



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** 38 big portion (120g) / 25,5 portion (80g) / 19 1/2 portion (40g)
PALETA 28 big portion (120g) / 20,5 portion (80g) / 15 1/2 portion (40g)
CAÑA DE LOMO 29 big portion (120g) / 22 portion (80g) / 15,5 1/2 portion (40g)
CAÑA DE LOMO NATURAL 29 big portion (120g) / 22 portion (80g) / 15,5 1/2 portion (40g)
CAÑA DE PRESA 24 big portion (120g) / 18 portion (80g) / 12,5 1/2 portion (40g)
MORCÓN CHORIZO 13,5 portion (80g) / 7,5 1/2 portion (40g)

ASSORTED IBÉRICO PLATTER 23

Caña de lomo, caña de presa, morcón and salchichón

ESSENCE OF JABUGO BOARD 25

Jamón and caña de lomo

SPANISH CHEESE

OJOS DEL GUADIANA 13 / 9 1/2 portion

Sheep's milk, La Mancha

FINE CHEESE PLATTER 18

with quince, dried fruits and nuts



GLUTEN



EGG



MILK



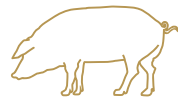
NUTS



FISH



CRUSTACEANS



STARTERS

ANDALUSIAN TOMATO CREAM 11 / 6 1/2 portion

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

COD FRITTERS 12,5 / 6,5 1/2 portion

with "ajovarriero" alioli

HOMEMADE CINCO JOTAS ACORN FED 100% IBÉRICO HAM CROQUETTES

12,8 / 6,6 1/2 portion    

FRIED CALAMARI 12,5

with tartare sauce

CRUNCHY PORK SCRATCHINGS 8

with green peppers

OLIVIER SALAD 12 / 7 1/2 portion

with tuna belly and mayonnaise

ROASTED TOMATO SALAD 12,5

with tuna belly and spring onion

SALAD OF AVOCADO AND MANGO 15

pickled monkfish and vegetables

FRESH SALAD 12

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

FRIED EGGS AND FRENCH FRIES 12,5

topped with Cinco Jotas acorn fed 100% ibérico ham

SAUTEED SOYA GREEN BEANS 12

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

FRESH ARTICHOKEs 13,8

stuffed with creamy iberico pork cheek

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 Ximenez sauce and rustic french fries

PICKLED IBÉRICO SHOULDER CUT 15,5  

with figs compote and Parmesan cheese

TENDER IBÉRICO PIG'S CHEEK 16  

with brown sauce and celeriac-mash puree

IBÉRICO MEATBALLS 12   

with Fino Quinta sherry wine reduction and potatoes

AUTHENTIC IBÉRICO BURGER 16  

foie and apple sauce

GREAT “IBÉRICO CACHOPO” 40   

with sauteed potatoes and wild asparagus



GLUTEN



EGG



MILK



NUTS



FISH



CRUSTACEANS





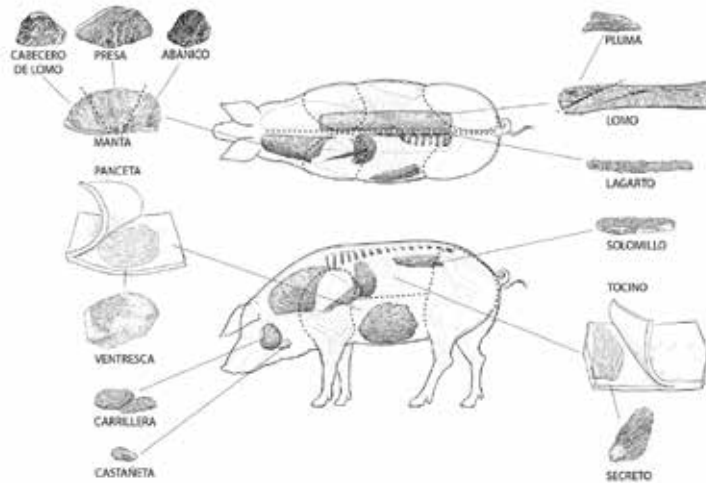
FROM THE GRILL

PLUMA* 19,5

SIRLOIN* 18

PRESA TO SHARE* 39,5

*with garniture to choose



Select your garniture:

