



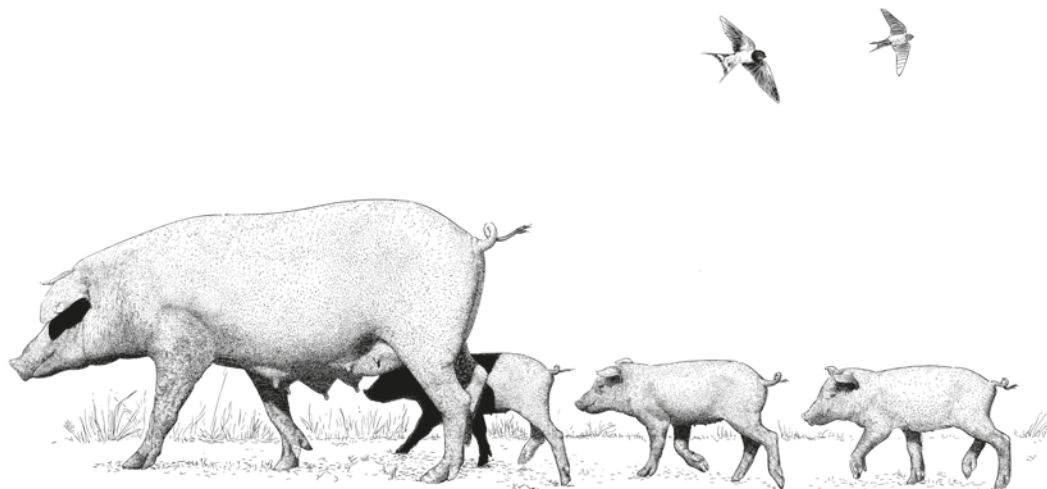
*Cinco Jotas*

*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/es/experiencia-bodega-cinco-jotas> | [visitas.cincojotas@osborne.es](mailto:visitas.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)	
<small>(1) Cured pork loin sausage (40 g), cured pork shoulder sausage (40 g), morcón (cured sausage) (50 g) y salchichón (cured sausage) (50 g)</small>			
<small>(2) Cured pork loin sausage (20 g), cured pork shoulder sausage (20 g), morcón (cured sausage) (30 g) y salchichón (cured sausage) (30 g)</small>			
Cured sheep cheese (pasteurized milk) 	€ 13.75 (120 g)	€ 9.9 (70 g)	
“Los Balanchares” goat cheese in olive oil (pasteurized milk) 	€ 13.75 (100 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     	€ 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 flakes of fried onion	€ 9.65	€ 5.45
Abanico meatballs with Iberian sauce and a hint of Jerez wine    	€ 14.85 (6 u.)	€ 9.9 (4 u.)
Fried squid with apple alioli   	€ 12.1	
Tuna belly and shrimp salad    	€ 9.9	
Anchovies in vinegar with green olives, cherry tomatoes, olive oil and parsley  	€ 16.5	
Iberian sirloin steak tartare with old-style mustard and small toasts    	€ 15.95 (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	
Roasted red pepper with smoked sardines and fresh chive vinaigrette	€ 13.2	
Tomato salad with tuna belly and onion	€ 11	
Lettuce hearts with anchovies, cherry tomato confit and black olives	€ 16.5	
Spinach salad with dried fruit vinaigrette and Balancharés cheese	€ 11	
Ajoblanco soup with pistachio ice cream and Cinco Jotas salt	€ 11	
Salmorejo with Cinco Jotas and chopped hard-boiled egg	€ 10.75	€ 6.75
Seasonal gazpacho with cucumber sorbet	€ 9.9	
Sautéed artichokes with salmorejo and Cinco Jotas	€ 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 pork spare ribs with ceviche of peaches, orange and Espagnole sauce	€ 17.6 (180 g)		
Iberian sirloin with Pedro Ximénez and red onion jam	€ 20.9 (180 g)		€ 14.3 (120 g)
Iberian pork spare rib hamburger with bacon and cured cheese	€ 17 (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 couscous and curry and mustard mayonnaise	€ 15.4		
Grilled baby squid (200 g) with wild rice and black garlic mayonnaise	€ 17.55		
Grilled sea bream loin (350 g) served on mixed fresh vegetables with cava	€ 17.6		
Salmon loin with red quinoa and Carlos I brandy dill sauce	€ 19.8		
Side sauces, Pedro Ximénez, mojo picón red pepper sauce, apple alioli, Espagnole sauce	€ 0.75		



GLUTEN



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SESAME SEEDS



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FISH



CRUSTACEANS























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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