

AMADA

LUNCH

Served Daily from 11:30am- 2:30pm

SALADS AND SOUPS

ENSALADA VERDE

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

Add Chicken Brochette +9

Add Wagyu Steak +18

ENSALADA DE JAMÓN

Serrano Ham & Fig Salad, Baby Spinach, Cabrales, Spiced Almonds 16

GAZPACHO

Jersey Tomato, Hard Boiled Egg, Black Olive Oil, Crispy Serrano Ham 13

AMADA'S BURGER

Two Wagyu Smash Patties, Mojo Aioli, Mahón Cheese, Lettuce, Tomato, on a Seeded Roll served with Paprika Garlic Fries 18

TRADITIONAL TAPAS

PATATAS BRAVAS

Paprika Aioli 9

CROQUETAS

Serrano Ham Croquettes, Romesco 13

JAMÓN SERRANO

Aged Spanish Ham, Dijon Mustard, Cornichons, Caperberries, Baguette 15

PIQUILLOS

Crab Stuffed Peppers, Toasted Almonds 14

TORTILLA ESPAÑOLA

Potato & Onion Omelette, Salsa Brava, Spanish Saffron Aioli 10

DÁTILES

Bacon-Wrapped Dates, Almonds, Cabrales 14

CHARCUTERÍA Y QUESOS

Selection of Cheese, Charcuterie, & Garnishes 35

COCAS SPANISH STYLE FLATBREADS MADE IN THE WOOD BURNING OVEN

ALCACHOFAS Y SETAS Artichoke & Mushrooms, Black Truffle, Manchego Cheese, Lemon, Arugula 18

COSTILLAS DE TERNERA Red Wine Braised Shortrib, Fresh Horseradish, Bacon Jam, Aged Parmesan 19

MARGHERITA ESPAÑOLA Spiced Tomato Sauce, Sliced Jersey Tomatoes, Fresh Mozzarella, Torn Basil 16

CAMARONES Y CHORIZO Shrimp & Paprika Spiced Sausage, Marinated Tomato, Garbanzo Purée 19

BROCHETAS DE LA CASA

Marinated Skewered Proteins, Grilled in our Charcoal Ovens

Select your desired protein from the left to accompany your preferred accompaniment on the right

POLLO Chicken Breast & Thigh in Red Chile Marinade 21

IBÉRICO Iberian Pork Marinated in Garlic & Herbs, 36

WAGYU Skirt Steak Marinated in Parsley & Garlic 34

CAMARONES Shrimp Marinated in Lemon & Garlic 29

CORDERO Lamb Chops, Nora Chile Marinade 35

All brochettes are served with lemon labne, marcona almond dukka, spicy mojo aioli, and a nora chile butter.

QUINOA

Golden Quinoa, Garbanzo Beans, Sweet Peas, Roasted Peppers, Charred Onions, Lemon & Herb Vinaigrette

JUDIAS VERDES

Charred Green Beans, Shaved Fennel, Confit Potatoes, Fava Beans, Charred Sweet Pearl Onions, Orange & Espelette Vinaigrette

PAPAS FRITAS

Crispy Fingerling Potatoes, Smoked Spanish Paprika, Garlic Butter, Caramelized Onions

FISH OF THE DAY

Roasted in our Charcoal Ovens, Marinated in Garlic, Lemon, & Parsley, Served with Quinoa, Watercress & Citrus Salad MP

PAELLA VALENCIANA

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

***Please note, all paellas are made to order in our wood burning oven. Please anticipate 30-45 minutes for this item to arrive. ***