

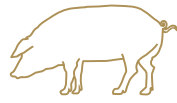


*Cinco Jotas*

S E R R A N O

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**

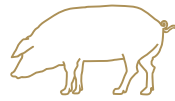
Jamón and caña de lomo



## **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**

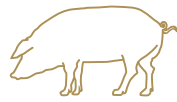
with tartare sauce

### **SEASONAL VEGETABLES 9,9**

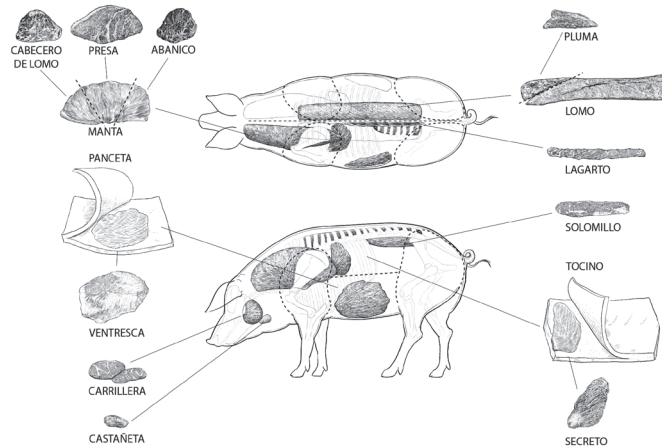
sautéed with extra virgin olive oil

### **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

### SIRLOIN STEAK 16,5

with reduced sherry Pedro Ximénez sauce and rustic french fries

### IBÉRICO HAMBURGUER 15,5

with rustic potato wedges

### TATAKY OF PRESA 17

with crunchy vegetables and sauce honey mustard

### CANELONI WITH CRUNCHY VEGETABLES 16

and Parmesan cheese

### MEATBALLS MADE FROM IBÉRICO PORK 11,5

iberian sauce and Fino Quinta sherry wine reduction

### IBÉRICO PORK SIRLOIN CARPACCIO 12

with rocket, Parmesan cheese and little mushrooms

### GRILLED PLUMA 18

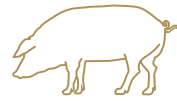
with caramelized red peppers

### GRILLED PRESA 38

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

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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

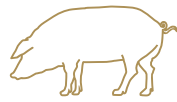


## GRILL

**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**



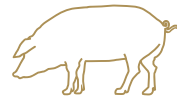
## COCKTAILS

**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**

