

SIMPLE AND PURE

Authentic 100% ibérico ham can only be obtained from pure ibérico-breed pigs. True to its origins, Cinco Jotas has maintained both the purity of the breed and the authenticity of its flavour.

For over 130 years, Cinco Jotas has maintained a natural artisanal production process for all its ham, preserving expertise and traditions acquired over the span of generations.

There are endless ways to eat a Cinco Jotas acorn fed 100% ibérico, with bread with tomato, in a sandwich, or just as an appetizer. Although the ham is best appreciated is taking it alone. The use of the fingers is allowed and in fact, it is as it should be eaten and as it tastes better.



Cinco Jotas

EXPERIENCIA
CINCO JOTAS

Corte

MADRID • BARCELONA

Taste a quite and unique experience with our Ham carving workshop combined with the best selection of wines of Osborne. An incomparable experience for Cinco Jotas Acorn-fed 100% ibérico lovers.

In addition to learning how to get the most out of authentic Cinco Jotas ham, the participants will know the story, varieties, technique, use of tools, ability, tricks...of a unique gem of our gastronomy.

- › Length: 1h 40
- › Ham Tasting
- › Ham carving workshop
- › Wine tasting
- › Ham carver certificate
- › Masterclass dossier
- › Package of ham Cinco Jotas just cut

For more information contact with:
marta.moreno@osborne.es

YOU CAN NOW EXTEND THE EXPERIENCE CINCO JOTAS AT HOME

While you are visiting our restaurant for a meal or a glass of wine, our Master Carver can prepare in the meantime, **hand-cut Cinco Jotas ham to go, carefully vacuum packed** for any type of transport.

PLEASE ASK OUR STAFF TO
FIND OUT MORE ABOUT OUR
EXCLUSIVE CONDITIONS



Take home
THE AUTHENTIC
EXPERIENCE
Cinco Jotas

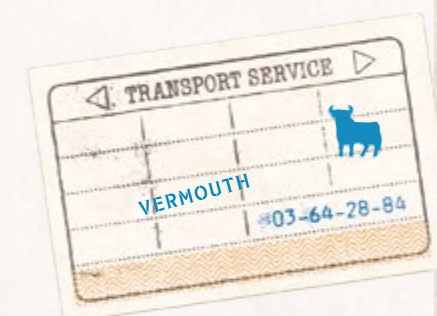


San Antón Menu



start your MEAL

- Aperol Spritz 8
- Cava Abadía de Monserrat 5
- Vermouth Osborne 3,5
- Sangría San Antón 6,5



Ibericos and cheese 100% MADE in SPAIN

- Ham 14 (½ PORTION) / 24,5 (PORTION) ⊗
- Shoulder ham 9 (½ PORTION) / 16,5 (PORTION) ⊗
- Loin 11 (½ PORTION) / 16 (PORTION)
- Mixed "ibérico" platter (Shoulder ham, "morcón chorizo" and pork loin) 22
- Sheep cured cheese (pasteurized milk) 9 (½ PORTION) / 13 (PORTION) ⊗
- Market cheese platter 16,5



Cinco Jotas

From THE AMERICAS...

Hawaian salad (poke) of tuna with seaweed and rice 11,9 ☒

Crispy chicken strips with curry emulsion 12,1

Ibérico cheeseburger with bacon 15,5

Caesar salad with chicken and crispy ham 9,9

Spinach salad with Monterrey Jack cheese, peanuts and Pedro Ximénez vinaigrette 9,9 ☒



From SPAIN the best...

Sautéed vegetables with Extra Virgin Olive oil 9,9 ☒

Guernika green peppers fried with a dash of Maldon salt 9

Cinco Jotas acorn-fed 100% ibérico ham croquettes 12,6

Fried eggs with Cinco Jotas acorn-fed 100% ibérico ham 16

Char-grilled presa cut with french fries 35,6 (TO SHARE)

Char-grilled beef entrecote with french fries and sautéed vegetables 34 (TO SHARE)

Confit cod with seaweed risotto 15,9 ☒

Baked hake with sautéed vegetables and Sherry balsamic vinegar cream 16 ☒

Rasher of crunchy bacon 8

Burgo's black pudding nibbles with Piquillo pepper's coulis 11



All prices are in € including VAT.



let's talk about EUROPE

Duck & porcini mushrooms risotto with Parmesan cheese 13,8

Beef Steak Tartar with toasts 17

Mushrooms ravioli with "pomodoro and basilico" sauce 11

Roastbeef focaccia with spicy red "mojo" 12,9

ASIA in sight

Warm Maki of salmon and seaweed 12

Tempura prawns, Thai style 15 (6 PIECES)

Roasted duck magret, red fruits and wild rice with mushrooms and bamboo 18 ☒

Baked salmon with noodles and soy sprouts 16,9

Chinese style "ibérico" sirloin with pineapple and chili 13,5 ☒



DESSERT

Baked apple cake with vanilla ice-cream (12 minutes) 6,5

Gluten-free chocolate coulant with ice-cream 6,5 ☒

Cheesecake "in a cup" with fig and port wine compote 5,5

Tiramisu with pumpkin 6,5

Lime and lemon sorbet 4,5

Pastry chef's pie 5,5

high quality ICE CREAMS

Strawberry chip 4,5

Vanilla 4,5

Chocolat 4,5

Pistachio 4,5



N° 036428

ORGANIZE YOUR EVENTS AND PRIVATE CELEBRATIONS WITH US!

MORE INFO: LACOCINADESANANTON.COM
(marta.moreno@osborne.es)



Discount
Ticket for 1 hour
free parking
*Ask us

We are allergy aware. Ask our staff.

