



*Cinco Jotas*

JABUGO 1879

SEVILLA



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## MENU ARACENA

### STARTERS

Lettuce salad with smoked codfish and black olives vinaigrette

### MAINS

Chicken sirloin with Gorgonzola sauce and baked potatoes

### DESSERT

Orange cake with cheese cream and chocolate ice cream

### WINE CELLAR

Water Solán de Cabras

Red wine Solaz (Land of Castilla)

Coffee or infusion

**18 €/ PERSON**

(10% V.A.T INCLUDED)



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## MENU GALAROZA

### STARTERS

Salmorejo (typical Spanish cold tomato soup) with Cinco Jotas acorn-fed 100% ibérico ham and chopped egg

### MAINS TO CHOOSE

Ibérico cheek with red wine and potato emulsion

Or

Tagliolinis with sauteed seasonal mushrooms

### DESSERT

Cheese cake with berries jam

### WINE CELLAR

Water Solán de Cabras

Red wine Solaz (Land of Castilla)

Coffee or infusion

**20 €/ PERSON**

(10% V.A.T INCLUDED)



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## MENU JABUGO

### STARTERS TO CHOOSE

César salad with crunchy chicken bites

or

Castellana soup with Cinco Jotas acorn-fed 100% ibérico ham shavings

### MAINS TO CHOOSE

Grilled ibérico sirloin with mushroom risotto

Or

Cod gratin with ham cream

### DESSERT

Chocolate fondant with vanilla ice cream

### WINE CELLAR

Water Solán de Cabras

Montecillo Crianza (D.O.P. Rioja)

Coffee or infusion

**23 €/ PERSON**

(10% V.A.T INCLUDED)



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## MENU MONTANERA

### TO SHARE

Cinco Jotas acorn-fed 100% ibérico platter  
*served with toasted bread with tomato and olive oil*

Broken eggs with Shoulder ham

### MAINS TO CHOOSE

Ibérico presa "taco" with Torta de Casar cheese  
or  
Grilled salmon loin with fresh vegetables by Juliana style

### DESSERT

Our tiramisu

### WINE CELLAR

Water Solán de Cabras  
Montecillo Crianza (D.O.P. rioja)  
Coffee or infusion

**26 € PER PERSON**

(10% V.A.T INCLUDED)



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## TAPAS MENU

### TO SHARE

Cinco Jotas acorn-fed 100% ibérico ham  
*served with toasted bread with tomato and olive oil*

Chicken finger

Musaka with Cinco Jotas acorn-fed 100% ibérico ham

Fried codfish dices with almond sauce

Fried calamari with coriander mayonnaise

Grilled ibérico pluma with gratin potatoes, cheese and bacon

### DESSERT

Orange cake with cheese cream and chocolate ice cream

### WINE CELLAR

Water Solán de Cabras

Red wine Solaz (Land of Castilla)

Coffee or infusion

**28 €/ PERSON**

(10% V.A.T INCLUDED)