AMADA Events Menu

CATALAN
$65 Per Person

First Course
SORIA Gently Seasoned Chorizo

BARCA Goat's Milk, Balsamic Strawberries

ENSALADA VERDE Green Salad, Asparagus, Favas, Haricots Verts, Avocado

DÁTILES Bacon-Wrapped Dates, Almonds, Blue Cheese

Second Course
PIMIENTOS DE PADRÓN Charred Shishito Peppers, Saffron Aioli, Lemon

COCA DE ALCACHOFAS Artichoke & Mushroom Flatbread, Manchego

GAMBAS AL AJILLO Garlic Shrimp, Lemon

Third Course
PINCHOS DE POLLO Chicken Brochette, Mojo Aioli, Almond Dukka

CHORIZO BILBAO Paprika & Garlic Sausage

BRUSELAS CATALANA Brussels Sprouts, Green Apple, Pine Nut, Valdeón Fondue

PATATAS BRAVAS Spiced Potatoes, Salsa Brava, Garlic Aioli

Dessert Choice of
ARROZ CON LECHE Rice Pudding, Coffee Caramel, Crunchy Puffed Rice

TARTE DE QUESO Spanish Style Cheesecake, Seasonal Accompaniment

GANACHE DE CHOCOLATE Extra Virgin Olive Oil, Chocolate Wafer, Hazelnut

FLAN Seasonal

MADRID
$75 Per Person

First Course
JAMÓN SERRANO 15-Month Cured Ham

MANCHEGO CHEESE Sheep's Milk, Truffle Lavender Honey

ENSALADA VERDE Green Salad, Asparagus, Favas, Haricots Verts, Avocado

CROQUETAS DE JAMÓN Serrano Ham Croquettes, Almond Romesco

Second Course
TORTILLA ESPAÑOLA Classic Spanish Potato Omelette, Saffron Aioli, Salsa Brava

CHORIZO BILBAO Paprika & Garlic Sausage

PATATAS BRAVAS Spiced Potatoes, Salsa Brava, Garlic Aioi

Third Course
GAMBAS AL AJILLO Garlic Shrimp, Lemon

BRUSELAS CATALANA Brussels Sprouts, Green Apple, Pine Nut, Valdeón Fondue

ESPÁRRAGOS Confit of Asparagus, Truffle Aioli, Cured Egg Yolk

ENTRECOT Wagyu Skirt Steak, Ñora Butter, Guindilla Aioli, Chimichurri

Dessert Choice of
ARROZ CON LECHE Rice Pudding, Coffee Caramel, Crunchy Puffed Rice

TARTE DE QUESO Spanish Style Cheesecake, Seasonal Accompaniment

GANACHE DE CHOCOLATE Extra Virgin Olive Oil, Chocolate Wafer, Hazelnut

FLAN Seasonal

BARCELONA
$90 Per Person, Served Family Style

First Course
CHARCUTERÍA Y QUESOS EL GRAN MIXTO Chef's Selection

ENSALADA VERDE Green Salad, Asparagus, Favas, Haricots Verts, Avocado

Second Course
GAMBAS AL AJILLO Garlic Shrimp, Lemon

ALBÓNDIGAS Lamb Meatballs, Manchego, Sherry & Foie Gras Cream

PIMIENTOS DE PADRÓN Charred Shishito Peppers, Saffron Aioli, Lemon

PATATAS BRAVAS Spiced Potatoes, Salsa Brava, Garlic Aioli

Third Course
CORDERO Ñora Marinated Bone-In Lamb Chops
OR ENTRECOT Wagyu Skirt Steak, Ñora Butter, Guindilla Aioli, Chimichurri

BRUSELAS CATALANA Brussels Sprouts, Green Apple, Pine Nut, Valdeón Fondue

PAELLA VALENCIANA Marinated Chicken & Chorizo, Saffron Bomba Rice, Mussels, Shrimp

Dessert Choice of
ARROZ CON LECHE Rice Pudding, Coffee Caramel, Crunchy Puffed Rice

