



*Cinco Jotas*

JABUGO 1879

BARCELONA





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## MENU MEADOW

“Tapas menu and portions to share”

**Glass of Fino Quinta, dry sherry to welcome**

Mixed artisan cheese board, morcón (large blood sausage) and ibérico sausage

Folguerolas coca bread

Toast with smoked codfish, fresh tomato and aubergine

Spicy fried potatoes with garlic dressing

Broken eggs with Jabugo sausages

Selection of ham & ibérico cheek croquettes

Fried small squids with ink mayonnaise and lemon jam

Cinco Jotas meat with seasonal mushrooms

### DESSERT

Rice pudding with cinnamon ice cream

### WINE CELLAR

Red wine Rioja Montecillo Crianza

White wine Gadir Chardonnay

Water Solán de Cabras

Coffee or infusion

**30 €/ PERSON (VAT INCLUDED)**

**Improvement with ham dish 34 €(VAT INCLUDED)**





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## MENU ACORN

“Menu to nibble with seconds to choose and a dessert”

Glass of dry Sherry Fino Quinta of welcoming

### STARTERS TO SHARE

Mixed artisan cheese board, morcón (large blood sausage) and ibérico sausage

Folguerolas coca bread

Selection of ham & ibérico cheek croquettes

Tomato salad, hard-boiled egg, green pepper and smoked sardine

Grilled vegetables with romesco sauce

### MAINS TO CHOOSE

Fried codfish black garlic with escalivada vegetables

Grilled sirloin Cinco Jotas with mashed potatoes

Lam chops with rosemary potatoes

### DESSERT

Idiazabal cheese cake with toffee Pedro Ximénez

### WINE CELLAR

Red Wine Rioja Montecillo Crianza

White wine Gadir Chardonnay

Water Solán de Cabras

Coffee or infusion

**40€/ PERSON (VAT INCLUDED)**  
**Improvement with ham dish 44 €(VAT INCLUDED)**





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## MENU CINCO JOTAS ESSENCE

“To enjoy the Cinco Jotas experience”

Welcome with a glass of dry Sherry Fino Quinta

### STARTERS TO SHARE

Cinco Jotas acorn-fed 100% ham & caña platter

Artisan cheese board with quince and nuts

Selection of ibérico cheek and ham croquettes and of Cinco Jotas acorn-fed 100% ibérico ham

“Salmorejo” typical cold tomato soup with ham sprinkles

### SECONDS TO SHARE (VARIED)

Cinco Jotas grilled meat selection

Grilled vegetables and potatoes in olive oil

### DESSERT

Thin apple pie with vanilla ice cream

### WINE CELLAR

Special edition red wine Rioja Montecillo

White wine Singladuras de Montecillo Rueda Verdejo

Water Solán de Cabras

Coffee or infusion

**50 €/ PERSON (VAT INCLUDED)**





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## MENU CINCO JOTAS EXPERIENCE

Ham Carving masterclass

Dry Sherry Fino Quinta

Selection of ibérico tasting

### TO SHARE

Artisan cheese platter with quince and nuts

Selection of home-made ham and ibérico pork croquettes

Salmorejo, typical cold tomato soup, with ham sprinkles

Grilled loin (extra quality by way of cutting) with vegetables and roasted potatoes

### DESSERT

Four black chocolates

### WINE CELLAR

Special Edition red wine Rioja Montecillo

White wine Singladuras de Montecillo Rueda Verdejo

Water Solán de Cabras

Coffee or infusion

**80 €/ PERSON (VAT INCLUDED)**