



Cinco Jotas
JABUGO 1879

JORGE JUAN



Cinco Jotas



TAPAS TO SHARE MENU

OF THE CUTTER TO SHARE

Cinco Jotas Cinco Jotas acorn-fed 100% ibérico shoulder ham
Cured Manchego cheese
Glass bread with tomato and extra virgin olive oil

COLD PLATES TO SHARE

Salad of roasted peppers with belly and crunchy Cinco Jotas Cinco Jotas acorn-fed 100% ibérico ham
Salmorejo with Cinco Jotas acorn-fed 100% ibérico ham and chopped egg

HOT PLATES TO SHARE

Fried eggs with potatoes and Cinco Jotas Cinco Jotas acorn-fed 100% ibérico ham
Homemade croquettes of Cinco Jotas acorn-fed 100% ibérico ham
Meatballs of a fan with Iberian sauce and a touch of Fino Quinta

DESSERT

Sorbet of Sherry Lemon

CELLAR

Water Solán de Cabras
Solaz Blanco (VT CASTILLA -Verdejo-Viura--)
Solaz Tinto (VT CASTILLA - Tempranillo-Cabernet Sauvignon)



Cinco Jotas



ARACENA MENU

OF THE CUTTER TO SHARE

Cinco Jotas acorn-fed 100% ibérico ham
Glass bread with tomato and extra virgin olive oil

STARTED TO SHARE

Salad with fresh sprouts with duck confit and sweet mustard
Our croquettes of Cinco Jotas acorn-fed 100% ibérico ham

SECOND TO CHOOSE

Iberian pork sirloin with PX sauce and potatoes from the meadow

OR

Pickled salmon with vegetables sautéed in olive oil

DESSERT

Fruit salad with yogurt and berries

CELLAR

Water Solán de Cabras

Solaz Blanco (VT CASTILLA -Verdejo-Viura--)

Solaz Tinto (VT CASTILLA - Tempranillo-Cabernet Sauvignon)



Cinco Jotas



GALAROZA MENU

OF THE CUTTER TO SHARE

Cinco Jotas acorn-fed 100% ibérico selection
(Ham, loin, dam and sausage)
Glass bread with tomato and extra virgin olive oil

STARTES TO SHARE

Salmon salad marinated with walnuts and blue cheese emulsion
Broken eggs with crispy smoked bacon
Seasonal vegetables in a pan with extra virgin olive oil

SECOND TO CHOOSE

Iberian pork cheeks stewed with red wine reduction and pumpkin wrap
OR
Confit cod with rustic tomato sauce and fried leek

DESSERT

Chocolate sponge cake with sour orange sauce

CELLAR

Water Solán de Cabras
Montecillo Tinto Crianza (D.O.C.a Rioja -Tempranillo-Graciano--)
Montecillo Singladuras Verdejo (D.O RUEDA - Verdejo--)



Cinco Jotas



JABUGO MENU

OF THE CUTTER TO SHARE

Cinco Jotas acorn-fed 100% ibérico ham

Glass bread with tomato

Cheese board with character

INDIVIDUAL STARTER

Tapa of salmorejo with Cinco Jotas acorn-fed 100% ibérico ham

INCOMING TO SHARE

Avocado and mango salad with pickle and vegetables

Natural artichokes stuffed with Iberian cheeks with Fino Quinta reduction

SECOND TO CHOOSE

Taco of 100% Iberian prey Cinco Jotas grilled with dried fruit humus and dried tomatoes

OR

Hake with and Fino Quinta sauce

DESSERT

Apple pie with cinnamon ice cream

CELLAR

Water Solán de Cabras

Montecillo Limited Edition (D.O.C.a Rioja -Tempranillo--)

Montecillo Singladuras Verdejo (D.O Rueda - Verdejo--)



Cinco Jotas



COCKTAIL MENU

OF THE CUTTER TO SHARE

Cinco Jotas acorn-fed 100% ibérico ham

Glass bread with tomato

Cheese board with character

COLD TAPAS

Salmorejo with Cinco Jotas acorn-fed 100% ibérico ham

Snap of pickled monkfish with avocado and mango

Tatakya of prey with crispy vegetables and honey-mustard sauce

Salmon and seaweed maki in tempura with oyster sauce

HOT TAPAS

Homemade ham croquettes Cinco Jotas acorn-fed 100% ibérico ham

Black pudding nibbles, apple and pine nuts on coulis de piquillo pepper

Teaspoon of mousse stewed with reduction of red wine and squash

Chupa Chups with lacquered partridge with orange and sesame sauce

SWEET TAPAS

Truffles with chocolate, orange and rum

Cheesecake in a pot

Sherry Lemón sorbet

DRINKS

Mineral water Solan de Cabras

Soft drinks and Mahou beer

Solaz Blanco (VT CASTILLA -Verdejo-Viura--)

