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

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

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 gyoza 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 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 encebollado 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
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.