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, Sangría Honey — **11**

BARCA Goat's Milk, Balsamic Strawberries — **10**

MURCIA AL VINO — **12**
Wine Soaked & Aged Goat Cheese, Cherry-Fig Marmalade

TAPAS

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

MEAT

PINCHOS MORUNOS — **15**
Andalusian Marinated Beef Skewer, Charred Lemon

ALBONDIGAS — **16**
Lamb Meatballs, Manchego, Sherry & Foie Gras Cream

DÁTILES — **12**
Bacon-Wrapped Dates, Almonds, Blue Cheese

CROQUETAS DE JAMÓN — **11**
Serrano Ham Croquettes, Almond Romesco

CHORIZO BILBAO — **12**
Paprika & Garlic Sausage

PINCHOS DE POLLO — **13**
Chicken Brochette, Mojo Aioli, Almond Dukka

COCA DE COSTILLAS — **22**
Short Rib Flatbread, Horseradish, Bacon Marmalade, Manchego

SEAFOOD

PULPO — **18**
Galician-Style Octopus

PIQUILLOS RELLENOS — **17**
Crab-Stuffed Peppers, Toasted Almonds

GAMBAS AL AJILLO — **16**
Garlic Shrimp, Lemon

CALAMARES FRITOS — **13**
Warm Tomato Vinaigrette, Lemon

VEGETABLES

BRUSELAS CATALANA — **11**
Brussels Sprouts, Green Apple, Pine Nut, Valdeón Fondue

PATATAS BRAVAS — **9**
Spiced Potatoes, Salsa Brava, Garlic Aioli

TORTILLA ESPAÑOLA — **10**
Classic Spanish Potato Omelette, Saffron Aioli, Salsa Brava

ESPÁRRAGOS — **15**
Confit of Asparagus, Truffle Aioli, Cured Egg Yolk

PIMIENTOS DE PADRÓN — **10**
Charred Shishito Peppers, Saffron Aioli, Lemon

AMADA'S EMPANADA — **10**
Spinach, Manchego, Artichoke Escabeche

SETAS — **12**
Wild Mushrooms, Truffle, Lemon

ENSALADA VERDE — **14**
Green Salad, Asparagus, Favas, Haricots Verts, Avocado

COCA DE ALCACHOFAS — **17**
Artichoke & Mushroom Flatbread, Manchego

LA MESA DE JOSE

CHEF'S TASTING — **65** Per person
Multi-course curated family style experience

WINE PAIRING — **35** Per person
Curated to complement Chef's selections

A LA PLANCHA

BISTEC DE CARNICERO — **23**
Creekstone Hanger Steak, Ñora Butter, Guindilla Aioli, Chimichurri

ENTRECOT — **24**
Wagyu Skirt Steak, Ñora Butter, Guindilla Aioli, Chimichurri

CORDERO — **27**
Ñora Marinated Bone-In Lamb Chops

TORREZNOS — **22**
Crispy Marinated Pork Belly, Guindilla Aioli, Chimichurri

SALMÓN — **14**
Salmon, Salsa de Arroz, Smoked Guindilla, Socarrat Chip

CAMARONES — **16**
Roasted Jumbo Prawns, Mojo Verde

For the Table

COCHINILLO ASADO — **MKT**
Roasted Suckling Pig, Roasted Fingerling Potatoes, Bruselas Catalana, Rosemary White Beans
HALF OR WHOLE *Requires 72 Hours' Notice.*
Try it with our Queimada, a bright Spanish-inspired punch crafted tableside.

PAELLA VALENCIAN RICE DISHES

Authentic paella takes time, please allow 30 minutes for preparation.

MARISCOS — **55**
Squid Ink Bomba Rice, Spiced Monkfish, Prawns, Calamari, Cockles, Fava Bean Salad
A bright complement to our White Sangría.

VALENCIANA — **45**
Marinated Chicken & Chorizo, Saffron Bomba Rice, Mussels, Shrimp
A natural match with our Rosé Sangría.

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.

Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.