

AMADA

HAPPY NEW YEAR!

FIRST

LOMO IBÉRICO DE BELLOTA

Cured Iberian Pork Loin

PAN CON TOMATE

Grilled Sourdough, Heirloom Tomato, Arbequina Olive Oil

PIMIENTOS DE PADRÓN

Trout Roe, Smoked Egg Yolk, Serrano Miga

SECOND

COCA DE ALCACHOFA

Artichoke Flatbread, Fresh Truffle, Mushroom, Manchego

PULPITO Y FOIE GRAS

Charred Baby Octopus, Foie Gras Torchon, Pedro Ximénez

GAMBAS A LA PLANXA

Grilled Prawns, Garlic, Lemon, Parsley

THIRD

WAGYU SIRLOIN

Chimichurri

LANGOSTA A LA PLANXA

Grilled Maine Lobster

COLES DE BRUSELAS CATALÁNAS

Charred Brussels Sprouts, Pork Belly, Hazelnuts, Currants

ARROZ CON HONGOS

Spanish Rice, Wild Mushrooms, Fresh Truffle, Manchego

DESSERT

ARROZ CON LECHE

Sweet Spanish Rice Pudding, Grape Caviar

\$85 PER PERSON

Wine Pairing • 55 Per Person
Plus Tax & Gratuity

Consumers are advised that eating raw or undercooked
food may increase the risk of foodborne illness.

11.3.17