

100% IBERIAN ACORN-FED CINCO JOTAS CURED HAM

Ham (120 g) €44 / (80 g) €30 / (50 g) €22

Pork shoulder (120 g) €33 / (80 g) €25 / (50 g) €18

Traditional pork loin (120 g) €32 / (80 g) €23 / (50 g) €17

Cured shoulder (120 g) €28 / (80 g) €21 / (50 g) €15

Morcón chorizo sausage (80 g) €15 / (50 g) €10

Iberian spicy sausage (80 g) €15 / (50 g) €10

Mixed platter of Iberian cured meats / (80 g) €28

Traditional pork loin, cured shoulder, morcón chorizo sausage and Iberian spicy sausage

STARTERS

Artisan cheese board / €20

Prawn "Russian-style" salad with shrimp fritter / €14

Tomato salad with burrata and Cinco Jotas ham / €16.50

Pan-fried vegetables with sesame seeds and EVOO / €12

Salmorejo (cold Andalusian tomato soup) with Cinco Jotas ham / €12

Creamy Cinco Jotas ham croquettes (4 pcs.) / €10

Crispy baby squid with tartar sauce / €14

Artichoke flowers with Cinco Jotas ham (2 pcs.) / €12

Roasted aubergine with celery, toasted pistachios and berries / €14

Stewed tripe with Cinco Jotas ham / €16

Pig's ear cooked at a low temperature with fried egg and a spicy sauce / €14

Fried eggs with potatoes and Cinco Jotas ham / €18

Fried eggs with potatoes and Riofrío caviar / €45

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



GLUTEN



SOYA



PEANUTS



SESAME SEEDS



NUTS



CELERY



MUSTARD



EGG



DAIRY LACTOSE



MOLLUSCS



FISH



CRUSTACEANS



SULPHITES



FREE OF ALLERGENS

Prices with 10% VAT included. 10% increase on the terrace.

100% IBERIAN ACORN-FED CINCO JOTAS MEATS

Sirloin steak tartar with Camembert and anchovies / €23



Slow-cooked pork cheek with potato parmentier / €19



Cinco Jotas hamburger / €18



GRILLED CUTS

Sirloin steak / (200 g approx.) €22



Cured shoulder / (250 g approx.) €24 / (500 g approx.) €44



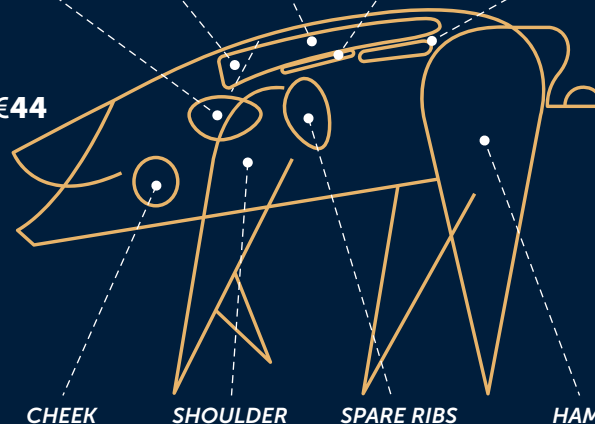
Pork flank / (200 g approx.) €23



Cinco Jotas Experience / €44
(sirloin, flank and cured shoulder)



CURED SHOULDER FLANK LOIN ROUND STEAK SIRLOIN STEAK



We accompany the grilled meats
with our Pedro Ximénez (🍷 🍷), spicy red (🔥) and yakiniku (🍢 🍢 🍢).
All our grilled meats are accompanied by a garnish to choose between
fried potatoes, roasted peppers or a salad of lettuce hearts. Extra garnish / €4 (🔥).

OTHER MEATS AND FISH

Entrecôte of Simmental beef tenderloin (21 days of maturation) / €34



Grilled squid with green mojo sauce and crinkle-cut potatoes / €26



Grilled sea bass loin with toasted pistachios and sweet potato / €28



Grilled turbot fish with steamed cockles and green sauce / €32



A side of bread / €2 🍞

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CINCO JOTAS

MADRID

DESSERTS

Charles I Orange
sorbet / €6



Cheesecake
with blueberry jam / €8



Chocolates
of different textures / €8



Artisan ice cream
(vanilla, dark chocolate, pistachio, caramel and nougat) / €5.50



Warm French toast
with Pedro Ximénez sauce and meringue milk ice cream / €8



Crème brûlée with Anís del Mono aniseed liqueur / €8



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PEANUTS



SESAME SEEDS



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CELERY



MUSTARD



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LACTOSE



MOLLUSCS



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APERITIF

Nordesiño. Nordés gin, Montecillo Albariño, grape brochette and Schweppes tonic / **G. €9**

