

AMADA

CHARCUTERÍA Y QUESOS

◌ CURED MEATS ◌

CHORIZO PAMPLONA

7

SERRANO HAM

9

LOMO EMBUCHADO

9.5

JAMÓN IBÉRICO

23

◌ CHEESES ◌

EL CANTU

Sherry Caramel
8.5

GARROTXA

Garlic Dulce de Leche
8.5

FRESH QUESO DE CABRA

Balsamic Strawberries
6

LA SERENA

Spiced Cherry Jam
9

MIXTO

Selection of Three
15

CHORIZO BLANCO

7.5

SALCHICHÓN

7.5

MIXTO

16

ERMESENDA

Chocolate Hazelnut Purée
8

AGED MANCHEGO

Truffled Lavender Honey
7

LA PERAL

Currant Pistachio Salbitxada
7.5

CAÑA DE CABRA

Fig & Cherry Marmalade
7

TRADICIONAL

◌ TRADITIONAL TAPAS ◌

TORTILLA ESPAÑOLA

Spanish Tortilla,
Saffron Aioli
7

PULPO A LA GALLEGA

Spanish
Octopus
12

PATATAS BRAVAS

Spicy Potatoes
5

GAMBAS AL AJILLO

Garlic Shrimp
9

CROQUETAS DE JAMÓN

Ham Croquettes
6

CROQUETAS DE BACALAO

Salt Cod, Tomato Purée,
Caviar
10

PIMIENTOS DE PADRÓN

Fried Peppers, Maldon,
Pisto Fresco
6

DÁTILES CON ALMENDRAS

Bacon Wrapped Medjool
Dates, Almonds, Cabrales
9.5

BOQUERONES

White Anchovies,
Pine Nuts, Olives
11

ALMEJAS CON CHORIZO

Clams, Chorizo
11

PIQUILLOS RELLENOS

Crab-Stuffed Peppers
12

OLIVES

Artisanal Spanish Olives
5

REVUELTO

Shirred Eggs, Shrimp,
Wild Mushrooms
12

ALBÓNDIGAS

Lamb Meatballs,
Shaved Manchego
12

BOCADILLO DE LECHON

Braised Pork Shoulder,
Escarole, San Simon,
Fig Mustard
12

ENSALADAS Y SOPAS

◌ SALADS AND SOUPS ◌

ENSALADA VERDE

Green Salad,
Asparagus, Favas,
Avocado, Green Beans
9.5

ENSALADA DE JAMÓN

Serrano Ham & Fig Salad,
Cabrales, Spiced Almonds
10

GAZPACHO VERDE

Green Tomato Gazpacho,
Fried Oyster,
Tomato Powder
12

CALDO GALLEGO

Galician Style
White Bean & Ham Stew
7

COCAS

◌ SPANISH FLATBREADS ◌

PATO

Duck Confit, Spring Onion
Béchamel, Quince Escabeche
13

GAMBAS CON GARBANZOS

Shrimp, Chorizo,
Garbanzo Bean Purée
10

ALCACHOFAS Y SETAS

Artichoke,
Wild Mushrooms,
Black Truffles, Manchego
14

COSTILLAS DE TERNERA

Beef Shortribs,
Horseradish,
Parmesan, Bacon
14

VERDURAS

◌ VEGETARIAN ◌

CALÇOTS

CON SALBITXADA
Grilled Green Onions
7

HABAS A LA CATALANA

Warm Fava &
Lima Bean Salad
8

ALCACHOFAS A LA

PARMESANA
Parmesan Artichokes
10

ESCALIVADA

Roasted Peppers & Eggplant,
Cipollini Onions,
Confit Tomatoes
9

ESPÁRRAGOS CON TRUFAS

Grilled Asparagus, Poached Egg,
Mahon Crisp, Truffles
11

GARBANZOS CON

ESPINACAS
Chickpeas, Spinach
6

ARROZ TEMPORADO

Wild Mushroom Rice,
English Peas, Manchego
12

QUESO DE CABRA

Baked Goat Cheese,
Tomato Basil, Almonds
8

AMADA'S EMPANADA

Spinach, Manchego,
Artichoke
12

A LA PLANCHA

◌ FROM THE GRILL ◌

LOBSTER

16/32

SHRIMP

12/24

SCALLOPS

12

CALAMARI

8

WAGYU BROCHETTES

Royal Trumpet Mushrooms,
Sauce Bordelaise
15

Served A La Carte With Garlic, Lemon & Parsley

LAMB CHOPS

18/36

CHORIZO

9

SETAS

Seasonal
Wild Mushrooms
14

CHICKEN BROCHETTES

6/12

CARNES Y PESCADOS

◌ MEATS ◌

MADRE E HIJO

Chicken Breast, Fried Egg,
Mojama, Truffles
12

RABILLO DE CADERA

Wagyu Sirloin,
Prune-Bacon Stew,
Sheep's Cheese Espuma
23

LUBINA ANDALUZ

Pan-Roasted Barramundi,
Ajo Blanco,
Grapes
17

MERLUZA

Bitter Greens,
Smoked Bacon, Pochas,
Garbanzo Purée
16

PERNIL ASADO

Roasted Pork, White Beans,
Arugula, Orange
14

COSTILLAS

Berkshire Pork Ribs, Shaved
Fennel, Spiced Yogurt,
Harissa Jus
14

◌ FISH ◌

CHIPIRONES FRITAS

Fried Baby Squid, Squid Ink,
Saffron
8

FIDEOS CON MARISCOS

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

ESPECIALIDADES DE LA CASA

◌ SPECIALTIES OF THE HOUSE ◌

LOBSTER PAELLA

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

CHULETA

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

PAELLA VALENCIANA

Chicken & Chorizo Paella, Artichoke &
Tomato Salad, Saffron Aioli
38

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