

CINCO JOTAS

SEVILLA



— TERRACE MENU —

IBERIAN MEATS AND CHEESES

HAM

LARGE PORTION (120 g) €39.60 / PORTION (80 g) €29.70 / 1/2 PORTION (60 g) €23.10

SHOULDER

PORTION (70 g) €23.10 / 1/2 PORTION (40 g) €15.95

TRADITIONAL PORK LOIN

PORTION (70 g) €24.75 / 1/2 PORTION (40 g) €17.60

CURED SHOULDER

PORTION (70 g) €20.90 / 1/2 PORTION (40 g) €15.40

BLOOD SAUSAGE

PORTION (100 g) €19.80 / 1/2 PORTION (60 g) €13.20

SPICY SAUSAGE

PORTION (100 g) €19.80 / 1/2 PORTION (60 g) €13.20

MIXED PLATTER OF IBERIAN CURED MEATS

Traditional pork loin (40 g), cured shoulder (40 g), blood sausage (50 g) and spicy sausage (50 g) / PORTION €42.90

Traditional pork loin (20 g), cured shoulder (20 g), blood sausage (30 g) and spicy sausage (30 g) / 1/2 PORTION €27.50

CURED SHEEP'S CHEESE (pasteurised milk) / PORTION (120 g) €13.75 / 1/2 PORTION (70 g) €9.90 

"Los Balanchares" GOAT'S CHEESE IN OLIVE OIL (pasteurised milk) / PORTION (100 g) €15.10 

TOAST WITH IBERIAN PORK LOIN and Cinco Jotas pork shoulder / €12.65 

TOAST WITH CINCO JOTAS IBERIAN PORK SHOULDER, with tomato and extra virgin olive oil / €12.10 

TO SNACK ON AND SHARE

CINCO JOTAS CROQUETTES with a Coquinero sherry emulsion / (7 pcs.) €17.50 / (4 pcs.) €10    

CROQUETTES OF SHRIMP and kimchi / (7 pcs.) €17.50 / (4 pcs.) €10    

CROQUETTES OF OXTAIL and gravy / (7 pcs.) €17.50 / (4 pcs.) €10   

PORK BELLY with fried peppers / €13.20 

FRIED PADRÓN PEPPERS with crispy onion flakes / PORTION €9.85 / 1/2 PORTION €5.65      

IBERIAN PORK SHOULDER CARPACCIO with rocket and Parmesan ice cream / €15.40      

IBERIAN PORK RIB MEATBALLS in sauce and a touch of sherry wine / (6 pcs.) €16.20 / (4 pcs.) €11   

FRIED CALAMARI (BATTERED SQUID RINGS) with an apple aioli / €18.40   

OUR SALAD / €10.70    

ANCHOVIES IN VINEGAR with green olives, cherry tomatoes, olive oil and parsley / €17.60  

TARTARE with aged mustard and toast / (190 g) €17.60    

PAPPARDELLE IN SHERRY with cubes of Cinco Jotas ham / €11.55   

FRIED EGGS with potatoes and Cinco Jotas ham / (30 g) €16.50 / (15 g) €8.80 

BREAD (per portion) / €1.80 

 GLUTEN  SOYA  PEANUTS  SESAME SEEDS  NUTS  CELERY  MUSTARD  EGG  MILK/DAIRY  MOLLUSCS  FISH  CRUSTACEANS  SULPHITES  FREE OF ALLERGENS

SALADS, VEGGIES

— SAUTÉED VEGETABLES in extra virgin olive oil / €11

🥗🥗🥗 CURLY ENDIVE AND POMEGRANATE SALAD with mozzarella pearls and a mustard and walnut vinaigrette / €12.10

🥗🥗 GARDEN TOMATO SALAD with tuna belly and spring onion / €12.10

🥗🥗 LETTUCE HEARTS with anchovies, cherry tomato confit and black olives / €17.60

🥗🥗🥗 PINACH SALAD with a nutty vinaigrette and "Los Balanchares" cheese / €12.10

🥗🥗🥗🥗 LOLLO ROSSO SALAD, bean sprouts, honey and mustard vinaigrette, caramelised goat's cheese and peach / €13.20

