



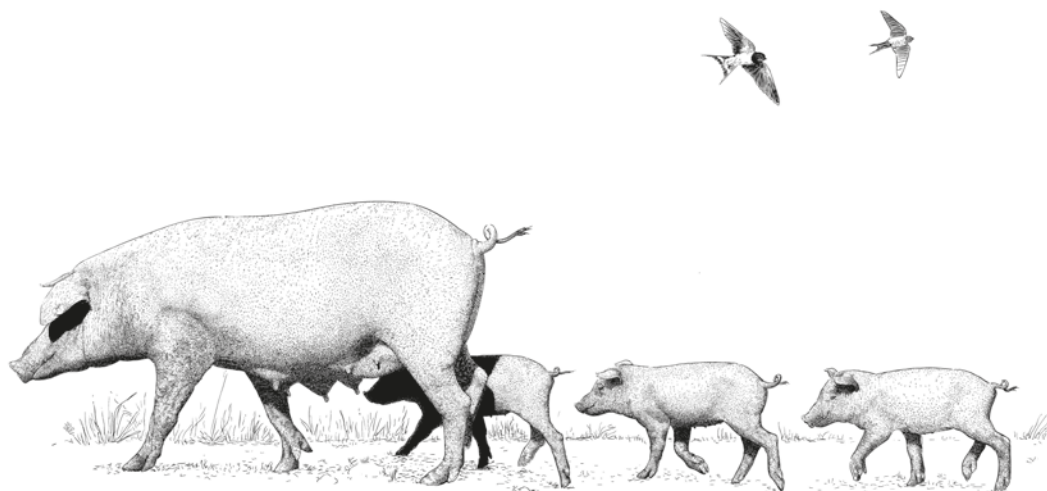
*Cinco Jotas*

*In order to get the unique taste full of nuances of the 5J products, the genuine treasure of our heritage, the preservation of the centuries-old meadows land and the total respect for our animals is absolutely essential. Thus we can raise our pigs in complete freedom and organically, feeding them naturally.*

Every story has its origin, come and meet us in order to discover how the legend of the most exclusive and unique ham in the world was forged. Walk through our century-old curing cellars in Jabugo to learn about an elaboration process of more than five years, which has remained unchanged since 1879.

**Book your visit to our 5J “Cinco Jotas” curing cellars:**

<https://www.osborne.es/experiencia-bodega-cinco-jotasvisitas.cincojotas@osborne.es>



## IBERIAN COLD CUTS AND CHEESES

	LARGE PORTION	PORTION	1/2 PORTION
Ham	38.5 (120 g)	28.6 (80 g)	22 (60 g)
Ham shoulder		21.45 (70 g)	15.95 (40 g)
Cured pork loin sausage		24.75 (70 g)	17.6 (40 g)
Cured pork shoulder sausage 		19.8 (70 g)	11 (40 g)
Morcón (cured sausage) 		15.4 (100 g)	10.45 (60 g)
Salchichón (cured sausage)		15.4 (100 g)	10.45 (60 g)
Mixed Ibérico meat platter 		42.9 (1)	27.5 (2)
(1) Cured pork loin sausage (40 g), cured pork shoulder sausage (40 g), morcón (cured sausage) (50 g) y salchichón (cured sausage) (50 g) (2) Cured pork loin sausage (20 g), cured pork shoulder sausage (20 g), morcón (cured sausage) (30 g) y salchichón (cured sausage) (30 g)			
Cured sheep cheese from the Sierra de Cádiz (pasteurized milk) 		13.2 (120 g)	9.3 (70 g)
Cured goat cheese Payoya (Cádiz) 		13.2 (120 g)	9.3 (70 g)
Iberian sirloin toast and Cinco Jotas shoulder 		12.1	
Cinco Jotas Iberian shoulder toast with tomato and virgin olive oil 		9.9	

