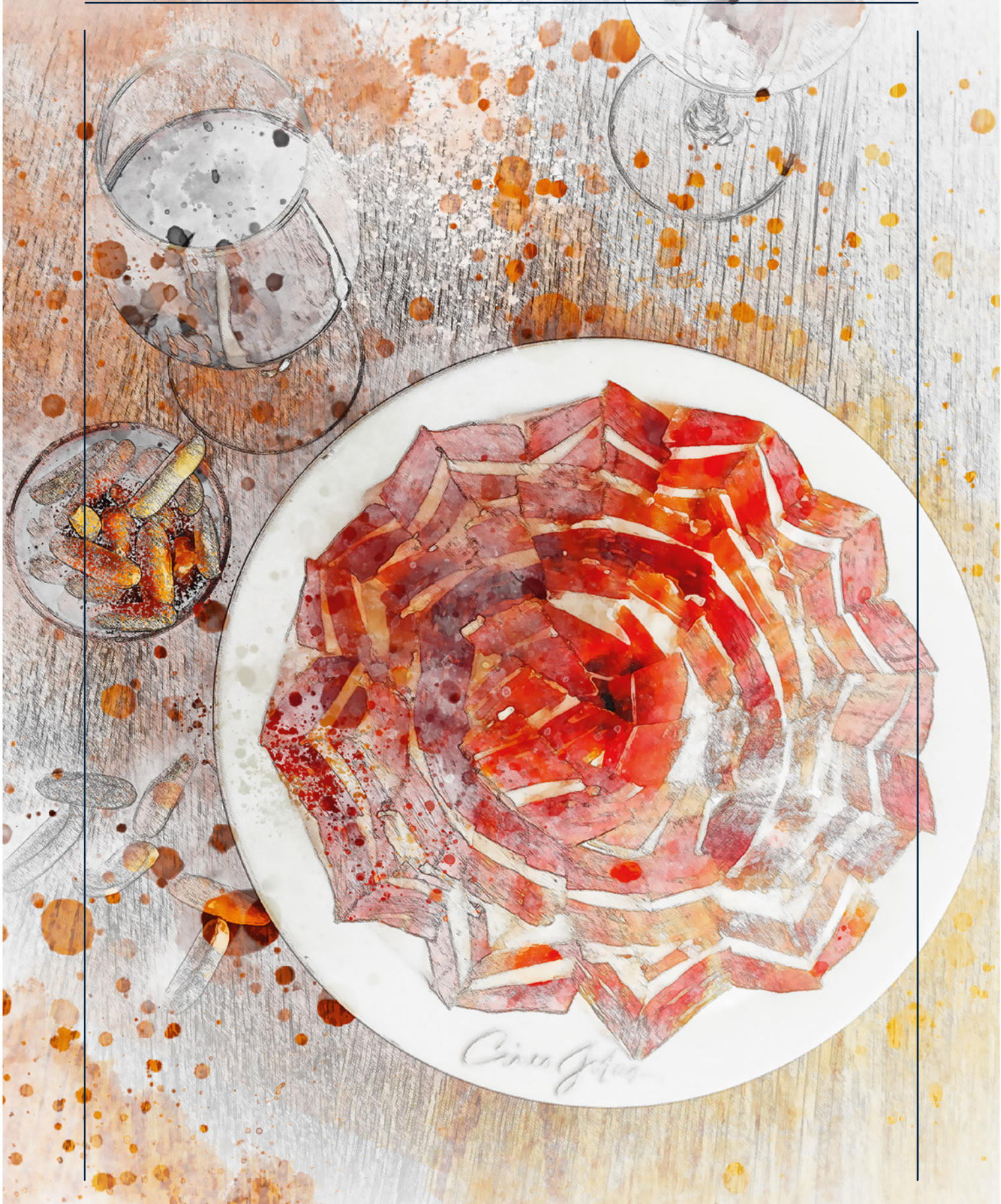


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CINCO JOTAS

JABUGO 1879



• SEVILLE • TERRACE •

## IBERIAN COLD CUTS AND CHEESES

### HAM

LARGE PORTION (120 g) €38.5 / PORTION (80 g) €28.6 / 1/2 PORTION (60 g) €22

### HAM SHOULDER

PORTION (70 g) €23.1 / 1/2 PORTION (40 g) €15.95

### CURED PORK LOIN SAUSAGE

PORTION (70 g) €24.75 / 1/2 PORTION (40 g) €17.6

### CURED PORK SHOULDER SAUSAGE

PORTION (70 g) €20.9 / 1/2 PORTION (40 g) €15.4

### MORCÓN (CURED SAUSAGE)

PORTION (100 g) €19.8 / 1/2 PORTION (60 g) €13.2

### SALCHICHÓN (CURED SAUSAGE)

PORTION (100 g) €19.8 / 1/2 PORTION (60 g) €13.2

### MIXED IBÉRICO MEAT PLATTER

Cured pork loin sausage, cured pork shoulder sausage, morcón (cured sausage) and salchichón (cured sausage)  
PORTION (40 g, 40 g, 50 g, 50 g) €42.9 / 1/2 PORTION (20 g, 20 g, 30 g, 30 g) €27.5

