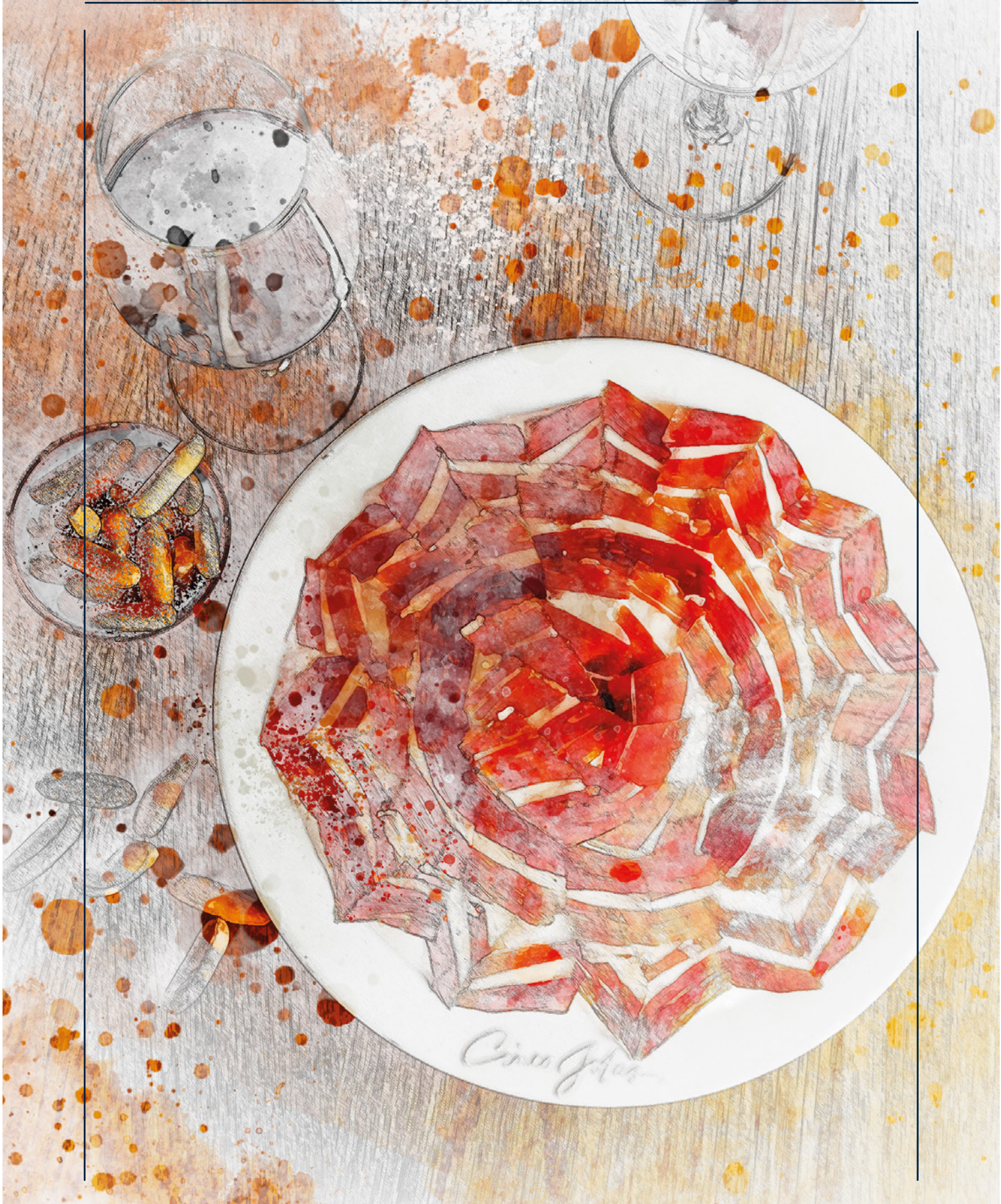


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CINCO JOTAS

JABUGO 1879



• PADRE DAMIÁN • MADRID •



## CINCO JOTAS 100% ACORN-FED IBERIAN HAM AND CHEESES WITH DESIGNATION OF ORIGIN

### CURED HAM

LARGE PORTION (120 g) €44 / PORTION (80 g) €30 / 1/2 PORTION (50 g) €22

### SHOULDER

LARGE PORTION (120 g) €33 / PORTION (80 g) €25 / 1/2 PORTION (50 g) €18

### TRADITIONAL PORK LOIN

LARGE PORTION (120 g) €32 / PORTION (80 g) €23 / 1/2 PORTION (50 g) €17

### CURED SHOULDER

LARGE PORTION (120 g) €28 / PORTION (80 g) €21 / 1/2 PORTION (50 g) €15

### MORCÓN (CURED SAUSAGE)

PORTION (80 g) €15 / 1/2 PORTION (50 g) €10

### SALCHICHÓN (SPICY SAUSAGE)

PORTION (80 g) €15 / 1/2 PORTION (50 g) €10

### MIXED BOARD OF IBERIAN MEATS

Cured pork loin, cured shoulder, morcón (cured sausage) and salchichón (spicy sausage)  
PORTION (80 g) €28

### ARTISANAL CHEESE BOARD

PORTION (120 g) €20 / 1/2 PORTION (80 g) €11

## SNACKS

### CINCO JOTAS

ham croquettes (4 pc.) / €9

### FRIED

Iberian pancetta / €12

### PRAWN SALAD

with two textures / €12.8

### FRIED ARTICHOKE

with salmorejo (cold Andalusian tomato soup) / €18

### RED TUNA TARTARE

served on crispy beansprouts / €20

### FRIED BABY SQUID

with fine herb tartar sauce / €15

### MINI POTATO OMELETTE

with Cinco Jotas shoulder ham / €8.5

## SALADS AND VEGGIES

### GREEN SALAD

with apple, walnuts and a yoghurt dressing / €12

### SEASONAL TOMATO SALAD

with burrata cheese and Cinco Jotas shoulder ham / €16.5

### SALMOREJO

with Cinco Jotas ham and chopped boiled egg / PORTION €11 / 1/2 PORTION €7

### ROASTED AUBERGINE

with celery, berries and pistachios / €14