- French fries
- Baked potatoes
- Sauteed vegetables
- Fresh salad (lettuce, tomato and onion)

EXTRA GARNITURE 3



OTHER MEAT OPTIONS AND FISH

BLACK PUDDING LASAGNA 12,5

cabbage and pine-nuts

GRILLED GALICIAN BEEF SIRLOIN* 22,5

FREE-RANGE CHICKEN 14

with sherry sauce and sauteed vegetables

GRILLED HAKE 18,5

with herb butter, asparagus and mushrooms

GRILLED SCALLOPS 19,5

with black rice and apple alioli



GLUTEN



EGG



MILK



NUTS



FISH



CRUSTACEANS



DESSERTS

“TORRIJA” FRENCH TOAST 6,5   
with vainilla ice cream

APPLE TART 7    
with black chocolate ice cream

WARM CHOCOLATE FONDANT 7    
red fruits & peta crispy

CREAMY RICE PUDDING 6    
and cinnamon ice-cream

CHEESECAKE “IN A CUP” 6,5    
with berries

ARTISAN ICE CREAMS 5    

LEMON SORBET 5



DESSERT WINES

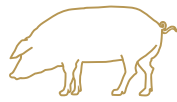
OSBORNE OLOROSO SEMI DULCE 10 RF 2,9 glass / 23 bottle

OSBORNE SANTA MARÍA CREAM 2,9 glass / 23 bottle

OSBORNE PORTO 10 YEARS 4,6 glass / 35 bottle

OSBORNE PORTO 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

CONDE DE OSBORNE (CRISTAL) 8

MAGNO 5

CARLOS I 12,6

CARLOS I IMPERIAL 15,25

GIN TONICS

AMPERSAND 8

Ampersand gin and lemon skin

NORDÉS 12

Nordés gin and sage

BROCKMANS 12

Brockmans gin, grapefruit skin and blueberrys



GLUTEN



EGG



MILK



NUTS



FISH



CRUSTACEANS





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 SALAD

with cinco jotas acorn-fed 100% ibérico ham dices, asparagus and tuna belly

IBÉRICO PORK SIRLOIN STEAK TARTARE

with bread toasts

GRILLED PLUMA AND SIRLOIN

The authentic taste of our Cinco Jotas meat

Served with garnish: french fries and caramelized red peppers

TENDER IBÉRICO PIG'S CHEEK

with brown sauce and celeriac-mash puree

"TORRIJA" FRENCH TOAST

with vainilla 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





VINOS DE JEREZ JEREZ WINES



FINO QUINTA
Palomino Fino
! 2,7 / ! 17

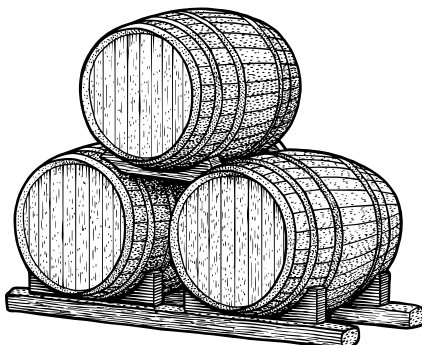
FINO AMONTILLADO COQUINERO
Palomino Fino
! 2,9 / ! 23

