

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

VALDEON

Currant Pistachio
Salbitxada 9

CANA DE CABRA

Chocolate Hazelnut
Purée 10

MAHON

White Sangria
Honey 10

MIXTO: CARNES Y QUESOS

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

TRADICIONALES TRADITIONAL TAPAS

PICADA Marinated Spanish Olives & Fried Marcona Almonds 9

DÁTILES Bacon-Wrapped Dates, Almonds, Cabrales 13

CROQUETAS DE JAMÓN Serrano Ham Croquettes, Romesco 13

PIQUILLOS Crab-Stuffed Peppers, Toasted Almonds 18

PATATAS BRAVAS Spiced Potatoes, Paprika Aioli 9

GAMBAS AL AJILLO Garlic Shrimp, Parsley, Lemon 15

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

TORTILLA ESPAÑOLA Potato & Onion Omelette, Salsa Brava 9

CHAMUÇA Spiced Lamb Turnover, Canary Island Mojo 13

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

ZARZUELA

Mussels, Calamari, Shrimp, Spiced Chicken Thigh,
Stewed Tomato Broth, Toasted Baguette 19

COCA DE ALCACHOFAS Y SETAS

Artichoke & Mushroom Flatbread,
Black Truffle, Manchego 18

COCA DE COSTILLAS DE TERNERA

Shortrib Flatbread, Horseradish, Bacon Jam, Parmesan 19

A LA PLANTXA FROM THE GRILL

CHORIZO BILBAO Paprika & Garlic Sausage 10

CAULILINI Sweet Stem Cauliflower, Parsley, Lemon 10

SETAS Seasonal Wild Mushrooms, Truffle 16

CORDERO Australian Lamb Chops, Nora Butter MP

ATÚN Herb Crusted Seared Tuna, Boquerone Aioli 19

CALAMAR Calamari, Squid Ink Sofrito, Gremolata 12

ENTRECÔTE Waygu Filet of Westholme, Salsa Verde, Cabrales Demi 24

SOLOMILLO Ibérico Pork Tenderloin, Nora Chile Marinade 21

VIEIRAS Diver Scallops, Parsley, Lemon MP

VERDURAS VEGETABLES

BRUSELAS CATALANA Green Apple, Pine Nuts, Valdeon Fondue 13

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, Garbanzos con Espinacas,
Rosemary White Beans MP ***Requires 72 hours advance notice***

RACIONES PLATES

ORATA

Roasted Sea Bream, Golden Quinoa,
Creamy Anchovy 38

LIBRITOS

Pan Fried Pork Chop, Mahon Cheese,
Piquillo Pepper, Mojo Crema, Chimichurri 28

PERNIL ASADO

Roasted Pork, White Bean Stew, Orange 24

POLLO

Grilled Half Chicken, Pimenton, Brown Butter 22

TO SHARE

PAELLA VALENCIANA

Chicken & Chorizo Paella,
Saffron Bomba Rice, Mussels 55

PAELLA MARISCOS

Squid Ink Bomba Rice, Spiced Monkfish,
Prawns, Calamari, Cockles,
Canary Island Mojo Aioli 68

LA MESA DE JOSE

CHEF'S SELECTION

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