🥗🥗🥗 WHITE GARLIC with smoked sardines and mango sorbet / €11

🥗🥗🥗 SALMOREJO (Andalusian tomato soup) with Cinco Jotas ham and chopped egg / PORTION €11 / 1/2 PORTION €6.75

🥗🥗🥗🥗 SEASONAL GAZPACHO with cucumber sorbet / €12.10

🥗🥗🥗 SAUTÉED ARTICHOKEs with salmorejo and Cinco Jotas ham / €13.75

MEAT AND FISH DISHES

🥗 GRILLED IBERIAN RINDLESS PORK BELLY with seasoned carrot purée / (175 g) €20.90 / (120 g) €15.40

🥗🥗 IBERIAN PORK RIB with beetroot purée and sriracha sauce / (200 g) €20.90

🥗🥗🥗 PORK LOIN IN PEDRO XIMÉNEZ SHERRY with a red onion marmalade / (180 g) €20.90 / (120 g) €15.40

🥗🥗🥗 IBERIAN PORK RIB BURGER with bacon and cured cheese / (180 g) €18.70

— GRILLED PORK SHOULDER with potatoes and peppers / (500 g) €46.20 / (200 g) €20.90 / (120 g) €15.40

🥗🥗🥗🥗🥗🥗🥗 IBERIAN PORK 'LAGARTO' (cut from between the backbone and the loin) with potatoes and mojo sauce / (200 g) €20.90

— PLATTER OF GRILLED IBERIAN MEATS: pork loin (125 g), rindless pork belly (125 g), pork shoulder (125 g), and 'largarto' (125 g) / €46.20

— RETINTA BEEF ENTRECÔTE (300 g) with fries and peppers / €25.30

🥗🥗🥗🥗 OXTAIL stewed in red wine with fries / €25.30

🥗🥗🥗🥗 CHICKEN BREAST with spiced couscous and curry and mustard mayonnaise / €15.40

🥗🥗🥗 GRILLED CUTTLEFISH (200 g) with wild rice and black garlic mayonnaise / €19.80

🥗🥗 GRILLED SEA BREAM (350 g) on a bed of mixed fresh vegetables cooked in cava / €19.25

EXTRA SAUCES. Pedro Ximénez sherry, spicy mojo sauce, apple aioli, Spanish sauce / €1.10

SIDE ORDER OF extra virgin olive oil / €1.10

DESSERTS

🥗🥗🥗 THIN APPLE TART with vanilla ice cream / €7.65

🥗🥗🥗🥗 CHOCOLATE FONDANT (COULANT) with vanilla ice cream / €7.65

🥗🥗🥗🥗 CAMELISED SPANISH-STYLE FRENCH TOAST with honey ice cream / €7.65

🥗🥗🥗🥗 CREAMY CHEESECAKE with stewed red fruits / €7.65

🥗🥗🥗🥗 WHITE CHOCOLATE SOUP, Oreo crumbs and pistachio ice cream / €7.65

🥗🥗 CHOCOLATE TRUFFLES INFUSED with Flor de Caña rum and raspberry crumble / (4 pcs.) €7.65

🥗🥗🥗 ASSORTED FRUIT PLATTER with raspberry sorbet / €7.65

🥗🥗🥗🥗 MANDARIN SORBET with cinnamon and Carlos I "Pedro Ximénez" brandy / €7.15

🥗🥗🥗🥗 ICE CREAMS / €5.50



**DISHES MADE WITH 100% CINCO JOTAS IBERIAN ACORN-FED PORK PRODUCTS.
PURE IBERIAN LIVESTOCK RAISED FREELY.**

Only by respecting each animal and preserving the centuries-old pastures, which allow the pigs to roam freely and feed on a completely natural diet, can a flavour full of nuances and aromas be obtained, such as that of Cinco Jotas products, a true treasure of our heritage.

Every story has its origins. Come and visit ours and find out how the legend of the world's most exclusive ham began. Tour our century-old cellars in Jabugo and discover a production process that has remained unchanged since 1879.

ENJOY THE EXPERIENCE BY BOOKING YOUR VISIT TO THE WINERY:

