

# AMADA

## CHARCUTERÍA Y QUESOS

### CURED MEAT & CHEESE

**JAMÓN SERRANO**  
15-Month Cured Ham,  
Spain 15

**JAMÓN IBÉRICO**  
Acorn-Finished Ham,  
Spain 35

**CHORIZO PAMPLONA**  
Spiced Pork,  
Navarra 10

**CHORIZO SORIA**  
Gently Seasoned Chorizo,  
Old Castille 9

**FUET**  
Dry-Cured Pork Sausage,  
Catalonia 10

**AGED MANCHEGO**  
Truffled Lavender  
Honey 11

**VALDEÓN**  
Currant Pistachio  
Salbitxada 9

**CANA DE CABRA**  
Chocolate Hazelnut  
Purée 10

**MAHÓN**  
White Sangria  
Honey 10

### MIXTO: CARNES Y QUESOS

Chef's Selection of Cheese,  
Charcuterie, & Accompaniments 35

## TRADICIONALES TRADITIONAL TAPAS

**DÁTILES** Bacon-Wrapped Dates, Almonds, Cabrales 14

**CROQUETAS DE JAMÓN** Serrano Ham Croquettes, Romesco 13

**CHAMUÇA** Spiced Lamb Turnover, Canary Island Mojo 13

**PIQUILLOS** Crab-Stuffed Peppers, Toasted Almonds 21

**PATATAS BRAVAS** Spiced Potatoes, Paprika Aioli 9

**GAMBAS AL AJILLO** Garlic Shrimp, Parsley, Lemon 15

**PULPO** Galician Style Octopus, Potato Espuma, Gamtae, Smoked Paprika 17

**TORTILLA ESPAÑOLA** Potato & Onion Omelette, Salsa Brava 10

**CROQUETAS DE TRUFA** Truffle Croquettes, Caviar, Scallop Espuma 16

**ALBÓNDIGAS** Lamb Meatballs, Manchego, Sherry & Foie Gras Cream 18

## SMALL PLATES SALADS, FLATBREADS, & CAZUELAS

### ENSALADA VERDE

Green Salad, Asparagus, Favas, Haricot Verts,  
Avocado 13

### ENSALADA DE JAMÓN

Serrano Ham & Fig Salad, Baby Spinach, Cabrales,  
Spiced Almonds 17

### COCA DE ALCACHOFAS Y SETAS

Artichoke & Mushroom Flatbread,  
Black Truffle, Manchego 18

### COCA DE COSTILLAS DE TERNERA

Short Rib Flatbread, Horseradish,  
Bacon Jam, Parmesan 19

## A LA PLANTXA FROM THE GRILL

**CHORIZO BILBAO** Paprika & Garlic Sausage 11

**CAMARONES** Head-on Prawns, Lemon, Parsley 21

**BROCHETAS DE POLLO** Chicken Brochettes, Almond, Lemon Labne 19

**SETAS** Seasonal Wild Mushrooms, Lemon, Truffle 16

**CORDERO** Colorado Lamb Chops, Nora Butter MP

**ATÚN** Herb Crusted Tuna, Boquerone Aioli 22

**CALAMAR** Calamari, Squid Ink Sofrito, Gremolata 14

**ENTRECÔTE** Wagyu Skirt Steak, Salsa Verde, Cabrales Demi 26

**IBÉRICO BROCHETA** Iberian Pork Brochette, Almond, Lemon Labne 24

## VERDURAS VEGETABLES

**BRUSELAS CATALANA** Green Apple, Pine Nuts, Valdeón Fondue 13

**AMADA'S EMPANADA** Spinach, Manchego, Artichoke Escabeche 12

**ARROZ TEMPORADO** Wild Mushroom Rice, Peas, Manchego 16

**JUDÍAS VERDES** Charred Green Beans, Fennel Confit, Almond Dukka 13

**PIMIENTOS DE PADRÓN** Flash Fried Peppers, Deviled Egg Cream 13

## LA MESA DE JOSE CHEF'S SELECTION OF TAPAS

Allow our Chef's to Curate a Special Menu  
80 Per Person for the Table

## RACIONES PLATES

### ORATA

Roasted Sea Bream, Golden Quinoa,  
Creamy Anchovy, Watercress Salad 38

### PERNIL ASADO

Skin-on Roasted Pork, White Bean Stew,  
Orange, Arugula 26

## PAELLAS TO SHARE

### PAELLA VALENCIANA

Chicken & Rabbit Paella, Bomba Rice, Chorizo Bilbao,  
Judión, Spanish Saffron 65

### PAELLA DE RES

Short Rib & Mushroom Paella, Bomba Rice, Piquillo  
Peppers, Fava Beans, Wagyu Skirt Steak,  
Guindilla Aioli 89

## GOCHINILLO ASADO ROAST SUCKLING PIG

Herb Roasted Fingerlings, Brussels Catalan,  
Rosemary White Beans MP \*\*\*Requires 72 hours advance notice\*\*\*