

AMADA

CHARCUTERÍA Y QUESOS

EL GRAN MIXTO Chef's Selection | Serves 3-5

40

JAMÓN SERRANO 15-Month Cured Ham	11
CHORIZO CANTIMPALO Dry-Cured & Smoked Pork Chorizo	11
SORIA Gently Seasoned Chorizo	10
LOMO SERRANO Cured Pork Loin	10
JAMÓN IBÉRICO Acorn-Finished Ham	26

MANCHEGO Sheep's Milk, Truffle Lavender Honey	12
DE OVEJA FLORES Sheep's Milk, Sangria Honey	11
MURCIA AL VINO Wine Soaked & Aged Goat Cheese, Cherry-Fig Marmalade	12
BARCA Goat's Milk, Balsamic Strawberries	10

TAPAS

IRON CHEF TAPAS TOUR A casual, traditional tapas dining experience	45 Per person
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MEAT

PINCHOS MORUNOS Andalusian Marinated Beef Skewers, Charred Lemon	15
ALBÓNDIGAS Lamb Meatballs, Manchego, Sherry & Foie Gras Cream	16
DÁTILES Bacon-Wrapped Dates, Almonds, Blue Cheese	12
CROQUETAS DE JAMÓN Serrano Ham Croquettes, Almond Romesco	10
CHORIZO BILBAO Paprika & Garlic Sausage	12
PINCHOS DE POLLO Chicken Brochette, Mojo Aioli, Almond Dukka	12
COCA DE COSTILLAS Short Rib Flatbread, Horseradish, Bacon Marmalade, Manchego	20

SEAFOOD

PULPO Galician-Style Octopus	16
PIQUILLOS Crab-Stuffed Peppers, Toasted Almonds	17
GAMBAS AL AJILLO Garlic Shrimp, Lemon	16
CALAMARES FRITOS Warm Tomato Vinaigrette, Lemon	12
MERLUZA AL PIL-PIL Herb-Crusted Hake, Pil-Pil Sauce, Lemon, Parsley	19

VEGETABLES

BRUSELAS CATALANA Brussels Sprouts, Green Apple, Pine Nut, Valdeón Fondue	11
PATATAS BRAVAS Spiced Potatoes, Salsa Brava, Paprika Aioli	9
TORTILLA ESPAÑOLA Potato & Onion Omelette	10
ESPÁRRAGOS BLANCOS Confit of White Asparagus, Truffle Aioli, Cured Egg Yolk	15
PIMIENTOS DE PADRÓN Charred Shishito Peppers, Saffron Aioli, Lemon	10
AMADA'S EMPANADA Spinach, Manchego, Artichoke Escabeche	10
SETAS Wild Mushrooms, Truffle, Lemon	12
ENSALADA VERDE Green Salad, Asparagus, Favas, Haricots Verts, Avocado	14
COCA DE ALCACHOFAS Artichoke & Mushroom Flatbread, Manchego	17

LA MESA DE JOSE

CHEF'S TASTING Multi-course curated family style experience	60 Per person
WINE PAIRING Specially selected to complement Chef's selections	35 Per person

A LA PLANCHA

BISTEC DE CARNICERO Creekstone Hanger Steak, Ñora Butter, Guindilla Aioli, Chimichurri	23
ENTRECÔTE Wagyu Skirt Steak, Ñora Butter, Guindilla Aioli, Chimichurri	24
CORDERO Ñora Marinated Bone-In Lamb Chops	25
TORREZNOS Crispy Marinated Pork Belly, Guindilla Aioli, Chimichurri	22
SALMÓN Salmon, Salsa de Arroz, Smoked Guindilla, Socarrat Chip	14
CAMARONES Roasted Jumbo Prawns, Mojo Verde	16

PAELLA VALENCIAN RICE DISHES

Authentic paella takes time, please allow 30 minutes for preparation

MARISCOS Squid Ink Bomba Rice, Spiced Monkfish, Prawns, Calamari, Cockles, Fava Bean Salad	55
VALENCIANA Marinated Chicken & Chorizo, Saffron Bomba Rice, Mussels, Shrimp	45
SEASONAL PAELLA Chef's Selection of Seasonally Inspired Ingredients	MKT

For the Table

CHULETÓN 24 oz Creekstone Prime Ribeye, Ñora Butter, Guindilla Aioli, Chimichurri	MKT
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COCHINILLO ASADO Roasted Suckling Pig, Roasted Fingerling Potatoes, Bruselas Catalana, Rosemary White Beans HALF OR WHOLE Requires 72 Hours ADVANCE Notice	MKT
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AUTHENTIC SPANISH TAPAS *by Chef Garces*

Amada, James Beard Award winning Iron Chef Jose Garces' flagship concept opened in 2005. His maternal grandmother, lovingly referred to as "Amada," fostered Chef's passion for cooking and inspired Jose's dedication to hospitality. This rich tradition can be felt through Amada's recipes on the menu, and a warm, welcoming experience featuring small shareable plates, Tapas, served family-style to the table and free flowing.

