



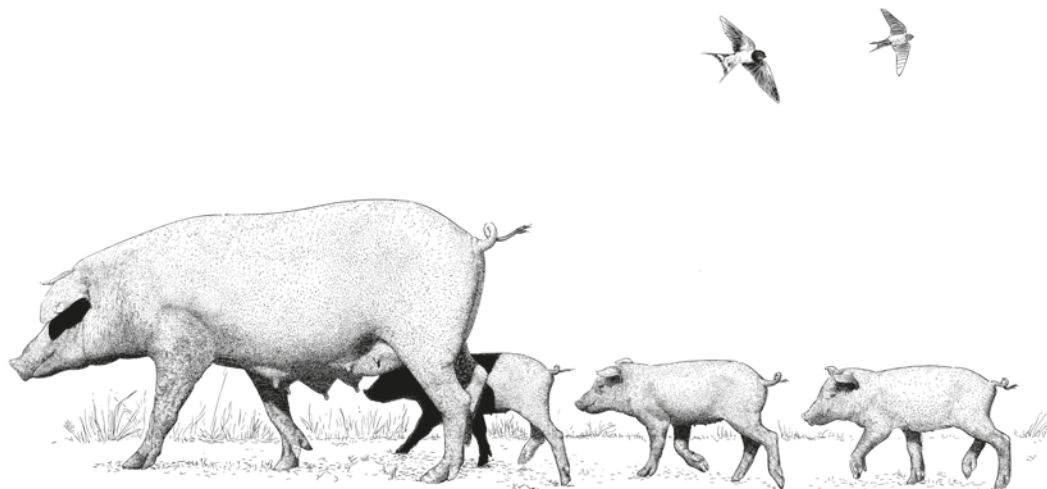
*Cinco Jotas*

*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)













# CINCO JOTAS 100% ACORN-FED IBERIAN HAM AND CHEESES WITH DESIGNATION OF ORIGIN

|  | 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               |
| Blood sausage  |                       | € 14           | € 9                |
| Spicy sausage  |                       | € 14           | € 9                |
| Mixed board of Iberian meats (cured pork loin, cured shoulder, blood sausage and spicy sausage)  |                       | € 26           |                    |
| Artisanal cheese board   |                       | € 19           |                    |

## SNACKS

|   | PORTION |
|---|---------|
| Cinco Jotas ham croquettes (4 units)     | € 9     |
| Fried Iberian pancetta  | € 9     |
| Prawn salad with two textures        | € 12.8  |
| Fried artichokes with salmorejo and Cinco Jotas ham salt    | € 16    |
| Bao of Cinco Jotas sausage tartare with thyme (1 unit)       | € 6     |
| Red tuna tartare served on crispy beansprouts       | € 20    |
| Fried baby squid with tartar sauce       | € 15    |
| Mini potato omelette with Cinco Jotas pork shoulder    | € 8.5   |

## SALADS AND VEGGIES

|   | 1/2 PORTION | PORTION |
|---|-------------|---------|
| Green salad with mango vinaigrette and prawns       | € 12        |         |
| Seasonal tomato salad with burrata cheese and Cinco Jotas pork shoulder    | € 16.5      |         |
| Salmorejo with Cinco Jotas ham and chopped boiled egg      | € 7         | € 11    |
| Fresh vegetables sautéed in olive oil   |             | € 10    |



GLUTEN



PEANUTS



NUTS



SOY



SESAME SEEDS



LUPINS



CELERY



MUSTARD



EGGS



MILK/LACTOSE



MOLLUSCS



FISH



CRUSTACEANS



SULFUR DIOXIDE  
AND SULPHITES

## THE CLASSICS

PORTION

- Our Madrid style tripe with Cinco Jotas ham   ----- ○ € 14
- Spare rib meatballs with Iberian sauce with sherry    ----- ○ € 18.5
- Sopracapellini (spaghetti) au gratin with Iberian pancetta   ----- ○ € 14
- Fried eggs with Cinco Jotas ham and potatoes  ----- ○ € 18

## FISH

PORTION

- Grilled squid with green mojo sauce and wrinkled potatoes    ----- ○ € 25
- Cod confit with warm cherry tomato and fennel salad   ----- ○ € 26
- Grilled turbot with steamed cockles and salsa verde      ----- ○ € 25

## CINCO JOTAS 100% ACORN-FED IBERIAN MEAT

1/2 PORTION

PORTION

- Iberian sirloin steak tartare and carasau bread      ----- ○ € 22
- Iberian sirloin in Pedro Ximénez    ----- ○ € 21
- Grilled 100% Iberian shoulder cut with flakes of salt and garnish  ----- (300 g) ○ € 24 ---- (500 g) ○ € 42
- Selection of Cinco Jotas Iberian meats (sirloin, end loin and shoulder cut) ----- ○ € 42
- Grilled Iberian end loin with fries or salad   ----- ○ € 22

## OTHER MEATS

PORTION

- Beef hamburger with guacamole and pico de gallo   ----- ○ € 18
- Simmental beef loin entrecôte (300 g) ----- ○ € 34
- Beef sirloin served on celeriac purée and chips   ----- ○ € 28



GLUTEN



PEANUTS



NUTS



SOY



SESAME SEEDS



LUPINS



CELERY



MUSTARD



EGGS



MILK/LACTOSE



MOLLUSCS



FISH



CRUSTACEANS



SULFUR DIOXIDE  
AND SULPHITES



*Cinco Jotas*

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.