OLOROSO BAILÉN
Palomino Fino
! 2,9 / ! 23

OLOROSO MEDIUM 10RF
Palomino Fino / Pedro Ximénez
! 2,9 / ! 23

CREAM SANTA MARÍA
Palomino Fino / Pedro Ximénez
! 2,9 / ! 23

PEDRO XIMÉNEZ 1827
Pedro Ximénez
! 3,6 / ! 27





OTRAS DENOMINACIONES DE ORIGEN

OTHER WINE APPELLATIONS



BLANCOS / WHITES

TIERRA DE CASTILLA

SOLAZ

Verdejo / Viura **! 2,8 / ! 13,5**

TIERRA DE CASTILLA

SOLAZ

Chardonnay **! 2,8 / ! 13,5**

V.T. CASTILLA Y LEÓN

ABADÍA RETUERTA LE DOMAINE

Sauvignon Blanc / Verdejo **! 45**

D.O. RIBEIRO

CUMIO

Treixadura / Torrontes **! 13**

TIERRA DE CASTILLA

ORGAZ

Viognier **! 22**

TINTOS / REDS

TIERRA DE CASTILLA

SOLAZ

Tempranillo / Cabernet Sauvignon **! 2,8 / ! 13,5**

TIERRA DE CASTILLA

SOLAZ BIO

Tempranillo Bio **! 2,8 / ! 13,5**

D.O. YECLA

DETRÁS DE LA CASA

Monastrell **! 24**

D.O. VINOS DE MADRID

RETAMAS DEL REGAJAL

Tempranillo / Cabernet Sauvignon / Syrah **! 18**

V.T. CASTILLA Y LEÓN

ABADÍA RETUERTA SELECCIÓN ESPECIAL

Cabernet Sauvignon / Syrah / Tempranillo **! 35**



D.O. RIBERA SACRA

VÍA ROMANA

Mencía **19**

D.O. COSTER DEL SEGRE

TOMAS CUSINE GEOL

Merlot / Cabernet Sauvignon / Cariñena **37**

TIERRA EXTREMADURA

HABLA EL SILENCIO

Syrah / Cabernet Sauvignon / Tempranillo **25,9**

D.O. TORO

ROMÁNICO

Tinta de Toro **20,5**

D.O. RIBERA DEL DUERO

TRUS CRIANZA

Tempranillo / Tinta Fina **26**

D.O. RIBERA DEL DUERO

TRUS RESERVA

Tempranillo / Tinta Fina **46**

D.O.Ca. RIOJA

CEPA CEPA

Tempranillo **63**

D.O. PAGO DEHESA DEL CARRIZAL

DEHESA DEL CARRIZAL

Cabernet Sauvignon **28,5**

VINO DE LA TIERRA DE CASTILLA

FINCA CAIZ CARRIZAL

Petit Verdot **36**

ROSADOS / ROSES

TIERRA DE CASTILLA

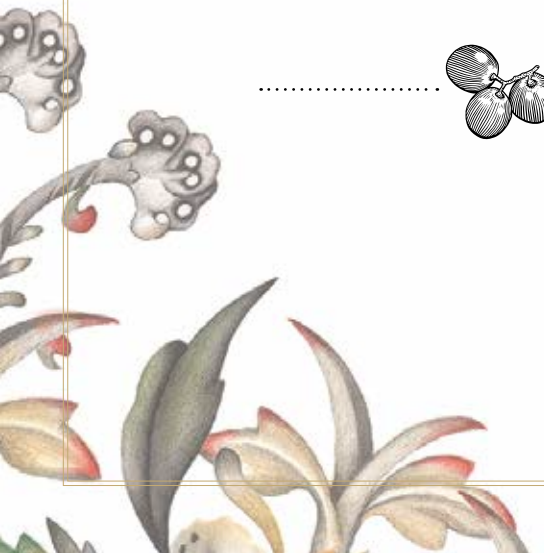
SOLAZ

Shiraz / Mencía / Merlot **2,8 / 13,5**

D.O. PENEDES

TORELLO ROSA DE ABRIL

Macabeo / Malvasía / Shiraz **19**





ESPUMOSOS / SPARKLINS

D.O. CAVA

ABADÍA DE MONSERRAT (BRUT RESERVA)
Xare.Lo / Macabeo / Parellada † 4 / † 20,5

D.O. CAVA

TORELLO PALID ROSE
Xare.Lo / Pinot Noir † 29,9

A.O.C. CHAMPAGNE

VEUVE CLIQUOT
Chardonnay / Pinot Noir † 66,95

A.O.C. CHAMPAGNE

MOET&CHANDON
Chardonnay / Pinot Noir † 66,95



BOTELLAS PEQUEÑAS (50 CL) / SMALL BOTTLES

BLANCOS / WHITES

D.O. TERRA ALTA

BÁRBARA FORES
Garnacha Blanca / Viognier † 9,7

TINTOS / REDS

D.O. COSTER DEL SEGRE

CASTELL DEL REMEI gotim bru
Tempranillo / Merlot / Shiraz / Garnacha † 11

D.O. SOMONTANO

ENATE
Merlot / Cabernet Sauvignon † 11,5