## STARTERS TO SHARE AND SNACK FOOD

	PORTION	1/2 PORTION
Cinco Jotas croquettes with coquintero emulsion  	16.5 (7 u.)	9.5 (4 u.)
Red prawn croquettes and kimchi on a lettuce leaf     	16.5 (7 u.)	9.5 (4 u.)
Croquettes of oxtail and gravy    	16.5 (7 u.)	9.5 (4 u.)
Iberian pancetta bites with fried peppers	12.1	
Fried Padrón peppers with salt flakes	8.8	4.95
Abanico meatballs with Iberian sauce and a hint of Jerez wine    	14.25 (6 u.)	9.5 (4 u.)
Fried squid with apple alioli   	12.1	
Tuna belly and shrimp salad    	9.9	
Anchovy in vinegar, anchovy in oil and seasoned red tomato  	15.4	
Iberian sirloin steak tartare with old-style mustard and small toasts    	15.4 (190 g)	
Pappardelle with Jerez and Cinco Jotas   	11	
Fried eggs with French fries and Cinco Jotas 	15.95 (30 g)	8.8 (15 g)



GLUTEN



PEANUTS



NUTS



SOY



SESAME SEEDS



LUPINS



CELERY



MUSTARD



EGGS



MILK/LACTOSE



MOLLUSCS



FISH



CRUSTACEANS



SULFUR DIOXIDE  
AND SULPHITES

## SALADS, VEGETABLES

	PORTION	1/2 PORTION
Veggie stir-fry with extra virgin olive oil	11	
Tomato salad with tuna belly and onion	11	
Lettuce hearts with anchovies and cherry tomato confit	15.4	
Spinach salad with dried fruit vinaigrette and Balancharés cheese	11	
Cream of leek with crunchy hazelnuts and rocket	9.9	
Salmorejo with Cinco Jotas and chopped hard-boiled egg	10.75	6.75
Boletus mushrooms in sherry with egg yolk	16.5	
Sautéed artichokes with salmorejo	13.2	

## MEATS AND FISH

	LARGE PORTION	PORTION	1/2 PORTION
Grilled Iberian flank and seasoned carrot purée	20.9 (175 g)		14.3 (120 g)
Iberian sirloin with Pedro Ximénez and red onion jam	20.9 (180 g)		14.3 (120 g)
Abanico burger with bacon, Payoyo cheese and brioche bread	16.5 (180 g)		
Grilled shoulder with French fries and peppers	40.7 (500 g)	20.9 (200 g)	14.85 (145 g)
Iberian spine with potatoes and mojo sauce	16.5 (200 g)		
Iberian meat grill	40.7		
Sirloin (125 g), flank (125 g), shoulder (125 g), Iberian spine (125 g)			
Retinta veal entrecote (300 g) with French fries and peppers	24.2		
Oxtail stewed in red wine with French fries	19.8		
Chicken breast with spiced cous cous and Dijon mustard	15.4		
Grilled baby squid (200 g) with wild rice and black garlic mayonnaise	16.45		
Fried cod with prawns and black olives	20.9		
Salmon loin with red quinoa and Carlos I brandy dill sauce	19.8		



GLUTEN



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SESAME SEEDS



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EGGS



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FISH























CRUSTACEANS



SULFUR DIOXIDE AND SULPHITES

# DESSERTS

- Apple pie with vanilla ice cream    ----- 7.15
- Chocolate fondant with vanilla ice cream    ----- 7.15
- Caramelized French toast with honey ice cream    ----- 7.15
- Creamy cheesecake with stewed red fruits    ----- 7.15
- Chocolate truffles infused with Flor de Caña rum with raspberry crumble     ----- 7.15 (4 u.)
- Burla Negra rum and orange sorbet   ----- 7.15
- Ice creams   ----- 4.95

DISHES PREPARED USING OUR CINCO JOTAS ACORN-FED 100% IBÉRICO PRODUCTS, OBTAINED FROM IBÉRICO PIGS FREE RANGE, RAISED IN THE MEADOWS OF SOUTH-WEST SPAIN.

PLEASE INFORM THE WAITER OF ANY FOOD ALLERGIES OR INTOLERANCES YOU MAY HAVE.

PRICES WITH 10% VAT.  
BREAD/APPETISER SERVICE 1.80 €.



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