A M A D A

HANDCRAFTED BEBIDAS

BROKEN HUGS Corazón Reposado Tequila, Agave, Lime, Grapefruit, Peychaud's Bitters	15
THE ESTRELLA Tito's Handmade Vodka, St-Germain, Lemon, Blueberry, Fever-Tree Club Soda	15
MATADOR Jim Beam Bourbon, St-Germain, Lemon, Ginger, Regan's Orange Bitters, Fever-Tree Ginger Ale	14
OLÉ FASHIONED Knob Creek Rye Whiskey, Angostura Bitters, Paprika	15
PAIN & GLORY Tanteo Habanero Tequila, Agave, Lime, Fresh Apples	14
ROSE GOLD Tito's Handmade Vodka, Rosemary, Passion Fruit, Angostura Bitters	14
SEVILLE SOUR Maker's Mark Bourbon, Lemon, Tempranillo, Luxurious Foam	14
TIE ME UP TIE ME DOWN Ketel One Citroen Vodka, Lemon, Rosemary	13
SPANISH MOJITO Bacardi Superior, Lime, Mint, Fever-Tree Club Soda	12

SANGRIA

RED SANGRIA Red Wine, St. Elizabeth Allspice Dram, Tuaca, Fresh Fruit	12
WHITE SANGRIA Crisp White Wine, St-Germain, Fresh Fruit, Tuaca, Pineapple, Fever-Tree Club Soda	12
SEASONAL SANGRIA Bartender Selection of Seasonally Inspired Ingredients	13

ZERO-PROOF*

AMALFI SPRITZ Lyre's Italian Spritz, Lyre's Classico, Orange	15
HIGH HEELS Lyre's Agave Blanco Spirit, Lime, Agave, Fever-Tree Sparkling Pink Grapefruit	14
TALK TO HER Lyre's American Malt, Lemon, Peach, Mint	14
LABYRINTH OF PASSION Lyre's Dry London Spirit, Vanilla, Passion Fruit, Lyre's Classico, Lime	14

GIN TONIC

SOCIALITE Hendrick's Gin, Rosé Wine, Lemon, Fever-Tree Indian Tonic, Green Apple	16
LA JOVEN Hendrick's Gin, Cloves, Regan's Orange Bitters, Orange, Fever-Tree Mediterranean Tonic	16
GRAN CASINO Hendrick's Gin, Rosemary, Lemon, Fever-Tree Sparkling Cucumber Tonic	16

DRAFT BEER

MAHOU Pale Lager <i>Madrid</i>	8
FOUNDERS All Day IPA	8
ALLAGASH White Ale	9
BOTTLED BEER	
OSKAR BLUE Mama's Lil Pils	7
SLOOP Juice Bomb IPA	9
ANXO Cidre Blanc	9
ALHAMBRA Reserva 1925 or Roja	10
GRÜVI* Non-Alcoholic	8

VINO

WHITE

RÍAS BAIXAS

La Caña	Albariño	16 60
Gallegas Abellio	Albariño	59
Abadia de San Campo	Albariño	62
La Val	Albariño	75
Licia	Albariño	76

NAVARRA

Vega Sindoa	Chardonnay	12 44
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RUEDA

Casamaro	Verdejo	49
Bodegas Naia s-naia	Sauvignon Blanc	56
Finca Tresolmos	Verdejo	67

CASTILLA-LA MANCHA, RIOJA

20,000 Leguas <i>Draft/Liter Bottle</i>	Viura	12 44
CVNE Monopole	Viura	16 60

TXAKOLINA

Xarmant	Hondarrabi Zuri	16 60
Vino Atlantico	Hondarrabi Zuri	79

SPARKLING

PENEDÈS

Galerna <i>Draft/Liter Bottle</i>	Cava Brut	10 40
Cune	Cava Brut	15 54
Casas del Mar	Cava Brut	54
Avinyó	Cava Brut	72

ROSÉ

CASTILLA-LA MANCHA, RIOJA, UTIEL-REQUENA

Albero <i>Draft/Liter Bottle</i>	Garnacha Rosado	10 40
Bovale	Bobal	48
Ostatu	Garnacha Rosado	62
Larchago	Tempranillo Rosado	72

RED

RIBERA DEL JÚCAR

Isabella <i>Draft/Liter Bottle</i>	Bobal	10 40
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CASTILLA-LA MANCHA

Vega Sindoa	Cabernet Sauvignon	15 54
Venta La Ossa	Cabernet Sauvignon	95

PRIORAT, CASTILLA-LA MANCHA, CAMPO DE BORJA

Albero <i>Draft/Liter Bottle</i>	Garnacha	12 44
Bodegas Morca Flor de Morca	Garnacha	15 54
Clos de Tafall	Garnacha	74
Camins del Priorat	Garnacha	106

VALDEORRAS, BIERZO

Castro Ventosa	Mencía	65
Pagos del Galir	Mencía	67
La Cabeza de Perro	Mencía	73

JUMILLA

Porta Regia	Monastrell	62
Altos de la Hoya	Monastrell	65

RIOJA, ZAMORA, CASTILLA-LA MANCHA

Ramirez de la Piscina	Tempranillo	14 51
Viña Bujanda Crianza	Tempranillo	51
Martúe Evolution	Tempranillo	58
Luberri Orlegi Cosecha	Tempranillo	59
CVNE Viña Real Crianza	Tempranillo	60
Hermanos Peciña Crianza	Tempranillo	60
Bodegas Lanzaga LZ	Tempranillo	70
Luberri Seis Cosecha	Tempranillo	72
Ondarre Gran Reserva	Tempranillo	81
CVNE Cune Reserva	Tempranillo	108

RIBERA DEL DUERO

Valderiz Valdehermoso Roble	Tinto Fino	15 54
Rios de Tinta Cosecha	Tinto Fino	70
Aptus Cosecha	Tinto Fino	84

TORO

Bodega Rejadorada Temple	Tinto Toro	16 60
Maurosos Prima	Tinto Toro	89

*Our zero proof beverages contain less than 0.5% alcohol by volume and are for patrons 21+ only.