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 24,5 / 18 1/2 Portion

PALETA 20,5 / 15 1/2 Portion

CAÑA DE LOMO 22 / 15,5 1/2 Portion

CAÑA DE LOMO NATURAL 22 / 15,5 1/2 Portion

CAÑA DE PRESA 18 / 12,5 1/2 Portion

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 23
Jamón and caña de lomo

SPANISH CHEESES

OJOS DEL GUADIANA 13 / 9 1/2 Portion
Sheep's milk, La Mancha

FINE CHEESE PLATE 16,5
with quince, dried fruits and nuts

STARTERS

ANDALUSIAN TOMATO CREAM 10,6 / 6 1/2 Portion
topped with diced Cinco Jotas 100% ibérico acorn-fed ham and 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

DEHESA SALAD 12
with dices Cinco Jotas acorn-fed 100% ibérico and tuna belly

SAUTEED GREEN BEANS 12
with Cinco Jotas acorn-fed 100% ibérico ham and corn egg yolks made at low-temperature

FRESH ARTICHOKES FILLED 13,5
with cheek ibérico pork and Fino Quinta wine reduction

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

FRIED EGGS AND FRENCH FRIES TOPPED 12,5
with Cinco Jotas acorn-fed 100% ibérico

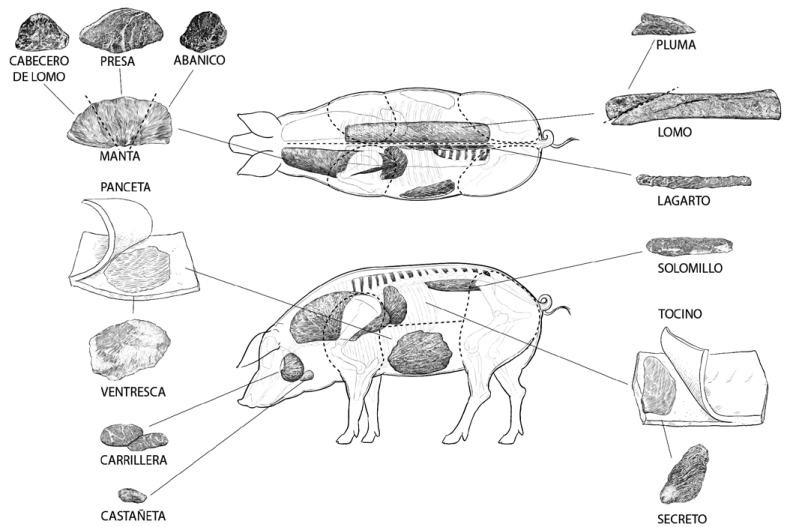
FRIED CALAMARI WITH TARTARE SAUCE 12,5

TRIPE OF VEAL AT MADRID STYLE 12,5
with dices of Cinco Jotas acorn-fed 100% ibérico

CREAMY RICE WITH IBÉRICO PORK MEAT, CONFIT CHESTNUTS AND APPLE 12,5

RICOTTA RAVIOLIS 12,9
with parsley sauce, king prawns and artichokes chips

OUR CINCO JOTAS MEAT
"CORTES DE LA DEHESA"



IBÉRICO PORK SIRLOIN STEAK TARTARE 16
with bread toasts

SIRLOIN STEAK 16,5
with reduced sherry Pedro Ximénez sauce and rustic french fries

IBÉRICO PORK CHEEK STEW, 15
pumpkin pure and red wine reduction

MEATBALLS MADE FROM "ABANICO" IBÉRICO PORK, 11,5
Iberian sauce and Fino Quinta sherry wine reduction

CHEEK STEW "LASAGNE" 15
with light cream and caramelized pea

CINCO JOTAS STEW 16
chickpeas, chorizo, sausage and "ibérico" pig cheek

OUR CINCO JOTAS MEAT FROM THE GRILL

PLUMA 18

SIRLOIN 16,5

PRESA TO SHARE 38

Meat served with our garniture selection:
caramelized peppers and french fries

FROM LAND TO SEA

GRILLED GALICIAN BEEF SIRLOIN 22,5
with french fries

CORN CHICKEN WITH SHERRY SAUCE 14
with sauteed vegetables

LOIN OF HAKE WITH SAUTEED VEGETABLES IN DICES 18,5
and norway lobster sauce

GRILLED SCALLOPS 19
with black rice and apple alioli

DESSERTS

TORRIJA FRENCH TOAST 6,5
with meringue milk ice cream

APPLE TART 7
with black chocolate ice cream

MOLTEN CHOCOLATE CAKE 6,5
with tangerine ice cream

CHEESECAKE 6,5
in a cup with berries

SPURIUS TIRAMISU WITH PUMPKIN 6,5

ICE CREAMS TO CHOOSE 5

DESSERT WINES

OSBORNE OLOROSO SEMI DULCE 10 RF 2,9 / 19,5

OSBORNE SANTA MARÍA CREAM 2,9 / 19,5

OSBORNE PORT WINE 10 YEARS 4,6 / 35

OSBORNE PORT WINE 20 YEARS 6,5 / 48

OSBORNE PX 1827 3,6 / 22

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.

ACORN-FED 100% IBÉRICO PLATTER
HAM
LOIN
PRESA
Served with toasted bread and tomato

.....

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

.....

IBÉRICO SIRLOIN STEAK TARTAR
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
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 ASK YOUR TEAM ABOUT ANY ALLERGIES YOU MIGHT HAVE.

PRICES INCLUDE 10% VAT.
TERRACE 10% INCREASE.

BREAD SERVICE 1,8