TARTE DE QUESO Spanish Style Cheesecake, Seasonal Accompaniment

GANACHE DE CHOCOLATE Extra Virgin Olive Oil, Chocolate Wafer, Hazelnut

FLAN Seasonal

Enhance Your Event With Our
TRADITIONAL COCHINILLO ASADO

WHOLE PIG $650
FEEDS 10-12

HALF PIG- $325
FEEDS 5-7

INQUIRE HERE

AMADA

Alicante Reception

FOR UP TO 2 HOURS

4 PASSED ITEMS $40 Per Person

6 PASSED ITEMS $50 Per Person

8 PASSED ITEMS $65 Per Person

Passed Options

DÁTILES
Bacon-Wrapped Dates, Almonds, Blue Cheese

CROQUETAS DE JAMÓN
Serrano Ham Croquettes, Almond Romesco

TORTILLA ESPAÑOLA
Classic Spanish Potato Omelette, Saffron Aioli, Salsa Brava

SHRIMP BROCHETTES

ALBÓNDIGAS
Lamb Meatballs, Manchego, Sherry & Foie Gras Cream

CHORIZO BROCHETTES

PINCHOS DE POLLO
Chicken Brochette, Mojo Aioli, Almond Dukka

COCA DE ALCACHOFAS
Artichoke & Mushroom Flatbread, Manchego

Included Stationery Items

ARTISANAL OLIVES
House Marinated

MANCHEGO CHEESE
Sheep's Milk, Truffle Lavender Honey

JAMON SERRANO
Aged Spanish Ham

BAGUETTE

PATATAS BRAVAS
Spicy Potatoes, Salsa Brava, Paprika Aioli

Enhance Your Package

LAMB CHOPS
+$12

CURE IBERICO MEATS
+ $12 Per Person

WHOLE PIG
+ $700

1/2 PIG
+ $350

Paella Station $45 Per Person

PAELLA VALENCIANA
Bomba Rice, Peas, Piquillo Peppers

LA PLANTXA *Choose 2*
+5 Pp For Each Additional Brochette

- **CHORIZO BROCHETTES**
- **CHICKEN BROCHETTES**
- **SHRIMP BROCHETTES**
- **VEGETABLE BROCHETTES**

INCLUDED SIDES

BRUSELAS CATALANA
Brussel Sprouts, Green Apple, Pine Nuts, Valdeon Fondue

ENSALADA VERDE
Green Salad, Asparagus, Favas, Avocado, Haricots Verts

Dessert Station $15 Per Person

Choose 3
+5 Per Person For Each Additional Dessert

ARROZ CON LECHE
Rice Pudding, Crispy Rice

TARTE DE QUESO
Spanish Style Cheesecake, Seasonal Accompaniment

GANACHE DE CHOCOLATE
Extra Virgin Olive Oil, Chocolate Wafer, Hazelnut

FLAN
Seasonal

AMADA Events Beverage Menu

BEVERAGES MAY BE BILLED ON CONSUMPTION AS AN ALTERNATIVE TO A PACKAGE

Check Out Our COCKTAIL MENU

LEVEL ONE $40 Per Person

Beer
Pilsner
Mahon

Wine
Vega Sindoa Chardonnay
Vega Sindoa Cabernet
Cune Cava

Cocktails
White Sangría
Rosé Sangría
Red Sangría

Non-Alcoholic
Sodas
Coffee/ Tea

LEVEL TWO $50 Per Person

Beer
Pilsner
Mahon

Wine
Vega Sindoa Chardonnay
Vega Sindoa Cabernet
Cune Cava

Cocktails
White Sangría
Rosé Sangría
Red Sangría
El Tope
Matador

Liquor
Tito's Vodka
Bacardi Superior Rum
Beefeater Gin
Jack Daniel's Whiskey
Corazón Blanco
Corazón Reposado
Dewar's Scotch Whiskey

Non-Alcoholic
Bottled Still Water
Sparkling Water
Sodas
Coffee/ Tea
Grüvi N/A*
La Sin-Gría*

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

LEVEL THREE $60 Per Person

Beer
Pilsner
IPA
Anxo Cider
Alhambra Roja

Wine
La Cana Albariño
Ramirez Rioja
Cune Cava
Vega Sindoa Chardonnay

Non-Alcoholic
Bottled Still Water
Sparkling Water
Sodas
Coffee/ Tea
Charred Citrus Refresco
Grüvi N/A*
La Sin-Gría*

Cocktails
White Sangría
Rosé Sangría
Red Sangría
Tinto de Verano
¡Átame!
Dolor y Gloria
El Tope
Matador
Ole Fashioned #2

Liquor
Grey Goose Vodka
Dos Maderas Rum
Hendrick's Gin
Crown Royal Whisky
Espolòn Tequila:
Blanco, Reposado, Añejo
Maker's Mark Bourbon
Woodford Reserve Rye Whiskey
Johnnie Walker Black Scotch Whisky

QUEIMADA $175

A Spanish-inspired punch with bright citrus, fresh herbs, and sparkling bubbles. Torres 10-Year Brandy infused in-house with Ibérico and almond, Planteray Overproof Rum, Chartreuse Elixir Végétal, Sherry, and Cava create a festive, aromatic experience made to share. 12–14 Servings. Requires 24 hours' notice.