

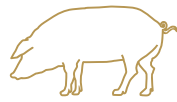


Cinco Jotas

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

HAM 31,9 (120g) / 25,3 (portion 80g) / 18,7 (1/2 portion 60g)

SHOULDER HAM 20,9 (portion 70g) / 15,95 (1/2 portion 40g)

IBÉRICO LOIN 24,75 (portion 70g) / 17,6 (1/2 portion 40g)

IBÉRICO LOIN (WITHOUT PAPRIKA) 24,75 (portion 70g) / 17,6 (1/2 portion 40g)

SHOULDER CUT 19,8 (portion 70g) / 11 (1/2 portion 40g)

MORCÓN 13,75 (portion 100g) / 9,9 (1/2 portion 60g)

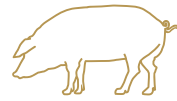
SALCHICHÓN (CURED SAUSAGE) 13,75 (portion 100g) / 9,9 (1/2 portion 60g)

ASSORTED IBÉRICO PLATTER 42,35 (portion 1) / 26,4 (1/2 portion 2)

(1) Ham 40g. Natural loin cane 40g. Caña de presa 40g. Salchichon pork sausage 50g. Morcón 50g.

(2) Ham 20g. Natural loin cane 20g. Caña de presa 20g. Salchichon pork sausage 30g. Morcón 30g.





ARTISAN CHEESES

PAJARETE CURED SHEEP CHEESE

13,2 (portion 120g) / **9,35** (1/2 portion 70g)

Sheep's pasteurized milk, Cádiz

PAYOYA GOAT CURED CHEESE

13,2 (portion 120g) / **9,35** (1/2 portion 70g)

Cádiz



TOAST

IBÉRICO PRESA (100g) 10,2

Cinco Jotas (20g) and extra virgin olive oil

IBÉRICO SIRLOIN (95g) 10,2

Cinco Jotas (20g) and Piquillo peppers

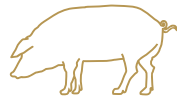
SALMOREJO 8,25

with Cinco Jotas (30g)

CINCO JOTAS (30g) 8,25

with tomato and extra virgin olive oil





TO SHARE

FRESH SALAD OF TOMATOES 10,7

with tuna belly and julienne of fresh spring onions

SHRIMP SALAD 11,55 (portion) / 8,6 (1/2 portion)

with "salmorejo" and lettuce mezclum

FRESH SALAD WITH CINCO JOTAS 12,1

mixed lettuce, black olives and white asparagus

SPINACH SALAD 9,9

with mozzarella pearls, cherry tomatoes and Modena balsamic vinegar

IBÉRICO CAESAR SALAD CINCO JOTAS 14

MARINATED SALMON SALAD (150g) 12,65

basmati rice, avocado and cucumber

FRIED CALAMARI (225g) 10,95

with Tartare sauce

IBÉRICO SIRLOIN STEAK TARTAR (190g) 13,75

with toasts

HOMEMADE HAM CROQUETTES 15,3 (portion 7 units) / 8,8 (1/2 portion 4 units)

MEATBALLS WITH IBERIAN SAUCE 11 (portion 6 units) / 7,25 (1/2 portion 4 units)

and Fino Quinta wine reduction

SAUTÉED FRESH VEGETABLES AUN GRATIN 11 (portion) / 6,6 (1/2 portion)

with Payoya goat cheese and ham cubes

PADRÓN PEPPERS 8,8 (portion) / 4,95 (1/2 portion)

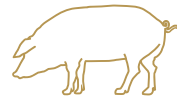
with fried onion flakes

CHICKEN FINGERS (180g) 10,7

with honey and mustard sauce served with french fries

MARINATED COD 12,65 (portion 200g) / 8,8 (1/2 portion 140g)

dices with almond sauce



FREE-RANGE EGGS

FRIED EGGS 15,95 (portion 30g) / **8,8** (1/2 portion 15g)
with fried and Cinco Jotas

BROKEN EGGS 13,2 (portion) / **8,35** (1/2 portion)
with garlic gulas and prawns



SPOON DISHES

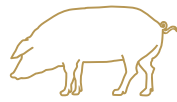
SALMOREJO 10,6 portion / **6,75** 1/2 portion
with Cinco Jotas and chopped egg

NOODLES 10,95 portion / **6,05** 1/2 portion
with sauteed chicken, julienne of fresh vegetables and soy sauce

