

AMADA

Center City Restaurant Week Dinner
September 10th-19th, 2017

◌ FIRST COURSE ◌

Choose Two

AGED MANCHEGO CHEESE
Truffle Lavender Honey

PETIT NEVAT
Fig & Cherry Marmalade

PAYOYO
Currant Pistachio Salbitxada

SERRANO HAM
Caperberries, Cornichons, French Dijon

SALCHICHON DE VIC
Caperberries, Cornichons, French Dijon

OLIVES
Artisanal Spanish Olives

CROQUETAS DE JAMÓN
Ham Croquettes, Romesco

PATATAS BRAVAS
Spicy Potatoes

ZANAHORIAS
Carrot & Quinoa Salad, Avocado

GAZPACHO VERDE
Cucumber & Grape Gazpacho,
Smoked Tuna, Espelette Migas

ENSALADA VERDE
Green Salad, Asparagus, Favas, Avocado,
Green Beans

GAMBAS AL AJILLO
Garlic Shrimp

TORTILLA ESPAÑOLA
Spanish Tortilla, Saffron Aioli

◌ SECOND COURSE ◌

Choose Two

PIQUILLO RELLENO
Crab-Stuffed Pepper

QUESO DE CABRA
Baked Goat Cheese, Tomato,
Basil, Almonds

GARBANZOS CON ESPINACAS
Chickpeas & Spinach

COLIFLOR
Roasted Cauliflower,
Pickled Mustard Seeds

COCA DE ALCACHOFAS Y SETAS
Flatbread with Artichokes, Wild Mushrooms
Black Truffles, Manchego

COCA DE GAMBAS CON GARBANZOS
Flatbread with Shrimp,
Chorizo, Garbanzo Bean Purée

A LA PLANCHA
Served with Garlic, Lemon & Parsley

**CHORIZO
SHRIMP
HANGER STEAK
CALAMARI**

TRUCHA CON NUECES
Idaho Rainbow Trout,
Walnuts, Thyme, Colatura

MADRE E HIJO
Chicken Breast, Fried Egg
Mojama, Truffles

PULPO A LA GALLEGA
Spanish Octopus

ARROZ TEMPORADO
Wild Mushroom Rice, English Peas,
Black Truffle, Manchego

◌ DESSERTS ◌

Choose One

MILHOJAS
Puff Pastry, Hazelnut Praline,
Bergamot, Banana

TOCINILLO DE CIELO
Egg Cream, Vanilla,
Orange Meringue, Pistachio

\$35 PER PERSON

Plus Tax, Gratuity & Beverages

T 215.625.2450 F 215.625.2470

WWW.AMADARESTAURANT.COM 217 CHESTNUT ST. PHILADELPHIA, PA 19106