



Cinco Jotas

P A D R E D A M I Á N

The soul of Cinco Jotas develops around the Nature and
Wealth of the Dehesas of the Southwest
Peninsular, idyllic place that became centuries ago
home and emblem of our creations.

For this reason we are proud that our restaurants are a
place of worship to our tradition that combines essence,
texture and flavor to captivate senses through the fusion
between art and gastronomy.



CINCO JOTAS ACORN FED 100% IBÉRICO

JAMÓN 24,5 / 18 1/2 Ración

PALETA 20,5 / 15 1/2 Ración

CAÑA DE LOMO 22 / 15,5 1/2 Ración

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

CAÑA DE PRESA 18 / 12,5 1/2 Ración

MORCÓN CHORIZO 12,5 / 7,5 1/2 Ración

ASSORTED IBÉRICO PLATTER 22

Caña de lomo, caña de presa, morcón and salchichón

ESSENCE OF JABUGO BOARD 23

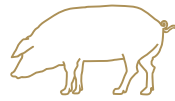
Jamón and caña de lomo



SPANISH CHEESES

FINE CHEESE PLATE WITH QUINCE, DRIED FRUITS AND NUTS 16,5

Idiazabal smoked cheese, Ojos del Guadiana and Payoyo)



STARTERS TO SHARE

ANDALUSIAN TOMATO CREAM 10,6 / 6 1/2 Ración

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

“AJOBLANCO” WITH PRAWN TARTARE 10,5

and almonds ice cream

SEASONAL TOMATOES SALAD 11,75

with white tuna breast and extra virgin olive oil

OLIVIER SALAD 11,7 / 7 1/2 Ración

with tuna belly with delights of the region's market gardens

SALAD OF AVOCADO AND MANGO 14

pickled monkfish and vegetables

KETTLEDRUM OF MARINATED SARDINE FILLETS 9,9

with confit tomato and rosemary

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

FRIED EGGS AND FRENCH FRIES TOPPED WITH CINCO JOTAS ACORN FED 100% IBÉRICO HAM 14,5

FRIED CALAMARI 12,5

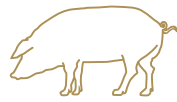
with tartare sauce

SEASONAL VEGETABLES 9,9

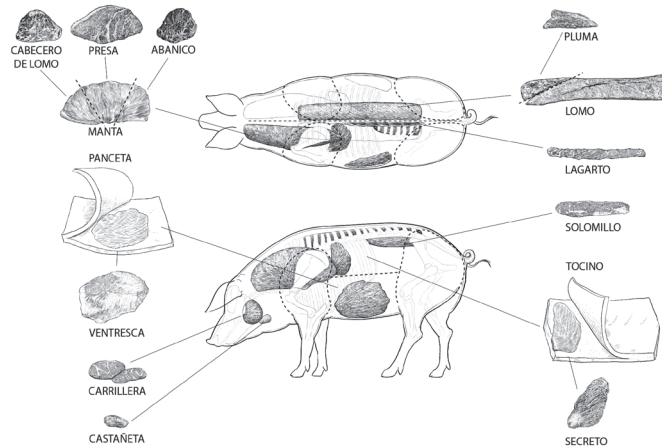
sautéed with extra virgin olive oil

SAUTEED GREEN BEANS WITH CINCO JOTAS ACORN FED 100% IBÉRICO HAM 12

and corn egg yolks made at low-temperature



OUR CINCO JOTAS MEATS



IBÉRICO PORK SIRLOIN STEAK TARTARE 16

with bread toasts

MEATBALLS MADE FROM IBÉRICO PORK 11,5

iberian sauce and Fino Quinta sherry wine reduction

SIRLOIN STEAK WITH REDUCED SHERRY PEDRO XIMENEZ SAUCE 16,5

and rustic french fries

IBÉRICO PORK SIRLOIN CARPACCIO 12

with rocket, Parmesan cheese and little mushrooms

IBÉRICO HAMBURGUER 15,5

with rustic potato wedges

GRILLED PLUMA 18

with caramelized red peppers

TATAKY OF PRESA 17

with crunchy vegetables and sauce honey mustard

GRILLED PRESA 38

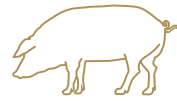
with seasonal vegetables sauted and french fries
(recomended for two peopple)

CANELONI WITH CRUNCHY VEGETABLES 16

and Parmesan cheese

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Extra side dished 2,5



FROM THE SEA

HAKE WITH CLAIMS 16,5
and Fino Quinta sherry sauce

GRILLED SCALLOPS 19
black rice and alioli of apple

BLUEFIN RED TUNA TATAKY 18
with confit cherry tomatoes, white garlic sauce and almonds

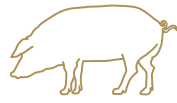


GRILL

GRILLED GALICIAN BEEF SIRLOIN 22,5
with french fries

CORN CHICKEN GRILLED 12,5
with seasonal vegetables sauted

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Extra side dished 2,5



DESSERTS

CARAMELIZED SPANISH TOAST 6,5
with meringue milk ice cream

CHOCOLATE FONDANT 6,5
with tangerine ice cream

THIN APPLE PIE 7
with vanilla ice cream

CHEESECAKE 6,5
in a cup with berries

ARTISAN ICE CREAM 5



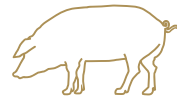
COCKTAILS

CAIPIRINHA 8,5
Cachaza Santo Grau, fresh lime and brown sugar

MOJITO OF FLOR DE CAÑA 8,6
Flor de Caña rum, fresh lime juice, brown sugar and fresh mint

STRAWBERRY DAIQUIRI OF FLOR DE CAÑA 8,9
Flor de Caña rum, fresh lime juice, strawberry and brown sugar

BROCKMANS 7
Brockmans gin, grapefruit zest and blueberrys



BRANDYS

CARLOS I 12,6

CARLOS I IMPERIAL 15,25

CONDE DE OSBORNE 8

MAGNO 5



GIN TONICS

PERFECT SERVE NORDÉS 13

Nordés gin and fresh sage

AMPERSAND GIN PERFECT 11

Ampersand gin and lemon zest

BROCKMANS 13

Brockmans gin, grapefruit zest and blueberrys



SWEET & PORT WINES

OSBORNE OLOROSO SEMI DULCE 10 RF 2,9

OSBORNE SANTA MARÍA CREAM 2,9

OSBORNE PX 1827 3,6

OSBORNE PORTO 10 YEARS 5

OSBORNE PORTO 20 YEARS 8,8

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 1,80