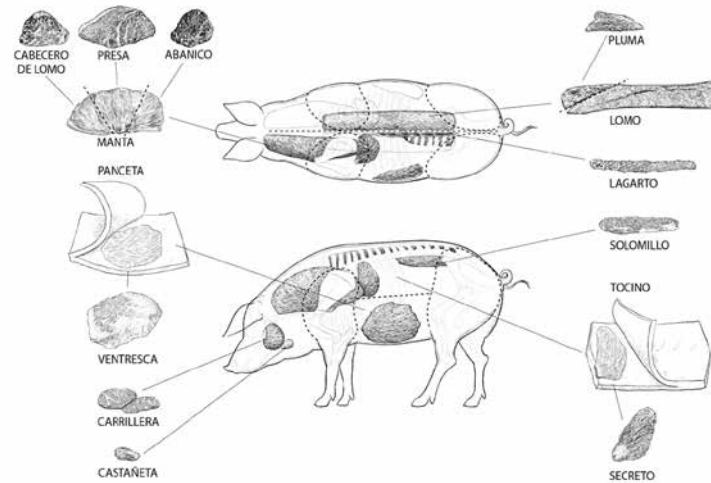
SEASONAL GAZPACHO 7,15
with cucumber sorbet and vegetables

AJOBLANCO 7,15
with the aroma of truffle with prawns and asparagus





OUR CINCO JOTAS MEAT “CORTES DE LA DEHESA”



PLUMA 19,25 (portion 175g) / **13,2** (1/2 portion 120g)
with fried potatoes and Padrón peppers

GRILLED SIRLOIN 19,25 (portion 180g) / **13,2** (1/2 portion 120g)
with Pedro Ximénez wine reduction and red onion marmalade

GRILLED PRESA
19,25 (portion 200g) / **13,2** (1/2 portion 145g)
with potatoes cachelos

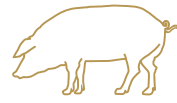
IBÉRICO PORK SPINE (200g) 16,5
with mojo picón and “papas arrugás”

GRILLED LOIN MEDALLIONS
15,4 (portion 180g) / **9,35** (1/2 portion 120g)
with seasonal mushroom and creamy rice

AUTHENTIC IBÉRICO HAMBURGER (180g) 13,75
with bacon and Cheddar cheese

GRILLED PRESA (500g) 17,6 (portion per person)
with potatoes and Padrón peppers (for 2 people)

MIX GRILL 17,6 (portion per person)
Sirloin 125g., spine 180g., pluma 100g., and loin 145g. (for 2 people)



OTHER MEAT

GRILLED CHICKEN MEDALLIONS (200g) 14,85
with Gorgozola sauce

GRILLED BEEF TENDERLOIN (200g) 25,3
with sautéed fresh green beans and candied shallots

STEW OF OXTAIL (400g) 19,5
with red wine and potato chips

GRILLED "RETINTA" BEEF ENTRECOTE (300g) 21,7
with french fries and "Padrón" peppers



FISH

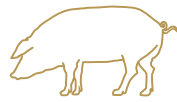
GRILLED SALMON (200g) LOIN 16,45
with sautéed fresh vegetables

GRILLED BABY SQUID 15,35 (portion 200g) / 10,7 (1/2 portion 130g)
with wild rice and fine black garlic mayonnaise

GRILLED COD (200g) 16,5
served with romesco sauce and quinoa

GRILLED WHITE HAKE (250g) 17,6
with concassé tomato and clam sauce





DESSERTS

CHEESECAKE 6,05

with raspberry jam and red berries

HOMEMADE TIRAMISU 6,05

FINE APPLE PIE 6,05

with vainilla ice cream

CHOCOLATE FONDANT (COULANT) 6,05

with vanilla ice cream

CARAMELIZED TORRIJA (SPANISH-STYLE FRENCH TOAST) 6,05

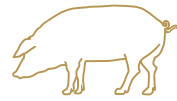
with honey ice cream

FINO QUINTA SORBET 6,05

with brown sugar, mint and yuzu

SELECTION OF ICE CREAMS AND SORBETS 3,4





COCKTAILS

GIN TONICS

NORDÉS 11,3
AMPERSAND GIN 8,8
AMPERSAND STRAWBERRY GIN 8,8
BROCKMANS 11,3

RUM LONG DRINKS

FLOR DE CAÑA (5 AÑOS) 8,8
FLOR DE CAÑA (7 AÑOS) 11
FLOR DE CAÑA (12 AÑOS) 13,2

VODKA LONG DRINKS

NORDÉS 13,75
RUSSIAN STANDARD 7,15
RUSSIAN PLATINUM 7,15
ZUBROWKA 7,7

BRANDYS

CARLOS I 13,85
CARLOS I IMPERIAL 17,1
CONDE DE OSBORNE (CRISTAL) 8,8
ALMA DE MAGNO 6,6
MAGNO 5,5
CARLOS III 5,5

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.

SERVICIO DE PAN 1,8

