



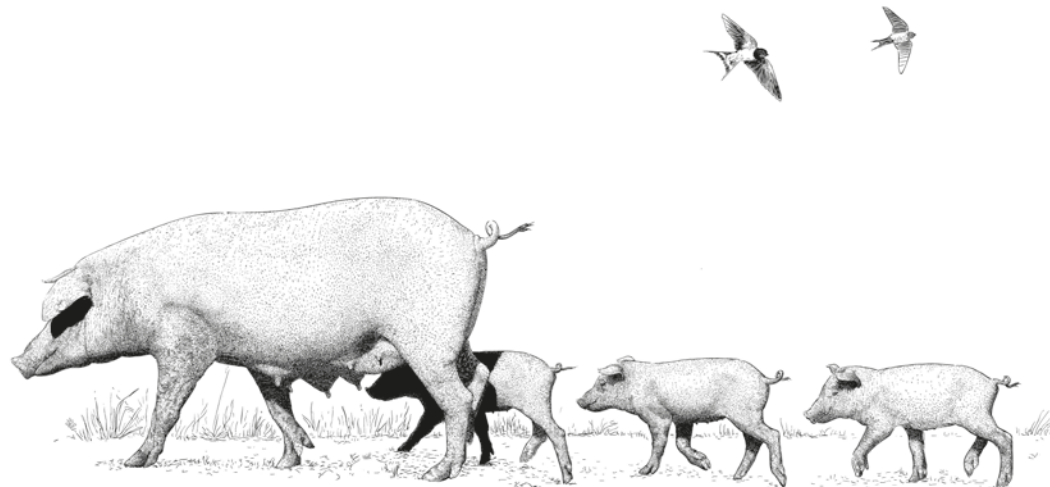
Cinco Jotas

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>



100% IBERIAN ACORN-FED CINCO JOTAS CURED HAM

	LARGE PORTION (120 g)	PORTION (80 g)	1/2 PORTION (50 g)
Cured ham	42	28	22
Shoulder	32	24	17
Traditional pork loin 	30	22	16
Cured shoulder 	25	19	13
Morcón (cured sausage) 		14	9
Spicy sausage		14	9
Mixed board of Iberian meats. Cured pork loin, cured shoulder, morcón (cured sausage) and spicy sausage 		26	

CHEESES WITH DESIGNATION OF ORIGIN (D.O.)

	PORTION	1/2 PORTION
Board of artisan cheeses with quince and nuts  	19	
Ojos Del Guadiana. Raw sheep's milk, La Mancha 	14	9,5
Idiazábal. Raw sheep's milk, Basque Country - Navarre 	13,5	9
Payoyo. Goat's milk, Cádiz 	13,5	9

TO SNACK ON AND SHARE

Bao bun with Cinco Jotas sausage and thyme mayonnaise (1 pc)      	6
Homemade ham croquettes (4 pcs)    	8
Fried Iberian pancetta	8
Salad with lightly roasted sardines in virgin olive oil    	10
Steamed Iberian pork shoulder and shrimp dumplings with a fragrant juice      	8,5
Mussels cooked our style     	14,5
Iberian pork cheek and pickled piparra peppers on brioche      	6
Steak tartar of Iberian pork shoulder and carasau bread    	16
Cinco Jotas cured ham and yellow chilli pastries (2 pcs)      	7,5
Oxtail cannelloni in its juice with caramelised pear     	15
Abanico pork meatballs in their juice     	14
Pork backbone skewers with an Andalusian marinade      	12
Our Iberian ham with potatoes and two eggs 	16



GLUTEN



PEANUTS



NUTS



SOY



SESAME SEEDS



LUPINS



CELERY



MUSTARD



EGGS



MILK/LACTOSE



MOLLUSKS



FISH



CRUSTACEANS
















SULFUR DIOXIDE
AND SULPHITES

SALADS AND VEGGIES

- Salmorejo (Andalusian tomato and bread soup) with ham and chopped egg    ----- 11
- Grilled avocado with burrata and caprese vinaigrette    ----- 14,5
- Salad of crudités with an old mustard vinaigrette    ----- 12,5
- Roasted tomato, tuna belly and spring onion salad   ----- 13,5
- Sautéed vegetables with extra virgin olive oil ----- 9,5

MEAT AND FISH DISHES

- Grilled 100% Iberian pork flank with seasonal tomato, ham salt and rosemary ----- 21
- 100% Iberian sirloin cooked in Pedro Ximénez wine with potatoes from Dehesa    ----- 19
- Grilled 100% Iberian pork shoulder with salt flakes and garnish ----- 300 g 24 ----- 500 g 42
- Matured pork chop hamburger, Iberian bacon and Payoyo cheese   ----- 18
- Mixed grill of Iberian meats (pork flank, abanico, sirloin and shoulder) 500 g served with a garnish ----- 42
- 45-day matured Frisian beef tenderloin steak ----- 32
- Fried cod with prawns and black olive      ----- 22
- Grilled sea bass with chilli pil pil sauce and fresh salad    ----- 22



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DESSERTS

Caramelised French toast with meringue milk ice cream 	-----	o 7
Carlos I Orange sorbet 	-----	o 6
Cheesecake with blueberry jam 	-----	o 8
Four textures of chocolate, spices and ham 	-----	o 7,5
Chocolate truffles infused with Flor de Caña rum (4 pcs) 	-----	o 5,5
Artisan ice creams (vanilla, dark chocolate, pistachio, caramel, meringue milk) 	-----	o 5,5

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.

SERVICE AND PORTION OF BREAD 2 €.

10% INCREASE IN TERRACE.

PRICES WITH 10% VAT.



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