



*Cinco Jotas*  
JABUGO 1879

PADRE DAMIÁN



*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](mailto:marta.moreno@osborne.es)  
[padredamian@restaurantescincojotas.com](mailto:padredamian@restaurantescincojotas.com)  
[carlos.ponce@osborne.es](mailto:carlos.ponce@osborne.es)



Sala / Room 1

## Aforo por grupos / Group capacity

Máximo / Maximun 128 pax

### Sala / Room 1

Cóctel / Cocktail 80 pax

Sentados / Seated 68 pax

### Sala / Room 2

Cóctel / Cocktail 50 pax

Sentados / Seated 40 pax

### Sala / Room 3

Cóctel / Cocktail 30 pax

Sentados / Seated 26 pax



*Cinco Jotas*  
JABUGO 1879

PADRE DAMIÁN

**Cinco Jotas de Padre Damián es el local ideal para disfrutar de una comida antes o después de una reunión de trabajo, o con un grupo de amigos, en pleno corazón del distrito financiero de Madrid**

Los diferentes espacios permiten privacidad para cada grupo, independientemente del número de comensales. Desde su apertura en 1997 constituye un local emblemático de la capital. Recientemente reformado con una imagen más moderna y actual se ha posicionado en la nueva línea de los Restaurantes Cinco Jotas. Ofrece tanto en el interior como en sus tres terrazas una propuesta culinaria con los mejores productos Cinco Jotas con un tratamiento exquisito de las carnes en la elaboración de cada plato.

**Cinco Jotas de Padre Damián is the ideal place to enjoy a meal before or after a business meeting or a with a group of friends, in the heart of Madrid financial district**

Different spaces allow privacy for your group, regardless of group size. The elegant atmosphere provides different sensations, whether sitting on the terraces surrounded by trees; or inside, with dark oak wooden floors reminiscent of wine casks; or at the recently renovated bar area.



**OSBORNE**  
RESTAURANTES



*Cinco Jotas*  
JABUGO 1879

PADRE DAMIÁN

Situado en las cercanías del Estadio Santiago Bernabéu, es el lugar ideal para “dejarse ver” unas horas antes de cualquier evento y disfrutar del Jamón Cinco Jotas, o tomarse una copa bien preparada para disfrutar del momento previo del fútbol. Ideal para comidas de grupos, de amigos o de empresa, dado la flexibilidad de nuestros espacios.

Located near the Santiago Bernabeu Stadium, this is the ideal place to “hang out” those few hours prior to any event and enjoy the “Jamón Cinco Jotas” in different ways, or a carefully prepared pre-match drink. Our restaurant is ideal for groups as our space allow us to be flexible depending on your seating necessity.



## 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

📍 Calle Padre Damián 42

🕒 Horarios / Opening hours: L-V 9 a 1h.  
S-D y festivos / Public holidays: 13 a 1h.

☎ 91 350 31 73

🚗 Servicio de aparcacoches (L-V)

