



Cinco Jotas

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

DEHESA

“Tapas and sharing dishes set menu”

Welcome glass of Fino Quinta dry sherry

Mixed platter of artisan cheeses and Ibérico cured sausages

“Coca de Folgueroles” bread with tomato

Salad of 4 tomatoes and bonito in oil

“Bravas” potatoes with and spicy sauce and black garlic aioli

Fried eggs with French fries and diced ham

Ham croquettes

Deep fried baby squid with squid ink mayonnaise and lemon preserve

Skewer of Cinco Jotas meats and farm mushrooms

DESSERT

Catalan crème brûlée with red fruits

WINES

Red: Rioja Crianza Bodegas Montecillo

White: Rioja Bodegas Montecillo

Solán de Cabras water

Coffee or tea

€34 per person

(VAT included)

***Upgrade with a platter of Cinco Jotas acorn-fed 100% Ibérico ham**

€40 (VAT included)





BELLOTA CHRISTMAS

“Set menu with starters to share, a choice of main course and dessert”

Welcome glass of Fino Quinta dry sherry

STARTERS TO SHARE

Mixed platter of artisan cheeses and Ibérico cured sausages

“Coca de Folgueroles” bread

Ham croquettes

Pipirrana salad with tomato, hard-boiled egg, green pepper and smoked sardine

Grilled vegetables with a side of Romesco sauce

MAIN COURSES, CHOOSE ONE OPTION

Fried cod with black garlic and roasted vegetables

Grilled Cinco Jotas pork sirloin with truffle mashed potatoes

Tender beef stew with sweet potato mash and vegetable crisps

DESSERT

Lemon Pie with ginger ice-cream

WINES

Red: Rioja Crianza Montecillo red

White: Rioja Bodegas Montecillo

Solán de Cabras water

Coffee or tea

€42 per person
(VAT included)

***Upgrade with a platter of Cinco Jotas acorn-fed 100% Ibérico ham**
€48 (VAT included)





Cinco Jotas

MENÚ ESSENCE CHRISTMAS

“To enjoy the complete Cinco Jotas experience”

Welcome glass of Fino Quinta dry sherry

Starters to share

- Platter of 100% Ibérico acorn-fed Cinco Jotas ham
- Platter of 100% Ibérico acorn-fed Cinco Jotas cured pork loin
- Platter of artisanal cheeses, quince jelly and walnuts
- Ham croquettes
- Traditional “Salmorejo” chilled tomato soup with chopped Serrano ham

Main courses to share

- Cinco Jotas mixed grill
- Grilled vegetables and potatoes

Dessert

- Dark chocolate

Wines

- Red: Rioja Crianza Montecillo red
- White: Rioja Bodegas Montecillo
- Solán de Cabras water

Coffee or tea

€55 per person
(VAT included)





UPGRADES

EXTRA DRINKS

- Beers and soft drinks → **€3€ per person**
- Glass of Osborne products → **€6 per person**
- Open bar of Osborne products (one hour) → **€15 per person/hour**
- Open bar of all products (one hour) → **€22 per person/hour**

TREAT YOURSELF

- Montecillo Limited Edition → **4€ / por persona**
- Montecillo Roble Ribera del Duero → **€2 per person**
- Montecillo Reserva → **€4 per person**
- Montecillo Gran Reserva → **€6 per person**

- Master carver → **€150 (ham not included)**

ENJOY AT HOME (GIFTS)

- Cinco Jotas acorn-fed 100% Ibérico ham (80g pack) → **€20/pack**
- Cinco Jotas acorn-fed 100% Ibérico shoulder ham (80g pack) → **€13/pack**
- Cinco Jotas acorn-fed 100% Ibérico ham → **€68/kg**
- Cinco Jotas acorn-fed 100% Ibérico shoulder ham → **€38/kg**
- Cinco Jotas acorn-fed 100% Ibérico loin → **€68/kg**
- Bottle of Montecillo Crianza → **€9/bottle**
- Bottle of Montecillo Reserva → **€14/bottle**
- Bottle of Montecillo Gran Reserva → **€21/bottle**
- Limited Edition Bottle of Montecillo → **€14/bottle**

EXPERIENCES

- Ham-cutting workshop → **€30 per person**
- Live ham slicer → **€150 (ham not included)**

**FOR MORE INFORMATION:*
aldo.dangella@osborne.es
aitor.iniguez@osborne.es
cincojotasbarcelona@osborne.es