Solaz Tinto (VT CASTILLA - Tempranillo-Cabernet Sauvignon)



Cinco Jotas



ITEMS TO COMPLETE YOUR MENU

Cinco Jotas and cheeses

Cinco Jotas acorn fed 100% ibérico ham

Cinco Jotas acorn-fed 100% ibérico shoulder ham

Cinco Jotas acorn-fed 100% ibérico loin

Selection of national cheese

DRINKS

Welcome drink

Beer and soft drinks

Sorbets

Coffee

Spirits drinks Osborne Brand

Other spirits drinks

Open bar spirits drinks Osborne Brand (one hour)

Open bar other spirits drinks (one hour)

CORNERS

Hand carved on live

National cheeses

International cheeses

Mojitos

Sherry bar



Cinco Jotas



EXPERIENCIES

Ham Carving workshop

Mojitos workshop

Tapas Workshop

Tasting Wine

POSSIBILITY TO CHANGE THE PRODUCT

CINCO JOTAS

Cinco Jotas acorn-fed 100% ibérico shoulder ham → Cinco Jotas acorn-fed 100% ibérico ham

Cinco Jotas acorn-fed 100% ibérico selection → Cinco Jotas acorn-fed 100% ibérico ham

DRINKS

Solaz → Montecillo Crianza

Montecillo Crianza → Montecillo Reserva

Montecillo Reserva → Montecillo Gran Reserva

Number of drinks per person



Cinco Jotas



TAKE THE EXPERIENCIA AT HOME (TO GIFT)

Cinco Jotas acorn-fed 100% ibérico ham (sliced 80gr)

Cinco Jotas acorn-fed 100% ibérico shoulder ham (sliced 80gr)

Cinco Jotas acorn-fed 100% ibérico ham

Cinco Jotas acorn-fed 100% ibérico

Cinco Jotas acorn-fed 100% ibérico loin

Bottle of Montecillo Crianza

Bottle of Montecillo Reserva

Bottle of Montecillo Gran Reserva

Bottle of Montecillo Edición Limitada

*MORE INFORMATION: marta.moreno@osborne.es

jorgejuan@restaurantescincojotas.com

carlos.ponce@osborne.es



Sala / Room 1



Sala / Room 2



Sala / Room 3



Cinco Jotas
JABUGO 1879

JORGE JUAN

Ubicado en el Callejón de Puigcerdá, en pleno corazón de la calle Jorge Juan, posicionada como la calle gastronómica más elitista de la capital.

Sustenta el vínculo con la tierra y la tradición gracias a sus distintos ambientes, distribuidos en tres plantas. El culto a los orígenes y a la organicidad, que es la esencia de nuestras creaciones, se percibe en cada rincón.

Una terraza natural en la planta baja invita a degustar sabores y texturas excepcionales, gozando del aire libre de Madrid.

Cinco Jotas Jorge Juan is located in the Callejón de Puigcerdá, in the heart of calle Jorge Juan, one of the most emblematic streets in Madrid for restaurants and fashion.

Honouring the bond between the land and tradition, thanks to its various ambiances, spread out over three floors, it remains faithful to its origins and its organicness, which is the very essence of our creations and experienced in every corner.

A natural terrace on the ground floor invites you to savour exceptional flavours and textures while enjoying Madrid outdoors.

Aforo por grupos / Group capacity

Mínimo / Minimum 10 pax

Máximo / Maximum 56 pax

Sala / Room 1

Zona restaurante / Restaurant area

Cóctel / Cocktail 30 pax

Sentados / Seated 20 pax

Sala / Room 2

Terraza / Terrace

Cóctel / Cocktail 25 pax

Sentados / Seated 16 pax

Sala / Room 3

Zona lounge / Lounge area

Cóctel / Cocktail 40 pax

Sentados / Seated 24 pax



OSBORNE
RESTAURANTES



Cinco Jotas
JABUGO 1879

JORGE JUAN

Los comensales conectan con la tradición ibérica propia de Osborne, descubriendo los más puros sabores que convierten su visita a Cinco Jotas Jorge Juan en una experiencia memorable.

Madrid's all encompassing sky shapes the rooftop around a glass dome covering the restaurant terrace. Diners connect to the Iberian tradition, discovering the purest flavours that make will make your visit to Cinco Jotas Madrid a memorable experience.



