



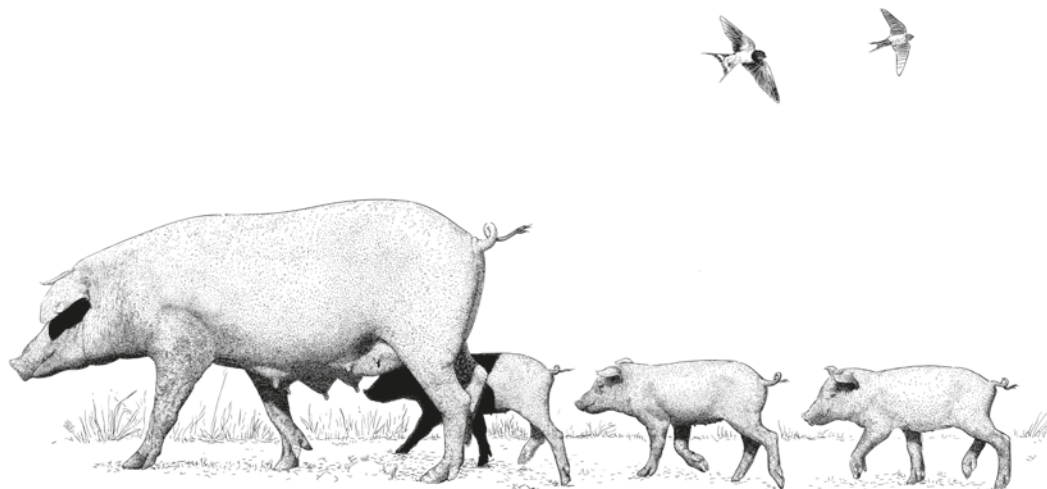
Cinco Jotas

In order to get the unique taste full of nuances of the 5J products, the genuine treasure of our heritage, the preservation of the centuries-old meadows land and the total respect for our animals is absolutely essential. Thus we can raise our pigs in complete freedom and organically, feeding them naturally.



Every story has its origin, come and meet us in order to discover how the legend of the most exclusive and unique ham in the world was forged. Walk through our century-old curing cellars in Jabugo to learn about an elaboration process of more than five years, which has remained unchanged since 1879.

Book your visit to our 5J “Cinco Jotas” curing cellars:

<https://www.osborne.es/experiencia-bodega-cinco-jotasvisitas.cincojotas@osborne.es>



CINCO JOTAS 100% ACORN-FED IBERIAN HAM AND CHEESES WITH DESIGNATION OF ORIGIN

	LARGE PORTION (120 g)	PORTION (80 g)	1/2 PORTION (50 g)
Cured ham	42	28	22
Shoulder	32	24	17
Traditional pork loin	30	22	16
Cured shoulder	25	19	13
Blood sausage		14	9
Spicy sausage		14	9
Mixed board of Iberian meats (cured pork loin, cured shoulder, blood sausage and spicy sausage)		26	
Artisanal cheese board  		19	

SNACKS

Cinco Jotas ham croquettes with coquinero hollandaise sauce (4 units)   	9
Aged steak and crystal pepper croquettes (4 units)    	9
Fried Iberian pancetta	9
Prawn salad with two textures     	10
Fried artichokes with Cinco Jotas ham salt and salmorejo  	14
Iberian pork gyozas and steamed prawns with oloroso sherry gravy (4 units)       	8,5
Tempura prawns on emulsion of Cinco Jotas ham     	14
Bao of Cinco Jotas sausage tartare with thyme (1 unit)    	6
Fried baby squid with fine herb tartar sauce     	12

SALADS AND VEGGIES

Salad of crudités with an old mustard vinaigrette  	12,5
Salad of tomato, spring onion and tuna belly  	12
Grilled avocado with burrata and caprese vinaigrette  	16
Salmorejo with Cinco Jotas ham and chopped boiled egg   	7
Sautéed vegetables with extra virgin olive oil	10



GLUTEN



PEANUTS



NUTS



SOY



SESAME SEEDS



LUPINS



CELERY



MUSTARD



EGGS



MILK/LACTOSE



MOLLUSCS



FISH



CRUSTACEANS



SULFUR DIOXIDE
AND SULPHITES





SEASONAL DISHES

Piquillo peppers filled with pig cheeks and oloroso sherry gravy 	12
Oxtail cannelloni au gratin with gravy reduction 	15
Our Madrid style tripe with Cinco Jotas ham 	14
Verdina bean, mushroom and scallop carpaccio stew 	14
Courgettes filled with vegetables, goat cheese and Cinco Jotas ham 	(2 units) 6 (4 units) 10






FREE-RANGE EGGS

Fried with Cinco Jotas ham and potatoes 	17
Scrambled with crystal prawns, roasted peppers and potatoes 	16

FISH

Tuna tartare with guacamango 	25
Roasted sea bass served on a warm soup of peas, Cinco Jotas ham and fresh mint 	22
Grilled baby cuttlefish served on encabollado stew of padrón peppers and Jerez teriyaki sauce 	19
Cod with white wine leek confit and clams 	24

MEAT

Iberian sirloin steak tartare and carasau bread 	22
100% Iberian sirloin in Pedro Ximénez with Dehesa potatoes 	20
Grilled 100% Iberian sirloin with flakes of salt and garnish	(300 g) 24 (500 g) 42
Matured pork chop hamburger, Iberian bacon and Payoyo cheese 	18
Aged Friesian beef loin entrecôte in tataki with little potatoes and peppers	32
Beef sirloin served on celeriac purée and sweet potato chips 	28
Selection of Cinco Jotas Iberian meats	42
Grilled Iberian end loin with purée of roasted carrots and salad of rocket, walnuts and Cinco Jotas ham 	21



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DESSERTS

Caramelised French toast with meringue milk ice cream 	-----	o 7
Charles I Orange sorbet 	-----	o 6
Cheesecake with blueberry jam 	-----	o 8
Pure chocolate 	-----	o 7
Chocolate truffles infused with Flor de Caña rum (4 pcs) 	-----	o 5,5
Artisanal ice creams (vanilla, dark chocolate, pistachio, caramel, meringue milk) 	-----	o 5,5

DISHES PREPARED USING OUR CINCO JOTAS ACORN-FED 100% IBÉRICO PRODUCTS,
OBTAINED FROM IBÉRICO PIGS FREE RANGE, RAISED IN THE MEADOWS OF SOUTH-WEST SPAIN.

PLEASE INFORM THE WAITER OF ANY FOOD ALLERGIES OR INTOLERANCES YOU MAY HAVE.

SERVICE AND PORTION OF BREAD 2 €.

10% INCREASE IN TERRACE.

PRICES WITH 10% VAT.



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