



*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 ACORN-FED 100% IBÉRICO

**JAMÓN 36** big portion (120g) / **25,5** portion (80g) / **19** 1/2 portion (50g)

**PALETA 28** big portion (120g) / **20,5** portion (80g) / **15** 1/2 portion (50g)

**CAÑA DE LOMO 29** big portion (120g) / **22** portion (80g) / **15,5** 1/2 portion (50g)

**CAÑA DE LOMO NATURAL 29** big portion (120g) / **22** portion (80g) / **15,5** 1/2 portion (50g)

**CAÑA DE PRESA 24** big portion (120g) / **18** portion (80g) / **12,5** 1/2 portion (50g)

**MORCÓN CHORIZO 12,5 / 7,5** 1/2 portion

### ASSORTED IBÉRICO PLATTER 22

Caña de lomo, caña de presa, morcón and salchichón

### ESSENCE OF JABUGO BOARD 24

Jamón and caña de lomo



## SPANISH CHEESE

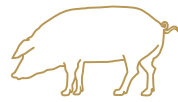
**OJOS DEL GUADIANA 13 / 9** 1/2 portion

Sheep's milk, La Mancha

### FINE CHEESE PLATE 17,5

with quince, dried fruits and nuts





## STARTERS

### **ANDALUSIAN TOMATO CREAM 10,6 / 6 1/2 portion**

topped with diced Cinco Jotas acorn-fed 100% ibérico ham and hard boiled egg

### **OLIVIER SALAD 11,7 / 7 1/2 portion**

with tuna belly and mayonnaise

### **SEASONAL TOMATO SALAD 11,75**

with tuna belly and virgin olive oil

### **SALAD OF AVOCADO AND MANGO 14**

pickled monkfish and vegetables

### **FRESH "DEHESA" SALAD 12**

with Cinco Jotas acorn-fed 100% ibérico dices and tuna belly

### **ROCKET SALAD 13**

dressed with pickles dressing, pork loin and tuna sauce

### **MARINATED COD CARPACCIO 15**

with red peppers jam and black olives

### **SAUTEED GREEN BEANS 12**

with Cinco Jotas acorn-fed 100% ibérico ham and corn egg yolks made at low-temperature

### **HOMEMADE CINCO JOTAS ACORN-FED 100% IBÉRICO HAM CROQUETTES 12,6 / 6,5 1/2 portion**

### **FRIED EGGS 12,5**

and french fries topped with Cinco Jotas acorn-fed 100% ibérico

### **FRIED CALAMARI 12,5**

with tartare sauce

### **IBÉRICO CARBONARA GNOCCHIS 14**

with fried egg and truffle



OUR CINCO JOTAS MEAT  
“CORTES DE LA DEHESA”

**IBÉRICO PORK SIRLOIN STEAK TARTARE 16**  
with bread toasts

**SIRLOIN STEAK 17,5**  
with reduced sherry Pedro Ximénez sauce and rustic french fries

**MEATBALLS MADE FROM “ABANICO” IBÉRICO PORK 11,5**  
iberian sauce and Fino Quinta Sherry wine reduction

**PICKLED “PRESA” CARPACCIO 14**  
with pistachio and Idiazabal cheese ice cream

**IBÉRICO MEAT 16**  
and foie burger with

**THE LARGE “IBÉRICO CACHOPO” 40**  
with sauteed potatoes and wild asparagus





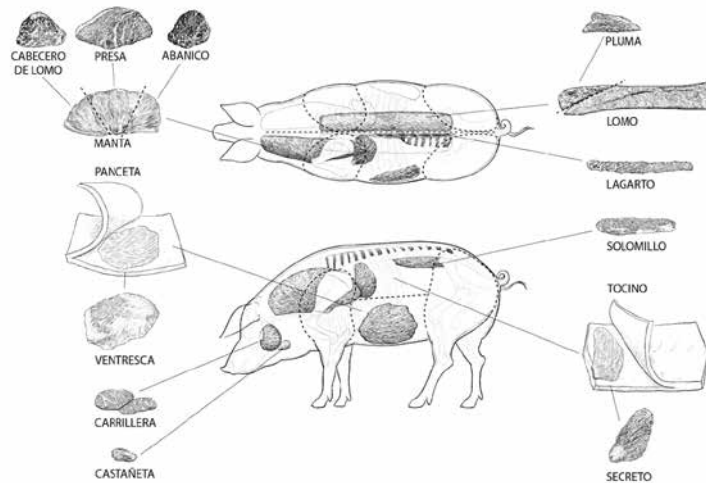
## OUR CINCO JOTAS MEAT FROM THE GRILL

**PLUMA\* 19**

**SIRLOIN\* 17,5**

**PRESA TO SHARE\* 38**

\* product with garniture to choose



Select your garniture:

French fries

Baked potatoes

Sauteed vegetables

Fresh salad (lettuce, tomato and onion)

**EXTRA GARNITURE 3**



## LAND & SEA

**GRILLED GALICIAN BEEF SIRLOIN\*** 22,5

**FREE RANGE CHICKEN BREAST** 13

with sauteed seasonal vegetables

**HAKE WITH CLAIMS** 17,5

and Fino Quinta sherry sauce

**GRILLED SCALLOPS** 19,5

with black rice and apple alioli





## DESSERTS

### **TORRIJA 6,5**

french toast with meringue milk ice cream

### **APPLE TART 7**

with black chocolate ice cream

### **LEMON AND MERINGUE PIE 6,5**

### **MOLTEN CHOCOLATE CAKE 6,5**

with tangerine ice cream

### **CHEESECAKE 6,5**

in a cup with berries

### **ARTISAN ICE CREAMS 5**

### **LEMON SORBET 5**



## DESSERT WINES

**OSBORNE OLOROSO SEMI DULCE 10 RF 2,9 glass / 23 bottle**

**OSBORNE SANTA MARÍA CREAM 2,9 glass / 23 bottle**

**OSBORNE PORT WINE 10 YEARS 4,6 glass / 35 bottle**

**OSBORNE PORT WINE 20 YEARS 6,5 glass / 48 bottle**

**OSBORNE PX 1827 3,6 glass / 27 bottle**



## COCKTAILS

### CAIPIRINHA 11

Santo Grau Cachaza, natural lime and brown sugar

### FLOR DE CAÑA MOJITO 11

Flor de Caña Rum, lime juice, white sugar and mint

### STRAWBERRY DAIQUIRI BY FLOR DE CAÑA 11

Flor de Caña Rum, lime juice, white sugar and strawberry

### SAN FRANCISCO (WITHOUT ALCOHOL) 8

Peach juice, orange juice, pineapple juice and grenadine

## BRANDYS

### CARLOS I 12,6

### CARLOS I IMPERIAL 15,25

### CONDE DE OSBORNE (CRISTAL) 8

### MAGNO 5

## GIN TONICS

### NORDÉS 12

Nordés gin and sage

### AMPERSAND 8

Ampersand gin and lemon skin

### BROCKMANS 12

Brockmans gin, grapefruit skin and blueberrys







# CORTES DE LA DEHESA

## TASTING MENU



Enjoy our **exclusive selection** and let yourself be seduced by every single bite of a gastronomic gem: **Our 100% Ibérico pigs native from the southwestern Spain meadows.**

**Our pigs live free-range** in the wide meadow, **carefully selected and with a diet based on acorn fell from the tree.** Our tender and juicy meats are filled with aromas and unprecedented flavors that evoke our land.

### CINCO JOTAS ACORN-FED 100% IBÉRICO PLATTER LOIN PRESA

Served with toasted bread and tomato

#### FRESH "DEHESA" SALAD

with dices Cinco Jotas acorn fed 100% ibérico and tuna belly

#### IBÉRICO SIRLOIN STEAK TARTARE

with toasts

#### GRILLED PLUMA AND SIRLOIN

The authentic taste of our Cinco Jotas meat

Served with garnish: french fries and caramelized red peppers

#### IBÉRICO PORK CHEEK CONFIT WITH PUMPINK PURÉE

Intense avor and exquisite aroma with a velvety texture

#### CARAMELIZED SPANISH TOAST

with meringue milk ice cream

**55€ | person**

VAT included

#### 🍷 **Fino Quinta**

100% Palomino Fino with D.O Sherry aged in American oak casks

#### 🍷 **Montecillo Gran Reserva**

100% Palomino Fino with D.O Sherry aged in American oak casks

Minimum 2 people. Bread, wine, water, coffee or tea included

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**

