



Cinco Jotas

S E V I L L A

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% IBERICO

JAMÓN 29 [120g] / **23** [80g] / **17** [60g] 1/2 Portion

PALETA 19 [70g] / **14,5** [40g] 1/2 Portion

CAÑA DE LOMO 22,5 [70g] / **16** [40g] 1/2 Portion

CAÑA DE LOMO NATURAL 22,5 [70g] / **16** [40g] 1/2 Portion

CAÑA DE PRESA 18 [70g] / **10** [40g] 1/2 Portion

MORCÓN ANDALUSIAN CHORIZO 12,5 [100g] / **9** [60g] 1/2 Portion

CHORIZO 12,5 [100g] / **9** [60g] 1/2 Portion

SALCHICHÓN PORK SAUSAGE 12,5 [100g] / **9** [60g] 1/2 Portion

ASSORTED IBERICO PLATTER 38,5⁽¹⁾ / 24⁽²⁾

⁽¹⁾ Jamón 40g. Caña de lomo 40g. Caña de presa 40g. Chorizo 50g. Salchichón 50g. Morcón 50g.

⁽²⁾ Jamón 20g. Caña de lomo 20g. Caña de presa 20g. Chorizo 30g. Salchichón 30g. Morcón 30g.



ARTISAN CHEESES

CURED SHEEP CHEESE 12 [120g] / **8,5** [70g] 1/2 Portion

CURED GOAT CHEESE PAYOYA 12 [120g] / **8,5** [70g] 1/2 Portion
Goat's milk, Cádiz

AOC TORTA DEL CASAR 14 [120g]
Raw sheep's milk, Extremadura

TOAST

FRIED EGG AND HAM 7,5

IBERICO SIRLOIN, HAM AND PIQUILLO PEPPERS 9,25
WITH OUR PALETA AND ANDALUSIAN COLD TOMATO CREAM 7,5

WITH OUR PALETA AND FRESH TOMATO SAUCE 7,5
WITH OUR PALETA AND SPANISH CHEESE "TORTA DEL CASAR" 9



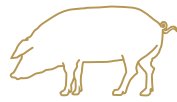
TO SHARE

- SALAD OF FRESH TOMATOES** with white tuna breast and spring onions **9,75**
- SHRIMP SALAD** with Andalusian cream “salmorejo” and lettuce mixture **10,5 / 7,8** 1/2 Portion
- LAMB’S LETTUCE**, ham and nuts vinaigrette **13 / 7,5** 1/2 Portion
- SEAWEED SALAD** with tofu cheese, cherry tomato and apple vinaigrette **10,5 / 7,8** 1/2 Portion
- CINCO JOTAS CAESAR SALAD** **12,75**
- CALAMARI** with coriander mayonnaise **9,75**
- IBERICO SIRLOIN STEAK TARTAR** with toasts **12**
- OUR HAM “CROQUETAS”** spanish-style nibbles **13,9 / 8** 1/2 Portion
- IBERICO MEATBALLS** with iberian sauce and Fino Quinta wine reduction **10 / 6,6** 1/2 Portion
- SAUTÉED FRESH VEGETABLES GRATINATED** with Payoya goat cheese and ham dices **9,25 / 5,5** 1/2 Portion
- PADRÓN PEPPERS** with fried onion flakes **8 / 4,5** 1/2 Ración
- IBERIAN MEAT STICKS (PRESA), SWEET** and sour sauce and french fries **13,75**
- CHICKEN FINGERS** with corn mayonnaise and french fries **9,75**
- FRIED CODFISH DICE** with almond sauce **11,5 / 6,75** 1/2 Portion
- IBÉRICO PRESA TATAKI** with rice noodles and seasonal strawberries **9,75**



FREE-RANGE EGGS

- BROKEN EGGS** with potatoes and our delicious ham **14,5 / 8**
- SUNNY SIDES-UP EGGS** with our paleta **12,75 / 7,5**



SUGGESTIONS

ANDALUSIAN TOMATO CREAM AND BREAD WITH DICED OF HAM 9,65 / 6,15 1/2 Portion
and boiled eggs

NOODLES WITH SAUTEED CHICKEN, JULIENNE OF FRESH VEGETABLES 9,95 / 5,5 1/2 Portion
and soy sauce

SEASONAL MUSHROOMS SAUTÉED WITH HAM 14,75 / 8,5 1/2 Portion
and Fino Quinta wine scent



OUR CINCO JOTAS MEAT “CORTES DE LA DEHESA”

GRILLED PLUMA 17,5 / 12 1/2 Portion
with graten of potatoes, cheese and bacon

IBÉRICO TENDERLOIN “A LA PLANCHA” 17,5 / 12 1/2 Portion
sweet wine Pedro Ximénez reduction and red onions confit

PRESA-CUT TACOS 17,5 / 12 1/2 Portion
with spanish cheese Torta del Casar

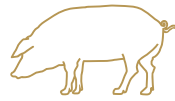
LIZARD WITH MOJO PICÓN 15
and crumpled potatoes

GRILLED LOIN MEDALLIONS 14 / 8,5 1/2 Portion
with seasonal mushroom and creamy rice

AUTHENTIC IBERICO HAMBURGER 15

BARBECUED PRESA-CUT 16 (par personne)
with french fries and Padrón peppers (minimum 2 people)

MIXED IBERICO MEAT GRILL 16 (par personne)
Sirloin, Presa backbone strips, Pluma & Loin (for 2 people)



OTHER MEAT

GRILLED MADALLIONS OF CHICKEN SIRLOIN 13,5

with Gorgonzola cheese sauce and baked potatoes

BARBECUED BEEF SIRLOIN STEAK 23

sautéed of green beans and caramelised shallot

OXTAIL STEW WITH RED WINE 16,75

and potato chips

RETINTA VEAL ENTRECOTE 19

and french fries and Padrón peppers



FISH

GRILLED SALMON LOIN 14,95

with sautéed fresh vegetables

GRILLED CUTTLEFISH 13,95 / 9,75 1/2 Portion

with wild rice and black garlic's mayonnaise

FRIED CODFISH SIRLOIN 16,75 / 9,5 1/2 Portion

with veggie sauce, prawns, olives and crispy straw potatoes

GRILLED WHITE HAKE 16

with concassé tomato and clam sauce



DESSERTS

CHEESECAKE 5,5

with red fruits jam

OUR HOMEMADE TIRAMISU 5,5

THIN APPLE PIE 5,5

with chocolate ice cream

CHOCOLATE FONDANT (COULANT) 5,5

with vanilla ice-cream

STRUDEL 5,5

with red berries

TANGERINE SORBET 5,5

and Gin Nordes

SELECTION OF ICE CREAMS AND SORBETS 3,1



GIN TONICS

PERFECT SERVE NORDÉS 10,25

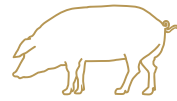
Nordés gin, fresh sage

AMPERSAND GIN PERFECT 8

Ampersand Gin, lemon

BROCKMANS 10,25

Brockmans gin, grapefruit zest and blueberrys



RON

FLOR DE CAÑA (5 AÑOS) 6
FLOR DE CAÑA (7 AÑOS) 8
FLOR DE CAÑA (12 AÑOS) 10



VODKA

NORDÉS 12,5
RUSSIAN STANDARD 6,5
RUSSIAN PLATINUM 6,5
ZUBROWKA 7



BRANDYS

CARLOS I 12,6
CARLOS I IMPERIAL 15,55
CONDE DE OSBORNE CRISTAL 8
ALMA DE MAGNO 6
MAGNO 5
CARLOS III 5

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 1,65

