 / 7,5 1/2 Portion

ASSORTED IBÉRICO PLATTER 22

(caña de lomo, caña de presa, morcón and salchichón)

ESSENCE OF JABUGO BOARD 23

(jamón and caña de lomo)



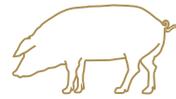
SPANISH CHEESE

OJOS DEL GUADIANA 13 / 8,5 1/2 Portion

(Sheep's milk, La Mancha)

FINE CHEESE PLATE 16,5

with quince, dried fruits and nuts



STARTERS

ANDALUSIAN TOMATO CREAM 10,6 / 6 1/2 Portion

topped with diced Cinco Jotas 100% ibérico acorn fed ham and boiled egg

OLIVIER SALAD 11,7 / 7 1/2 Portion

with tuna belly and mayonnaise

SALAD OF BAKED PEPPERS 10,9

with tuna belly and Cinco Jotas acorn fed 100% ibérico ham flakes

SEASONAL TOMATO SALAD 11,75

with tuna belly and virgin olive oil

SALAD OF AVOCADO AND MANGO 14

pickled monkfish and vegetables

DEHESA SALAD 12

with dices Cinco Jotas acorn fed 100% ibérico and tuna belly

SAUTEED GREEN BEANS WITH CINCO JOTAS ACORN FED 100% IBÉRICO HAM 12

and corn egg yolks made at low-temperature

SEASONAL SAUTEED VEGETABLES 9,9

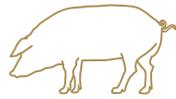
with virgin olive oil

HOMEMADE CINCO JOTAS ACORN FED 100% IBÉRICO HAM CROQUETTES 12,6 / 6,5 1/2 Portion

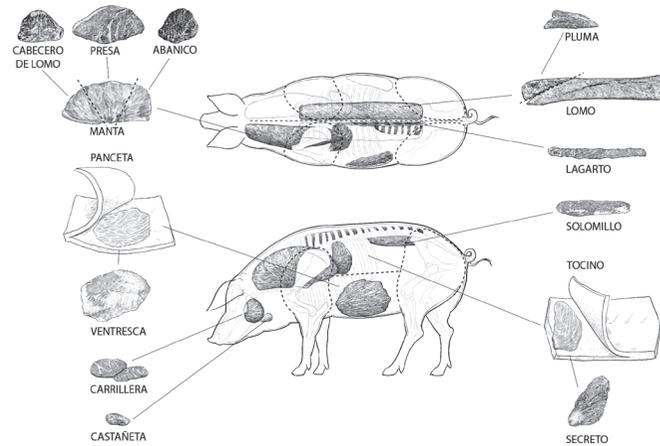
FRIED EGGS AND FRENCH FRIES TOPPED WITH CINCO JOTAS ACORN FED 100% IBÉRICO HAM 12,5

FRIED CALAMARI 12,5

with tartare sauce



OUR CINCO JOTAS MEAT “CORTES DE LA DEHESA”



IBÉRICO PORK SIRLOIN STEAK TARTARE 16
with bread toasts

TATAKY OF PRESA 17
with crunchy vegetables and sauce honey mustard

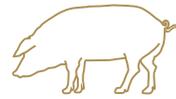
SIRLOIN STEAK WITH REDUCED SHERRY 16,5
Pedro Ximénez sauce and rustic french fries

CANELONI 14,5
with crunchy vegetables and Parmesan cheese

IBÉRICO PORK CHEEK STEW 15
pumpkin pure and red wine reduction

MEATBALLS MADE FROM “ABANICO” 11,5
ibérico pork, iberian sauce and Fino Quinta
sherry wine reduction

IBÉRICO PORK SIRLOIN CARPACCIO 12
with rocket, Parmesan cheese and little
mushrooms



**OUR CINCO JOTAS MEAT
"CORTES DE LA DEHESA"
FROM THE GRILL**

PLUMA 18

SIRLOIN 16,5

PRESA TO SHARE 38

Meat served with our garniture selection:
caramelized peppers, french fries



**FROM LAND
TO SEA**

GRILLED GALICIAN BEEF 22,5

sirloin with french fries

"COQUELET" CHICKEN 18

roasted in its own sauce with french fries

LOIN OF HAKE 18,5

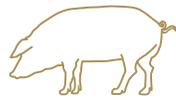
with sauteed vegetables and norway lobster sauce

GRILLED SCALLOPS 19

with black rice and apple alioli

AUTHENTIC BLUEFIN RED TUNA TARTARE 18,5

with bread toasts



DESSERTS

TORRIJA FRENCH TOAST 6,5
with meringue milk ice cream

APPLE TART 7
with black chocolate ice cream

MOLTEN CHOCOLATE CAKE 6,5
with tangerine ice cream

CHEESECAKE 6,5
in a cup with berries

ICE CREAMS 5
and sorbets



DESSERT WINES

OSBORNE OLOSOSO SEMI DULCE 10 RF † 2,9 / 19,5 †

OSBORNE SANTA MARÍA CREAM † 2,9 / 19,5 †

OSBORNE PORTO 20 AÑOS † 6,5 / 48 †

OSBORNE PEDRO XIMÉNEZ 1827 † 3,6 / 22 †

OSBORNE PEDRO XIMÉNEZ VENERABLE † 35 / 199 †

OSBORNE AMONTILLADO SOLERA AOS † 15,4 / 123 †

CHATEAU DERESZLA 3 PUTTONYOS 2009 † 7 / 42 †
(Hungria, Furmint & varios)

CERETTO MOSCATO D'ASTI 3/8 2014 † 19,5
(Italia, Moscato Blanco)

CORTES DE LA DEHESA

TASTING MENU



Enjoy our **exclusive selection** and let yourself be seduced by every single bite of a gastronomic gem: **Our 100% Ibérico pigs native from the southwestern Spain meadows.**

Our pigs live free-range in the wide meadow, **carefully selected and with a diet based on acorn fell from the tree.** Our tender and juicy meats are lled with aromas and unprecedented avors that evoke our land.

ACORN-FED 100% IBÉRICO PLATTER HAM LOIN PRESA

Served with toasted bread and tomato

DEHESA GREEN SALAD

with dices Cinco Jotas acorn fed 100% ibérico and tuna belly

IBÉRICO SIRLOIN STEAK TARTAR

with toasts

GRILLED PLUMA AND SIRLOIN

*The authentic taste of our Cinco Jotas meat
Served with a trio of garnish: french fries, with cumin and
caramelized red peppers*

IBÉRICO PORK CHEEK CONFIT WITH PUMPINK PURÉE

Intense avor and exquisite aroma with a velvety texture

CARAMELIZED SPANISH TOAST

meringue milk ice cream

55€ | person

VAT included

🍷 *Fino Quinta*

*100% Palomino Fino
with D.O Sherry
aged in American
oak casks*

🍷 *Montecillo*

*Gran Reserva
100% Palomino Fino
with D.O Sherry aged in
American oak casks*

Minimum 2 people. Bread, wine, water, coffee or tea included

ALL OUR DISHES ARE PRODUCED WITH CINCO JOTAS
100% IBÉRICO ACORN-FED.
PURE FREE-RANGE IBERIAN LIVESTOCK.

WE ARE CONSCIOUS ABOUT ALLERGIES.
PLEASE ASK YOUR TEAM ABOUT ANY ALLERGIES YOU MIGHT HAVE.

PRICES INCLUDE 10% VAT.
TERRACE 10% INCREASE.

BREAD SERVICE 1,80