En exclusiva / Solely for you



Talleres de corte de jamón
Ham carving masterclass



Cata de vinos de nuestras Bodegas
Wine tasting in our cellars



Copa de bienvenida
A welcome drink



Material audiovisual disponible bajo solicitud
Audiovisual material available on request

📍 Callejón de Puigcerdá s/n

🕒 Horarios / Opening hours: L-D 12 a 1h.

📞 91 575 41 25

🌐 cincojotasmadrid.es

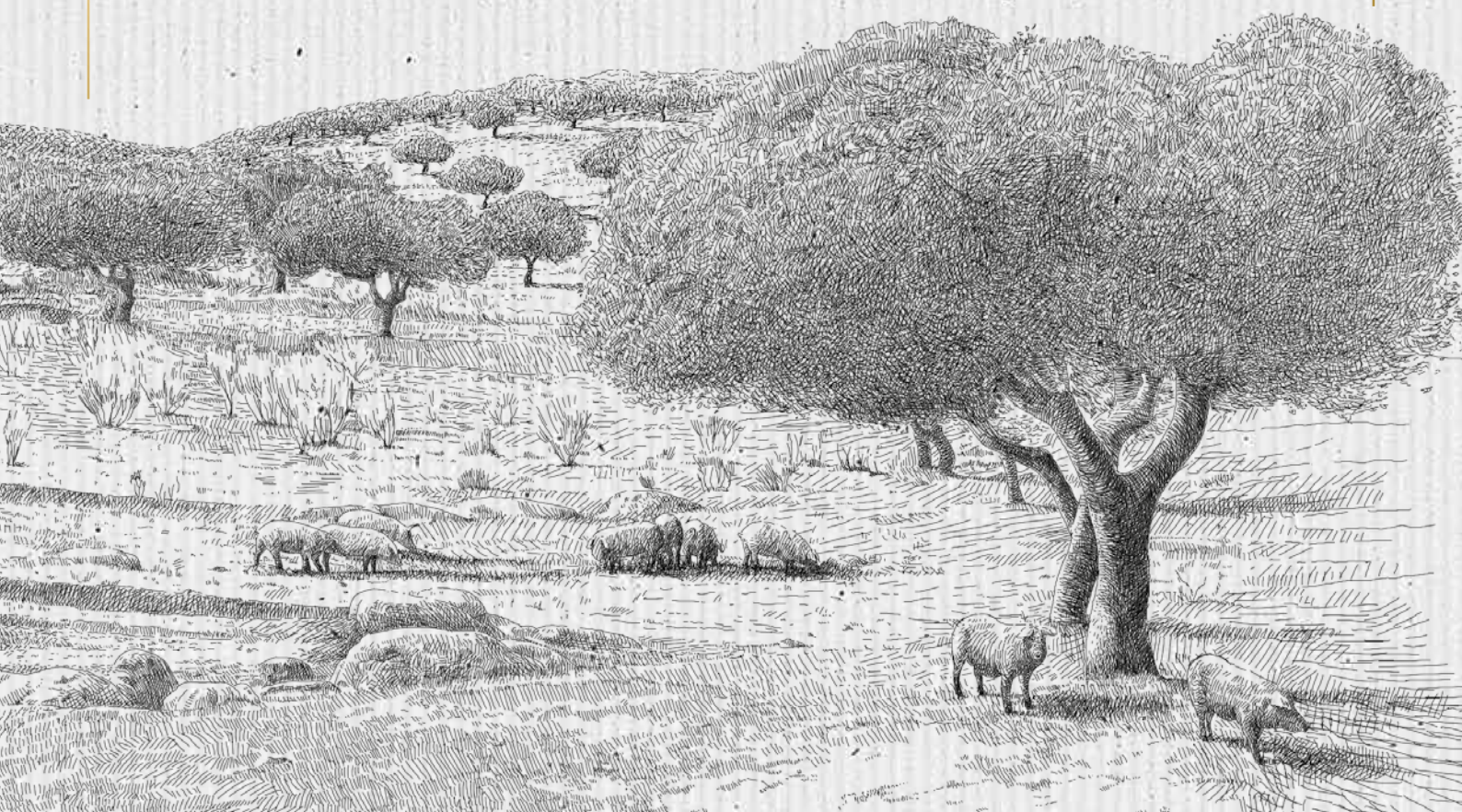
✉ jorgejuan@restaurantescincojotas.com

📘 Cinco Jotas

🐦 @CincoJotas

OSBORNE
RESTAURANTES

EXPERIENCIAS OSBORNE





OSBORNE EXPERIENCE

— Ham Carving —

MADRID

Our ham carvers, have been producing for 4 generations with care and passion a unique jewel of the Spanish gastronomy, our Cinco Jotas Acorn-fed 100% ibérico ham.