### FRESH VEGETABLES

sautéed in olive oil / €11





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

Service and portion of bread €2. 

## THE CLASSICS

OUR MADRID STYLE TRIPE   
with Cinco Jotas ham / €16

SPARE RIB MEATBALLS     
with Iberian sauce with sherry / €18.5

SOPRACAPELLINI (SPAGHETTI) AU GRATIN     
with Iberian pancetta / €14


PIG'S TROTTERS   
stuffed with mushrooms, foie gras and wine reduction sauce / €18

## EGGS

FRIED EGGS   
with Cinco Jotas ham and potatoes / €18

POACHED EGGS    
over truffled parmentier with Cinco Jotas shoulder ham / €16

## FISH

GRILLED SQUID     
with green mojo sauce and wrinkled potatoes / €26

COD CONFIT   
with warm cherry tomato and fennel salad / €28

GRILLED TURBOT       
with steamed cockles and salsa verde / €27

CHAMPAGNE-INFUSED SEA BASS      
with sweet potato and hazelnut romesco sauce / €25


OVEN-COOKED BLACK RICE       
with baby squid and aioli / €17

## CINCO JOTAS 100% ACORN-FED IBERIAN MEATS

IBERIAN SIRLOIN      
steak tartare and carasau bread / €23

IBERIAN SIRLOIN    
in Pedro Ximénez / €22

GRILLED IBERIAN SHOULDER   
cut with flakes of salt and garnish / PORTION €44 / 1/2 PORTION €24

GRILLED IBERIAN END LOIN   
with fries or salad / €23

SELECTION OF CINCO JOTAS IBERIAN MEATS   
sirloin, end loin and shoulder cut / €44

## OTHER MEATS

BEEF HAMBURGER    
with guacamole, goat cheese and sundried tomato / €18

SIMMENTAL BEEF   
loin entrecôte (300 g) / €34

SUCKLING LAMB CHOPS   
with seasoned potatoes / €28



GLUTEN

SOY

PEANUTS

SESAME SEEDS

NUTS

CELERY

MUSTARD

EGG

DAIRY

MOLLUSCS

FISH

CRUSTACEANS

SULFUR DIOXIDE AND SULPHITES

ALLERGEN-FREE



# 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:**

