

# AMADA

## CHARCUTERÍA Y QUESOS

### CURED MEAT & CHEESE

#### JAMÓN SERRANO

15-Month Cured Ham,  
Spain 11

#### JAMÓN IBÉRICO

Acorn-Finished Ham,  
Spain 35

#### CHORIZO PAMPLONA

Spiced Pork,  
Navarra 9

#### CHORIZO SORIA

Gently Seasoned Chorizo,  
Old Castille 8

#### FUET

Dry-Cured Pork Sausage,  
Catalonia 8

#### AGED MANCHEGO

Truffled Lavender  
Honey 10

#### VALDEÓN

Currant Pistachio  
Salbitxada 9

#### CANA DE CABRA

Chocolate Hazelnut  
Purée 10

#### MAHÓN

White Sangria  
Honey 10

#### DAILY SPECIAL

Inquire about our  
rotating cheese offering MP

### MIXTO: CARNES Y QUESOS

Chef's Selection of Cheese,  
Charcuterie, & Accompaniments 26

## TRADICIONALES TRADITIONAL TAPAS

**DÁTILES** Bacon-Wrapped Dates, Almonds, Cabrales 13

**CROQUETAS DE JAMÓN** Serrano Ham Croquettes, Romesco 9

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

**PIQUILLOS** Crab-Stuffed Peppers, Toasted Almonds 18

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

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

**ENDIBIA** Endive Hearts, Serrano Ham, Blue Cheese Cream 9

**PULPO** Galician Style Octopus, Potato Espuma, Gamtae, Smoked Paprika 16

**TORTILLA ESPAÑOLA** Potato & Onion Omelette, Salsa Brava 9

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

**ALBÓNDIGAS** Lamb Meatballs, Manchego, Sherry & Foie Gras Cream 16

## 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 16

### COCA DE ALCACHOFAS Y SETAS

Artichoke & Mushroom Flatbread,  
Black Truffle, Manchego 18

### COCA DE COSTILLAS DE TERNERA

Shortrib Flatbread, Horseradish, Bacon Jam, Parmesan 18

## A LA PLANTXA FROM THE GRILL

**CHORIZO BILBAO** Paprika & Garlic Sausage 10

**CAMARONES** Head-on Prawns, Lemon, Parsley 18

**BROCHETAS DE POLLO** Chicken Brochettes, Almond, Lemon Labne 16

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

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

**ATÚN** Herb Crusted Tuna, Boquerone Aioli 19

**CALAMAR** Calamari, Squid Ink Sofrito, Gremolata 12

**ENTRECÔTE** Waygu Skirt Steak, Salsa Verde, Cabrales Demi 22

**SOLOMILLO** Ibérico Pork Tenderloin Brochette, Almond, Lemon Labne 21

## VERDURAS VEGETABLES

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

**POTAJE DE TOMATE** Sweet Tomato Stew, Jamon Ibérico, Idiazabal 15

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

**ARROZ TEMPORADO** Wild Mushroom Rice, Peas, Manchego 12

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

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

**GUISANTES Y MIGAS** Sweet Peas, Chorizo Bilbao, Crispy Fried Egg 13

**LENTEJAS Y CALABACÍN** Delicata Squash, Stewed Lentils, Lamb Picadillo 15

## COCHINILLO ASADO ROAST SUCKLING PIG

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

## RACIONES PLATES

### ORATA

Roasted Sea Bream, Golden Quinoa,  
Creamy Anchovy 38

### BISTEC

14oz All Natural Strip Loin, Smoked Piquillo Pepper,  
Crispy Potatoes, Gordal Olive Escabeche 59

### PERNIL ASADO

Skin-On Roasted Pork,  
White Bean Stew, Orange 24

### POLLO

Grilled Half Chicken, Pimentón, Brown Butter,  
Romano Beans, Confit Potatoes 26

### TO SHARE

#### PAELLA VALENCIANA

Chicken & Rabbit Paella,  
Bomba Rice, Judión, Spanish Saffron 62

#### PAELLA MARISCOS

Squid Ink Bomba Rice, Spiced Monkfish,  
Prawns, Calamari, Cockles,  
Canary Island Mojo Aioli 72

## LA MESA DE JOSE CHEF'S SELECTION

Allow the Chef to Select a Special Tapas Menu  
75 Per Person for the Table