### CURED SHEEP CHEESE

(pasteurized milk) / PORTION (120 g) €13.75 / 1/2 PORTION (70 g) €9.9

### "LOS BALANCHARES" GOAT CHEESE IN OLIVE OIL

(pasteurized milk) / PORTION (100 g) €16.35

### IBERIAN SIRLOIN TOAST

and Cinco Jotas shoulder / €12.1

### CINCO JOTAS IBERIAN SHOULDER TOAST

with tomato and virgin olive oil / €9.9

## STARTERS TO SHARE AND SNACK FOOD

### CINCO JOTAS CROQUETTES

with coquintero emulsion  
(7 u.) €17.05 / (4 u.) €9.75

### RED PRAWN CROQUETTES

and kimchi / (7 u.) €17.05 / (4 u.) €9.75

### CROQUETTES OF OXTAIL

and gravy / (7 u.) €17.05 / (4 u.) €9.75

### IBERIAN PANCETTA BITES

with fried peppers / €13.2

### FRIED PADRÓN PEPPERS

with flakes of fried onion / P. €9.85 / 1/2 P. €5.65

### ABANICO MEATBALLS

with Iberian sauce and a hint of Jerez wine  
(6 u.) €15.95 / (4 u.) €11

### FRIED SQUID

with apple alioli / €17.6

### TUNA BELLY AND SHRIMP

salad / €10.45

### ANCHOVIES IN VINEGAR

with green olives, cherry tomatoes,  
olive oil and parsley / €17.6

### FRIED EGGS

WITH GARLIC BOLETUS MUSHROOMS  
and Cinco Jotas morcón pork sausage / €17.6

### IBERIAN SIRLOIN

#### STEAK TARTARE

with old-style mustard  
and small toasts / (190 g) €17.05

### SAUTÉED PORK CHOPS

#### WITH MUSHROOMS

in a wine reduction sauce (150 g) / €15.95

### PAPPARDELLE WITH JEREZ

and Cinco Jotas / €11.55

### FRIED EGGS

#### WITH FRIED POTATOES

and Cinco Jotas / (30 g) €16.5 / (15 g) €8.8

Bread/appetiser service €1.8. 



Please inform the waiter of any food allergies or intolerances you may have.





## SALADS, VEGETABLES

VEGGIE STIR-FRY   
with extra virgin olive oil / €11

ENDIVE AND POMEGRANATE SALAD      
with mozzarella pearls and a mustard  
and walnut vinaigrette / €12.1

TOMATO SALAD    
with tuna belly and onion / €12.1

LETTUCE HEARTS WITH ANCHOVIES,    
cherry tomato confit and black olives / €17.6

SPINACH SALAD    
with dried fruit vinaigrette  
and Balancharés cheese / €12.1

SALMOREJO WITH CINCO JOTAS    
and chopped hard-boiled egg / P. €11 / 1/2 P. €6.75

CREAM OF LEEK SOUP    
with monkfish and "Cinco Jotas" ham / €13.2

SAUTÉED ARTICHOKES    
with salmorejo and "Cinco Jotas" ham / €13.75

## MEATS AND FISH

GRILLED IBERIAN FLANK   
and seasoned carrot purée / (175 g) €20.9 / (120 g) €15.4

IBERIAN PORK 'ABANICO' (CUT FROM AROUND THE RIBS)   
with a sweet and sour papaya sauce / (200 g) €20.9

IBERIAN SIRLOIN WITH PEDRO XIMÉNEZ     
and red onion jam / (180 g) €20.9 / (120 g) €15.4

IBERIAN PORK SPARE RIB HAMBURGER    
with bacon and cured cheese / (180 g) €18.15




GRILLED SHOULDER   
with fried potatoes and peppers / (500 g) €44 / (200 g) €20.9 / (120 g) €15.4



IBERIAN SPINE     
with potatoes and mojo sauce / (200 g) €20.9

IBERIAN MEAT GRILL   
sirloin (125 g), flank (125 g), shoulder (125 g) and Iberian spine (125 g) / €44

RETINTA VEAL ENTRECOTE   
with fried potatoes and peppers / (300 g) €24.2

OXTAIL STEWED IN RED WINE    
with fried potatoes / €21.45

CHICKEN BREAST     
with spiced couscous and curry and mustard mayonnaise / €15.4

GRILLED BABY SQUID     
with wild rice and black garlic mayonnaise / (200 g) €17.55

GRILLED SEA BREAM LOIN    
served on mixed fresh vegetables with cava / (350 g) €18.15

SIDE ORDER OF EXTRA VIRGIN OLIVE OIL AND SIDE SAUCES    
*Pedro Ximénez, mojo picón red pepper sauce, apple alioli, Espagnole sauce* / €1.1

## DESSERTS

APPLE PIE    
with vanilla ice cream / €7.15

CHOCOLATE FONDANT    
with vanilla ice cream / €7.15

CARAMELIZED FRENCH TOAST    
with honey ice cream / €7.4

CREAMY CHEESECAKE    
with stewed red fruits / €7.4

WHITE CHOCOLATE FONDUE     
with Oreo slices and pistachio ice cream / €7.15

CHOCOLATE TRUFFLES INFUSED     
WITH FLOR DE CAÑA RUM  
with raspberry crumble (4 u.) / €7.15

MANDARIN SORBET WITH CINNAMON   
and Carlos I "Pedro Ximénez" brandy / €7.15

ICE CREAMS / €5.5  



# CINCO JOTAS

JABUGO 1879

**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.**

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:**

