



*Cinco Jotas*

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.





## FROM THE BAR

OUR SPECIAL "PATATAS BRAVAS" 6,5

CRUNCHY COD RINDS 3,8

FRIED GREEN "PADRÓN" PEPPERS 5,5

CRISPY PORK BELLY "TORREZNO" 6,5

HAM CROQUETTES 2,1 (unit)

PORK CHEEK CROQUETTES 2,1 (unit)

OLIVIER SALAD 6,9

CANTABRIAN ANCHOVY 00 2,1 (loin)

ANCHOVIES IN VINEGAR AND OLIVE OIL 6,5

FOIE AND APPLE INGOT 8,4

IBERICO MEAT DUMPLINGS WITH YELLOW "AJI" 4,5 (unit)

SOUTHERN SALTY SHRIMPS 11,8

PRESA MEAT SERVING "FUEGO DE PERÚ" 7,9

FRIED BABY SQUID WITH BLACK GARLIC SAUCE 9,5

POTATO SPANISH OMELETTE WITH SWEET ONIONS  
AND FRESHLY CUT HAM 6,8



## CARVER CINCO JOTAS

JAMÓN 24,9 / 17,5 1/2 portion

PALETA 20 / 15 1/2 portion

CAÑA DE LOMO 18 / 12 1/2 portion

CAÑA DE LOMO NATURAL 19 / 12,5 1/2 portion

CAÑA DE PRESA 17 / 11,5 1/2 portion

MORCÓN CHORIZO 14 / 9 1/2 portion

SALCHICHÓN PORK SAUSAGE 14 / 9 1/2 portion

ASSORTED IBÉRICO PLATTER 22,5



## ARTISAN CHEESES

BLAU DE L'AVI TON 12 / 6,8 1/2 portion  
Raw blue from Lleida

PUIGPEDRÓS 12 / 6,8 1/2 portion  
Raw Cerdanya cow's milk

PAJARETE GRAN RESERVA 12 / 6,8 1/2 portion  
Pressed paste cured, sheep

GARROTXA-BAUMA 12 / 6,8 1/2 portion  
Goat

PICÓN DE BEJES-TRESVISO 11 / 6 1/2 portion  
Cow

ASSORTED CHEESES 16,5  
Blau de l'Avi Ton, Puigpedrós, Pajarete GR,  
Garrotxa-Bauma and Picón de Bejes-Tresviso



### CLASSIC OF THE HOUSE

“HUEVOS ROTOS” TRADITIONAL BROKEN EGGS  
WITH HAM AND FRENCH FRIES 14

ANDALUSIAN TOMATO CREAM WITH DICED HAM 9,5

SIRLOIN STEAK TARTAR WITH CHILI “PIPARRAS” 18,5

HAM AND FOIE RISOTTO 17



### SEASONAL PLATES

“GAZPACHO” COLD SOUP 8

“PIPIRRANA” SALAD WITH TOMATOES  
AND SMOKED SARDINE 10,8

GORGONZOLA SALAD WITH FRESH GREEN LEAVES,  
CASHEW AND MINT 12

CRAB PACCHERIS CANNELLONI 17,4

TUNA TATAKI WITH PONZU AND WASABI PEAS 16



### BROUGHT FROM THE SEA

CODFISH WITH NORI “PIL-PIL” 20

BRAISED TURBOT FISH WITH VEGETABLES 24

BLACK RICE WITH SCALLOPS 18

GRILLED CUTLEFISH WITH FRESH TOMATOE TARTAR  
AND PRAWNS 17

PAELLA WITH RED PRAWNS, CUTLEFISH  
AND MUSSELS 20 (25 MIN)



### OUR MEAT CINCO JOTAS

## “CORTES DE LA DEHESA”

PLUMA 19

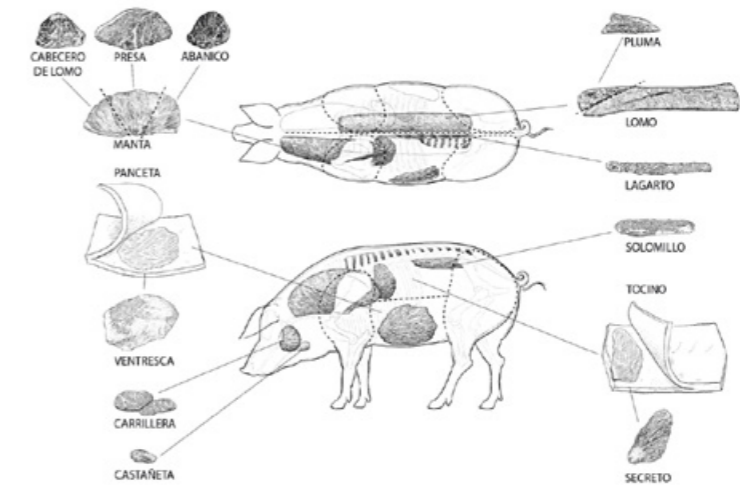
SIRLOIN 18

PRESA 20

PRESA TO SHARE 38 (Minimum 2 people)

ASSORTED MEAT GRILL 36 (Minimum 2 people)

Presa, pluma, sirloin and tira



### ON THE GRILL

MIXED VEGETABLES WITH “ROMESCO” NUTS SAUCE 14,5

IBERIAN HAMBURGER WITH CRISPY HAM AND MOZZARELLA  
CHEESE 16,5

SUCKLING LAMB CHOPS WITH VEGETABLES  
AND ROSEMARY 22,5

DUCK MAGRET ORANGE RECIPE 22

RIPENED BEEF SIRLOIN WITH ROASTED VEGETABLES 24



## DESSERTS

**BLACK CHOCOLATE TRUFFLES 1,8 (unit)**

**MANGO SOUP AND GINGER ICE CREAM 6**

**INVERTED CHEESE PIE WITH PISTACCHIO  
SPONGE AND HAZELNUT ICE CREAM 6,8**

**“CREMA CATALANA CREMADA” 6**

**“TORRIJA” FRENCH TOAST CARAMELIZED  
WITH LECHE MERENGADA ICE CREAM 6,5**

**“PACO ROIG” CHOCOLATE INGOT 7,2**

**CHOCOLATE AND ALMOND “GIJÓN” CHARLOTTE 6,5**

**“TOCINILLO DE CIELO” WITH YOGURT FOAM AND APPLE SORBET 7**



## DESSERT WINES

**OSBORNE OLOSOSO SEMI DULCE 10 RF Medium Sherry 3,6**

**OSBORNE SANTA MARÍA CREAM Sweet Sherry 3,6**

**OSBORNE PORTO 20 YEARS 6,5**

**OSBORNE PX 1827 Very Sweet Sherry 4**



## SPECIAL COFFEES

**IRISH 6,8**

A classic: whisky, coffee and cream

**CAFEMAGNO 5,5**

With brandy and cinnamon

**GOURMAND 6**

Coffee your way and black chocolate truffles



ALL OUR DISHES ARE PRODUCED WITH CINCO JOTAS  
100% IBÉRICO ACORN-FED.  
PURE FREE-RANGE IBERIAN LIVESTOCK.

WE ARE CONSCIOUS ABOUT ALLERGIES:  
PLEASE, INDICATE ANY INTOLERANCE OR ALLERGY TO THE WAITER

PRICES INCLUDE 10% VAT.  
TERRACE 10% INCREASE.

**BREAD SERVICE 1,80**





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