



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.



TAPAS FROM THE BAR

OUR SPECIAL PATATAS BRAVAS 6,5

FRIED GREEN PADRÓN PEPPERS 5,6

CRISPY PORK 6,8

belly "torrezno"

HAM CROQUETTES 2,1 (unit)

PORK CHEEK CROQUETTES 2,1 (unit)

BLACK SAUSAGE BOMBON 2,6 (unit)

goat cheese and almond

CANTABRIAN ANCHOVY OO 2,2 (loin)

ANCHOVIES 6,8

in vinegar and olive oil

OLIVIER SALAD 7,5

TUNA TATAKI 16,5

with ponzu and wasabi peas

BABY SQUID 12

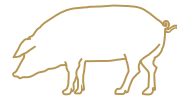
and pork jowl skewers

FISH & SHRIMPS CORNET 12

POTATO SPANISH OMELETTE WITH SWEET ONIONS 7

and cinco jotas acorn-fed 100% ibérico ham





CARVER CINCO JOTAS

HAM 32 big portion (120g) / **25,5** portion (80g) / **19** 1/2 portion (50g)

HAM SHOULDER 22 portion (80g) / **16,5** 1/2 portion (50g)

TRADITIONAL CURED LOIN 18 portion (80g) / **12** 1/2 portion (50g)

NATURAL CURED LOIN 19 portion (80g) / **13** 1/2 portion (50g)

CURED "PRESA" LOIN 17 portion (80g) / **12** 1/2 portion (50g)

MORCÓN SAUSAGE 14 portion (80g) / **9** 1/2 portion (50g)

SALCHICHÓN SAUSAGE 14 portion (80g) / **9** 1/2 portion (50g)

ASSORTED IBÉRICO PLATTER 28

Natural cured loin (25g), Traditional cured loin (25g), Morcón sausage (25g),
Cured loin presa (25g), Salchichón sausage 25gr



ARTISAN CHEESES

BLAU DE L'AVI TON 12 portion / **6,8** 1/2 portion

Goat raw milk from LLeida region, blue cheese

PUIGPEDRÓS 12 portion / **6,8** 1/2 portion

Raw cow's milk from Cerdanya region

PAYOYO 12 portion / **6,8** 1/2 portion

Sheep milk, pressed and cured with bran rind

GARROTXA-BAUMA 12 portion / **6,8** 1/2 portion

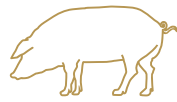
Pasteurized goat's milk with minimum maturity of 30 days

PICÓN DE BEJES-TRESVISO 11 portion / **6** 1/2 portion

Blue cheese made from cow's milk matured in natural caves

ASSORTED CHEESE PLATTER 16,8 portion

Blau de l'avi Ton, Puigpedrós, Payoyo, Garrotxa-Bauma and Picón de Bejes-Tresviso



CLASSIC OF THE HOUSE

“HUEVOS ROTOS” TRADITIONAL BROKEN EGGS 15,5

with ham and french fries

ANDALUSIAN TOMATO CREAM 10

with diced ham

IBÉRICO SIRLOIN STEAK TARTAR 18,5

with chili “piparras”

HAM AND FOIE RISOTTO 17,5

MEAT CANNELLONI 14

with ham and truffled béchamel

MIXED VEGETABLES 14,5

on the grill



SEASONAL DISHES

AVOCADO SALAD 10,5

with lima, crispy corn and cilantro leaves

BURRATA CHEESE SALAD 14

with basil oil, cherry tomatoes and ham powder

“GAZPACHO ANDALUZ” 9

cold tomatoe soup

“PRESA” LOIN CARPACCIO 15

with parmesano ice-cream





OUR MEAT CINCO JOTAS ON THE GRILL

PLUMA 19

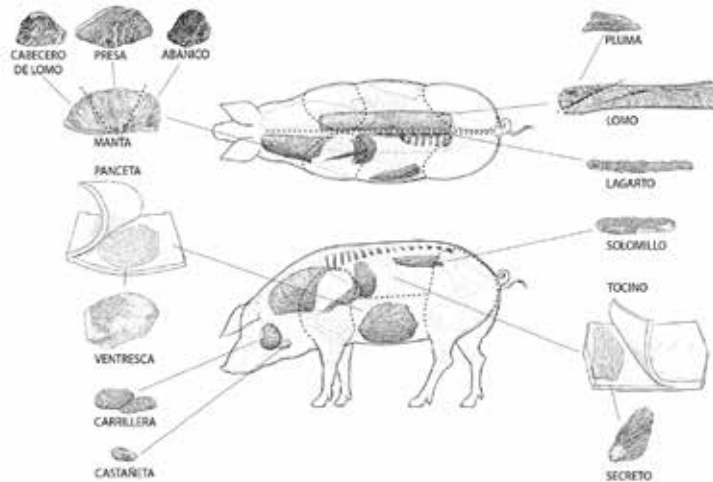
SIRLOIN 18

PRESA 20

PRESA TO SHARE 39 (ideal 2 people)

MIX GRILL 38 (for 2 people)

Presa, pluma, sirloin and tira



We serve all our grilled meats with roasted vegetables.
Sauce to accompany: Green pepper or Pedro Ximénez or
Romesco **2**

MORE MEATS

BEEF RIB 18

cooked at low temperature with potato parmentier

PLUMA LOIN 19

with payoyo sheep cheese rocks and pedro ximenez sherry

IBÉRICO HAMBURGUER 17

with ham and mozzarella cheese

DUCK MAGRET 22,5

orange recipe

AGED BEEF SIRLOIN 25



FROM THE SEA

GRILLED BABY SQUID 16

with sauteed broad beans and ham

BRAISED TURBOT FISH 25

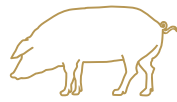
with vegetables

GRILLED RED PRAWNS 18

PAELLA 21 (25 min)

with red prawns, cuttlefish and mussels

LOBSTER PAELLA RICE 28



DESSERTS

BLACK CHOCOLATE TRUFFLES 2 (unit)

IBERICO CHOCOLATE CAPRICE 8,5

LEMON PIE 7,5

with raspberries and lime zest

FRESH CHEESE FLAN 6,5

with honey ice-cream

CATALAN CRÈME BRULEE 6

“TORRIJA” FRENCH TOAST CARAMELIZED 7

with meringue milk ice cream

“PACO ROIG” CHOCOLATE INGOT 8

WILD STRAWBERRY TART 7,5

and green tea





DESSERT WINES

OSBORNE OLOROSO SEMI DULCE 10 RF MEDIUM SHERRY 4

OSBORNE SANTA MARÍA CREAM SWEET SHERRY 4

OSBORNE PORTO 20 YEARS 6,5

OSBORNE PX 1827 VERY SWEET SHERRY 4



SPECIAL COFFEES

IRISH 7

A classic: whisky, coffee and cream

CAFEMAGNO 6

With brandy and cinnamon

GOURMAND 7

Coffee your way and black chocolate truffles

ALL OUR DISHES ARE PRODUCED WITH CINCO JOTAS
100% IBÉRICO ACORN-FED.

PURE FREE-RANGE IBERIAN LIVESTOCK.

WE ARE CONSCIOUS ABOUT ALLERGIES: PLEASE,
INDICATE ANY INTOLERANCE OR ALLERGY TO THE
WAITER.

PRICES INCLUDE 10% VAT. TERRACE 10% INCREASE.

BREAD SERVICE 1,8

