



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

**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 CHEESES

**OJOS DEL GUADIANA 13 / 9** 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

### **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 12**

with Cinco Jotas acorn-fed 100% ibérico ham and corn egg yolks made at low-temperature

### **FRESH ARTICHOKE FILLED 13,5**

with cheek ibérico pork and Fino Quinta wine reduction

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

### **FRIED EGGS AND FRENCH FRIES TOPPED 12,5**

with Cinco Jotas acorn-fed 100% ibérico

### **FRIED CALAMARI WITH TARTARE SAUCE 12,5**

### **TRIPE OF VEAL AT MADRID STYLE 12,5**

with dices of Cinco Jotas acorn-fed 100% ibérico

### **CREAMY RICE WITH IBÉRICO PORK MEAT, CONFIT CHESTNUTS AND APPLE 12,5**

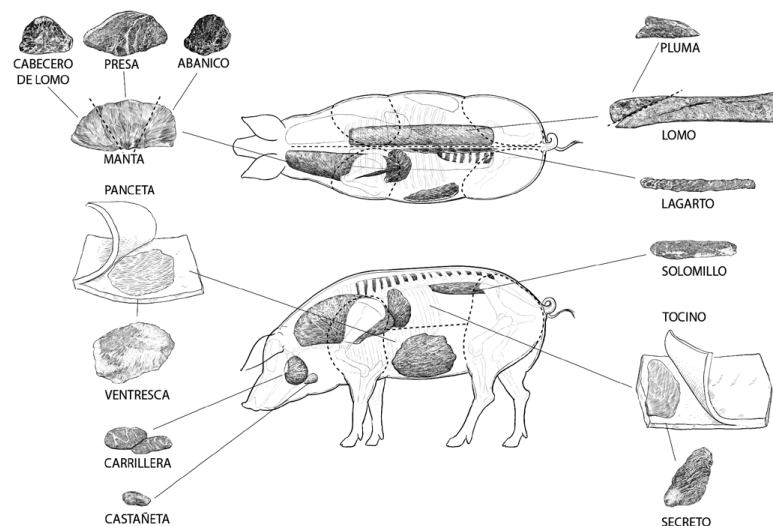
### **RICOTTA RAVIOLIS 12,9**

with parsley sauce, king prawns and artichokes chips





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



### IBÉRICO PORK SIRLOIN STEAK TARTARE 16

with bread toasts

### SIRLOIN STEAK 16,5

with reduced sherry Pedro Ximénez sauce and rustic french fries

### IBÉRICO PORK CHEEK STEW, 15

pumpkin pure and red wine reduction

### MEATBALLS MADE FROM “ABANICO” IBÉRICO PORK, 11,5

Iberian sauce and Fino Quinta sherry wine reduction

### CHEEK STEW “LASAGNE” 15

with light cream and caramelized pea

### CINCO JOTAS STEW 16

chickpeas, chorizo, sausage and “ibérico” pig cheek





## OUR CINCO JOTAS MEAT FROM THE GRILL

**PLUMA 18**

**SIRLOIN 16,5**

**PRESA TO SHARE 38**

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



## FROM LAND TO SEA

**GRILLED GALICIAN BEEF SIRLOIN 22,5**  
with french fries

**CORN CHICKEN WITH SHERRY SAUCE 14**  
with sauteed vegetables

**LOIN OF HAKE WITH SAUTEED VEGETABLES IN DICES 18,5**  
and norway lobster sauce

**GRILLED SCALLOPS 19**  
with black rice and apple alioli





## 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

**SPURIUS TIRAMISU WITH PUMPKIN 6,5**

**ICE CREAMS TO CHOOSE 5**



## DESSERT WINES

**OSBORNE OLOROSO SEMI DULCE 10 RF 2,9 / 19,5 l**

**OSBORNE SANTA MARÍA CREAM 2,9 / 19,5 l**

**OSBORNE PORT WINE 10 YEARS 4,6 / 35 l**

**OSBORNE PORT WINE 20 YEARS 6,5 / 48 l**

**OSBORNE PX 1827 3,6 / 22 l**





# CORTES DE LA DEHESA

## T A S T I N G   M E N U



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 filled with aromas and unprecedented flavors 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 garnish: french fries and  
caramelized red peppers*

### IBÉRICO PORK CHEEK CONFIT WITH PUMPKIN 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 1,8**