Nordés vermouth. White or red / **G. €4**

Vermouth Osborne / **G. €5.50**

SHERRY WINES

D.O. JEREZ

Fino Quinta. Palomino Fino / **G. €3.50**

Bailén (dry oloroso). Palomino Fino / **G. €3.50**

10 RF (medium oloroso). Palomino Fino, Pedro Ximénez / **G. €3.50**

Santa María Cream (semi-sweet). Palomino Fino, Pedro Ximénez / **G. €3.50**

Pedro Ximénez 1827. Pedro Ximénez / **G. €4**

EN RAMA D.O. JEREZ

Fino Coquintero. "Very aged" 6.5 years. Palomino Fino / **G. €6**

Fino La Honda. "Extremely aged" 11 years. Palomino Fino / **G. €8**

Amontillado La Honda. 22 years. Palomino Fino / **G. €11**

RED WINES

D.O.Ca. RIOJA

Montecillo Crianza. Tempranillo, Graciano / **G. €4 / B. €22**

Montecillo Reserva. Tempranillo / **G. €5 / B. €27**

Montecillo "Limited Edition". Tempranillo, Graciano / **B. €30**

Montecillo Gran Reserva. Tempranillo / **B. €45**

22 Barricas (Special Edition). Tempranillo, Graciano, Garnacha, Mazuelo / **B. €52**

Viña Monty Garnacha Reserva. Garnacha / **B. €56**

Viña Monty Graciano Reserva. Graciano / **B. €56**

D.O. RIBERA DEL DUERO

Montecillo Singladuras Ribera. Tinta del país / **G. €4 / B. €22**

Vizcarra Crianza. Tempranillo / **B. €29**

Pago de Capellanes Crianza. Tinta del país / **B. €42**

Pago de Carraovejas. Tinto Fino, Cabernet Sauvignon, Merlot / **B. €58**

MADRID D.O. WINES

Agrícola de Cadalso. Garnacha / **B. €25**

El Regajal Special Selection. Tempranillo, Cabernet Sauvignon / **B. €33**

OTHER D.O.s

Románico. Tinta de Toro. D.O. Toro / **B. €24**

Habla del Silencio. Syrah, Cabernet Sauvignon, Tempranillo. Land of Extremadura / **B. €32**

Lalama 2020. Mencía, Brancellao, Mouratón, Souson, Garnacha Tintorera. D.O. Ribeira Sacra / **B. €36**

Abadía Retuerta Special Selection. Cabernet Sauvignon, Syrah, Tempranillo.

Land of Castile and León / **B. €44**

B. Bottle / G. Glass

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WHITE AND ROSÉ WINES

D.O.Ca. RIOJA

Barrel-fermented Montecillo. *Viura, Tempranillo Blanco, Sauvignon Blanc* / G. €4 / B. €22

Montecillo "Limited Edition" Garnacha Blanca. *Garnacha Blanca* / B. €26

Viña Monty Reserva. *Viura, Tempranillo Blanco* / B. €56

Montecillo Rosé. *Tempranillo, Garnacha* / G. €4 / B. €22

D.O. RUEDA

Montecillo Singladuras Verdejo. *Verdejo* / G. €4 / B. €22

Fenomenal. *Sauvignon Blanc* / B. €26

D.O. RÍAS BAIXAS

Montecillo Singladuras Albariño. *Albariño* / G. €4 / B. €22

SPARKLING WINES

A.D.C. CHAMPAGNE

Piper-Heidsieck Brut Cuvée. *Pinot Noir, Meunier, Chardonnay* / B. €55

Piper-Heidsieck Rosé Sauvage. *Pinot Noir, Meunier, Chardonnay* / B. €60

D.O. CAVA

Privat Brut Nature Reserva. *Chardonnay* / G. €5 / B. €24

CRAFT BEERS

Toro "Pilsen" Fino / G. €5.50

Toro "Amber Ale" Oloroso / G. €5.50

Toro "Imperial Stout" Pedro Ximénez / G. €5.50

SPIRITS

GIN & TONIC

Nordés gin / G. €12

Nordés 0.0 / G. €12

Gin Gold / G. €13

Brockmans / G. €13

BRANDYS

Carlos I / G. €10

1866 / G. €16

RUM

Burlanegra / G. €10

7-year-aged Flor de Caña / G. €10

12-year-aged Flor de Caña / G. €12

18-year-aged Flor de Caña / G. €18

B. Bottle / G. Glass

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