

AMADA

CHARCUTERÍA Y QUESOS

◌ CURED MEATS ◌

CHORIZO PAMPLONA

7

JAMÓN SERRANO

9

LOMO EMBUCHADO

9.5

MIXTO

16

CHORIZO BLANCO

7.5

SALCHICHÓN

7.5

JAMÓN IBÉRICO

27

◌ CHEESES ◌

GARROTXA

Garlic Dulce de Leche
8.5

FRESH QUESO DE CABRA

Balsamic Strawberries
6

ERMESEDA

Chocolate Hazelnut Purée
8

MIXTO

Selection of Three
16

◌ CHEF'S SELECTION ◌

MP

AGED MANCHEGO

Truffled Lavender Honey
7

LA PERAL

Currant Pistachio Salbitxada
7.5

CAÑA DE CABRA

Fig & Cherry Marmalade
7

TRADICIONAL

◌ TRADITIONAL TAPAS ◌

OLIVES

Artisanal Spanish Olives
5

TORTILLA ESPAÑOLA

Spanish Tortilla, Saffron Aioli
7

CROQUETAS DE JAMÓN

Ham Croquettes, Romesco
6

GAMBAS AL AJILLO

Garlic Shrimp
10

PIQUILLOS RELLENOS

Crab-Stuffed Peppers
12

ALBÓNDIGAS

Lamb Meatballs, Shaved Manchego
12

DÁTILES CON ALMENDRAS

Bacon-Wrapped Medjool Dates, Almonds, Cabrales
11

BOQUERONES

White Anchovies, Pine Nuts, Olives
11

CHIPIRONES FRITAS

Fried Baby Squid, Squid Ink, Saffron
8

CROQUETAS DE BACALAO

Salt Cod, Tomato Purée, Caviar
10

ALMEJAS CON CHORIZO

Clams, Chorizo
11

PULPO A LA GALLEGA

Spanish Octopus
12

REVUELTO

Shirred Eggs, Shrimp, Wild Mushrooms
12

PATATAS BRAVAS

Spicy Potatoes
5

SOPAS Y ENSALADAS

◌ SOUPS & SALADS ◌

CALDO GALLEGO

Galician Style White Bean & Ham Stew
7

ENSALADA VERDE

Green Salad, Asparagus, Favas, Avocado, Green Beans
10

SOPA DE CALABAZA

Spiced Pumpkin Soup, Burrata, Pumpkin Seeds
8

ENSALADA DE JAMÓN

Serrano Ham & Fig Salad, Cabrales, Spiced Almonds
12

COCAS

◌ SPANISH FLATBREADS ◌

LECHÓN

Braised Pork Shoulder, Broccolini, Pickled Guindillas, Fig Mustard
13

GAMBAS

CON GARBANZOS
Shrimp, Chorizo, Garbanzo Bean Purée
12

ALCACHOFAS Y SETAS

Artichokes, Wild Mushrooms, Black Truffles, Manchego
14

COSTILLAS DE TERNERA

Beef Short Ribs, Horseradish, Parmesan, Bacon
14

VERDURAS

◌ VEGETARIAN ◌

PIMIENTOS DE PADRÓN

Flash Fried Peppers, Salbitxada, Sea Salt
6

AMADA'S EMPANADA

Spinach, Manchego, Artichoke
12

ESCALIVADA

Roasted Peppers & Eggplant, Cipollini Onions, Confit Tomatoes
9

QUESO DE CABRA

Baked Goat Cheese, Tomato, Basil, Almonds
8

ALCACHOFAS A LA PARMESANA

Parmesan Artichokes
10

GARBANZOS CON ESPINACAS

Chickpeas & Spinach
6

ESPÁRRAGOS CON TRUFAS

Grilled Asparagus, Truffles, Poached Egg, Mahón Crisp
11

HABAS A LA CATALANA

Warm Fava & Lima Bean Salad
8

ARROZ TEMPORADO

Wild Mushroom Rice, English Peas, Manchego
12

BERENJENAS

Roasted Eggplant, Whipped Goat Cheese, Raisin Escabeche
8

A LA PLANCHA

◌ FROM THE GRILL ◌

SHRIMP

12/24

CALAMARI

8

SCALLOPS

12

BACALAO

Black Cod
14

LOBSTER

16/32

SETAS

Seasonal Wild Mushrooms
14

Served À la Carte with Garlic, Lemon & Parsley

CHICKEN BROCHETTES

6/12

WAGYU BEEF BROCHETTES

Fingerling Potatoes, Sauce Bordelaise
15

LAMB CHOPS

18/36

IBÉRICO PLUMA

19

CHORIZO

9

PESCADOS

◌ FISH ◌

BACALAO

Black Cod, Morcilla Potato Stew, Saffron Emulsion
18

LUBINA ANDALUZ

Pan-Roasted Barramundi, Ajo Blanco, Grapes
17

FIDEOS CON MARISCOS

Calamari Linguine & Vermicelli, Clams, Diver Scallops, Sweet Onion Cream
14

CARNES

◌ MEATS ◌

MADRE E HIJO

Chicken Breast, Fried Egg, Mojama, Truffles
12

FILET MIGNON

Cabrales, Foie Gras, Swiss Chard, Tempranillo Jus
19

PERNIL ASADO

Roasted Pork, White Beans, Arugula, Orange
14

COSTILLAS

Berkshire Pork Ribs, Shaved Fennel, Spiced Yogurt, Paprika Glaze
14

ESPECIALIDADES DE LA CASA

◌ SPECIALTIES OF THE HOUSE ◌

LOBSTER PAELLA

Lobster & Seafood Paella, Fava Bean Salad, Smoked Paprika Aioli, Squid Ink
75

PAELLA VALENCIANA

Chicken & Chorizo Paella, Artichoke & Tomato Salad, Saffron Aioli
42

CHULETA

28oz Dry Aged Prime Ribeye, Caramelized Onions, Herb Roasted Fingerlings, Beef Glaze
75

COCHINILLO ASADO

Roasted Suckling Pig, Grilled Green Onions, Herb Roasted Fingerlings, Garbanzos con Espinacas, Rosemary White Beans
225/Half 450/Whole
*Must order in advance

LA MESA DE JOSE

◌ CHEF'S SELECTION ◌

Allow the Chef to Select a Special Tapas Menu at His Discretion

✦ 55/65 ✦

Per Person for the Table

✦ Wine Pairing ✦
25 / 40

✦ Sherry Pairing ✦
35