

# AMADA

## RESTAURANT WEEK 2017

### DINNER MENU

**\$42 PER PERSON**

Plus Tax, Gratuity & Beverages

### FIRST

**CHARCUTERÍA MIXTA**  
Selection of Cured Meats

### MANCHEGO

Truffle Lavender Honey

### COGOLLOS DE LECHUGA

Grilled Little Gem Lettuce, Aioli, Panceta,  
Anchovy & Pine Nut Escabeche

### SECOND

### COSTILLAS DE TERNERA

Beef Short Ribs, Horseradish, Parmesan, Bacon

### PULPO A LA GALLEGA

Spanish Octopus, Potato

### PIMIENTOS DE PADRÓN

Flash-Fried Peppers, Salbitxada, Sea Salt

### THIRD

### PERNIL ASADO

Roasted Pork, White Beans, Arugula & Orange

### GAMBAS A LA PLANXA

Jumbo Prawns

### GARBANZOS CON ESPINACAS

Chickpeas & Spinach

### COLIFLOR

Roasted Cauliflower, Pickled Mustard Seeds

### DESSERT

### TOCINILLO DE CIELO

Egg Cream, Vanilla, Orange Meringue,  
Almond Sponge, Pistachio

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