Become an expert in the art of ham carving with Cinco Jotas. You will learn its history, varieties, technique, use of tools, skills, tricks...to get the knowledge of Cinco Jotas at home.

The Cinco Jotas workshop groups are carried out in a fun and dynamic mood, hand in hand with our professional carvers. In addition you will have a wine tasting.



OSBORNE
RESTAURANTES

Madrid | Contact with marta.moreno@osborne.es to consult our menus
Barcelona and Sevilla | Contact with aldo.dangella@osborne.es to consult our menus

- 📍 Zahara de Osborne: Plaza de Santa Ana nº1, 28012 Madrid
- 📍 La Cocina de San Antón: Calle de Augusto Figueroa, 24, 28004 Madrid
- 📍 Cinco Jotas Rambla: Rambla de Catalunya, 91-93, 08008 Barcelona
- 📍 Cinco Jotas Sevilla: Calle Castelar, 1, 41001 Sevilla

- 📍 Cinco Jotas Jorge Juan: Calle Puigcerdà, 2, 28001 Madrid
- 📍 Cinco Jotas Padre Damián: Calle de Padre Damián, 42, 28036 Madrid
- 📍 Cinco Jotas Serrano: Calle Serrano, 118, 28006 Madrid



Zahara
OSBORNE

OSBORNE EXPERIENCE

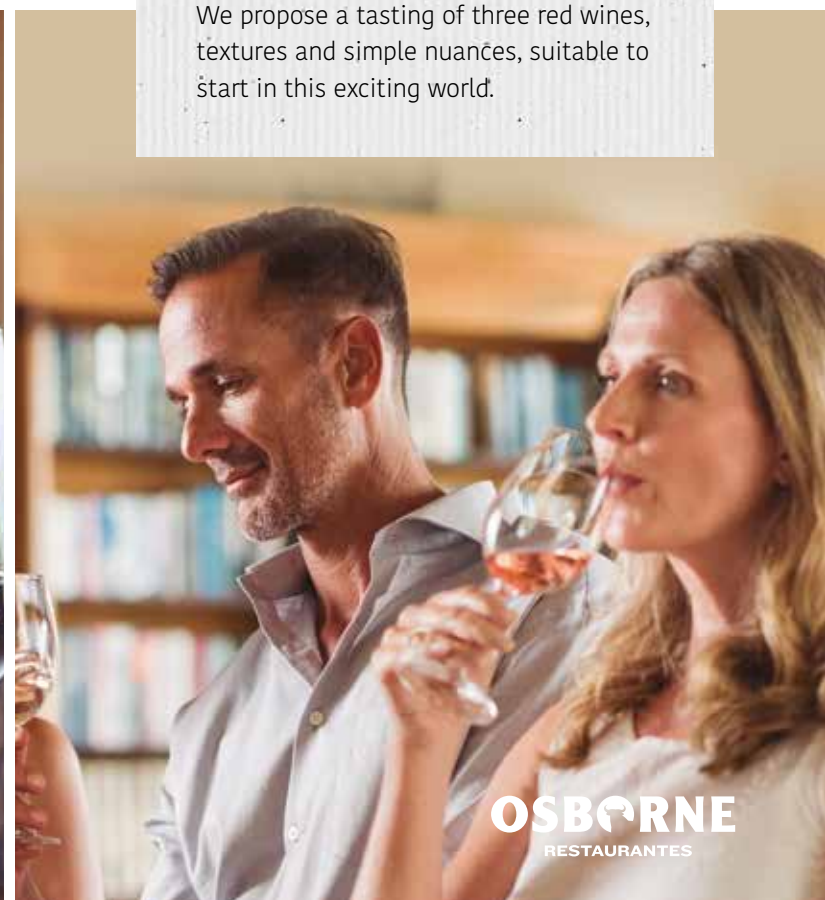
Wines

MADRID

Bodegas Montecillo is the third oldest winery in La Rioja, with unique historical vintages, located in a vineyard between the Ebro and the white crests of the mountain range, in the light of sun of La Rioja.

In our initiation tasting workshop, you will learn how to use your senses to identify all the aspects of the wine. You will be able to recognize the primary aromas, secondary and tertiary through a practical identification.

We propose a tasting of three red wines, textures and simple nuances, suitable to start in this exciting world.



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