🌐 cincojotas.es

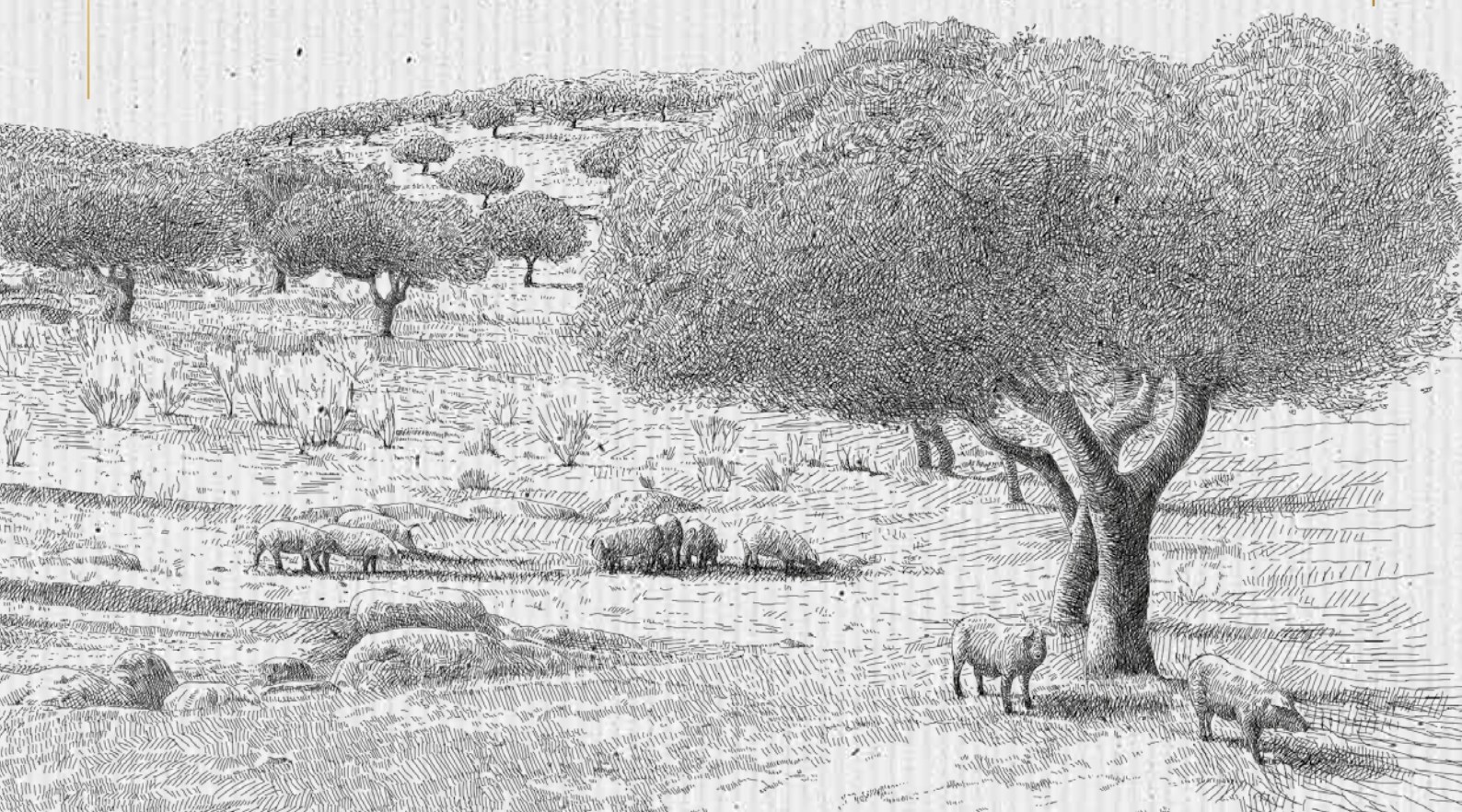
✉ padredamian@restaurantescincojotas.com

📘 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](mailto:marta.moreno@osborne.es) to consult our menus  
Barcelona and Sevilla | Contact with [aldo.dangella@osborne.es](mailto: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

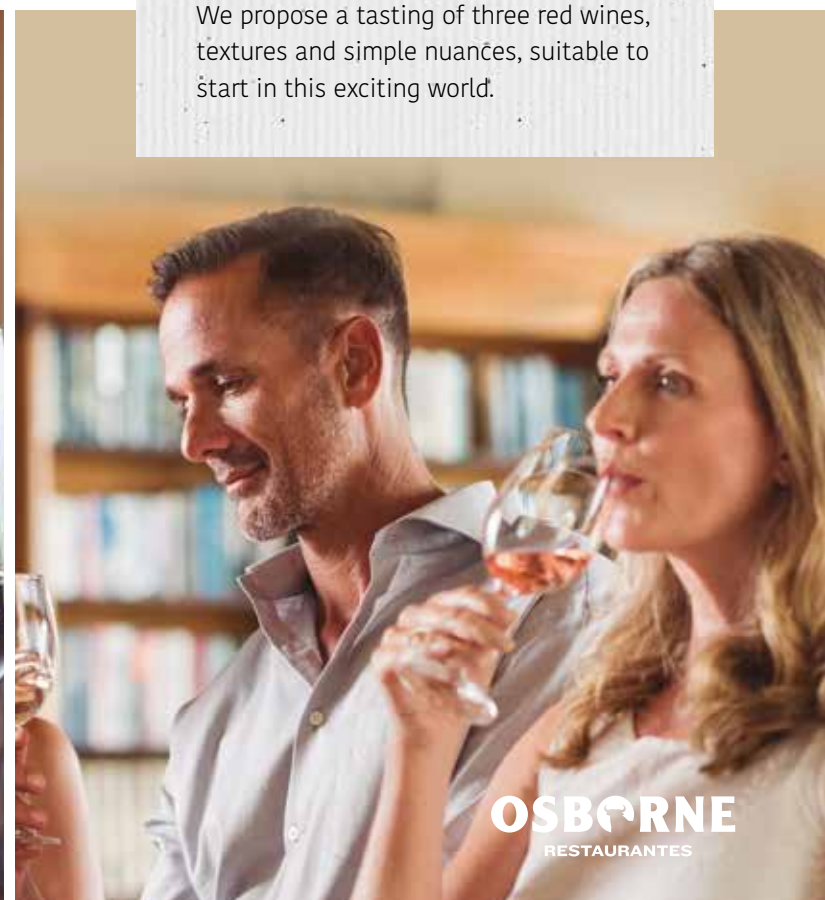
# Wines

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.



OSBORNE  
RESTAURANTES

Madrid | Contact with [marta.moreno@osborne.es](mailto:marta.moreno@osborne.es) to consult our menus  
Barcelona and Sevilla | Contact with [aldo.dangella@osborne.es](mailto: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