

CHARCUTERÍA Y QUESOS

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

TAPAS

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

MEAT

COCA DE COSTILLAS	18
Short Rib Flatbread, Horseradish, Bacon Marmalade, Manchego	
PINCHOS MORUNOS	15
Andalusian Marinated Beef Skewers, Charred Lemon	
ALBÓNDIGAS	16
Lamb Meatballs, Manchego, Sherry & Foie Gras Cream	
DÁTILES	12
Bacon-Wrapped Dates, Almonds, Blue Cheese	
CROQUETAS DE JAMÓN	10
Serrano Ham Croquettes, Almond Romesco	
CHORIZO BILBAO	12
Paprika & Garlic Sausage	
PINCHOS DE POLLO	12
Chicken Brochette, Mojo Aioli, Almond Dukka	

SEAFOOD

PULPO	15
Galician-Style Octopus	
PIQUILLOS	17
Crab-Stuffed Peppers, Toasted Almonds	
GAMBAS AL AJILLO	16
Garlic Shrimp, Lemon	
CALAMARES FRITOS	10
Warm Tomato Vinaigrette, Lemon	
MEJILLONES	16
Sautéed Mussels, Fennel, Cherry Tomatoes, White Wine	

VEGETABLES

TORTILLA ESPAÑOLA	10
Potato & Onion Omelette	
COCA DE ALCACHOFAS	17
Artichoke & Mushroom Flatbread, Manchego	
PIMIENTOS DE PADRÓN	9
Charred Shishito Peppers, Saffron Aioli, Lemon	
PATATAS BRAVAS	9
Spiced Potatoes, Salsa Brava, Paprika Aioli	
AMADA'S EMPANADA	10
Spinach, Manchego, Artichoke Escabeche	
BRUSELAS CATALANA	11
Brussels Sprouts, Green Apple, Pine Nut, Valdeón Fondue	
GRATINADO DE COLIFLOR	12
Cauliflower, Potato, San Simon Gratin	
SETAS	12
Wild Mushrooms, Truffle, Lemon	
ENSALADA VERDE	13
Green Salad, Asparagus, Favas, Haricots Verts, Avocado	

EL GRAN MIXTO	Chef's Selection Serves 3-5	40
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MANCHEGO	Sheep's Milk, Truffle Lavender Honey	12
DE OVEJA FLORES	Sheep's Milk, Sangria Honey	11
MURCIA AL VINO	Wine-Soaked Aged Goat Cheese, Cherry-Fig Marmalade	11
BARCA	Goat's Milk, Balsamic Strawberries	10

LA MESA DE JOSE

CHEF’S TASTING	60 Per person
Multi-course curated family style experience	
WINE PAIRING	35 Per person
Specially selected to complement Chef's selections	

A LA PLANCHA

STEAK Served with chimichurri, guindilla aioli, & ñora butter

CHULETÓN	24 oz Creekstone Prime Ribeye	145
ENTRECÔTE	5 oz Wagyu Skirt Steak	24
COSTILLA CORTA	Braised Beef Short Rib, Almond-Rosemary Picada	15
LAMB & PORK		
CORDERO	Lamb Chops	25
SOLOMILLO DE PUERCO	Pork Tenderloin	12
SEAFOOD		
SALMÓN	Salmon, Saffron Vinaigrette	14
ATÚN	Herb-Crusted Tuna, Boquerones Aioli	19

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	
VALENCIANA	45
Marinated Chicken & Chorizo, Saffron Bomba Rice, Mussels, Shrimp	
SEASONAL PAELLA	MKT
Chef's Selection of Seasonally Inspired Ingredients	

COCHINILLO ASADO

ROASTED SUCKLING PIG	MKT
Roasted Fingerling Potatoes, Bruselas Catalana, Rosemary White Beans HALF OR WHOLE	
Requires 72 Hours ADVANCE Notice	

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.

AMADA

HANDCRAFTED BEBIDAS

BROKEN HUGS Corazón Reposado Tequila, Agave, Lime Juice, Grapefruit Juice, Peychaud's Bitters	15
THE ESTRELLA Tito's Handmade Vodka, St~Germain, Lemon, Blueberry, Fever Tree Club Soda	15
MATADOR Jim Beam Bourbon, St~Germain, Lemon, Ginger, Regan's Orange Bitters, Fever Tree Ginger Ale	14
OLÉ FASHIONED Knob Creek Rye Whiskey, Angostura Bitters, Paprika	14
PAIN & GLORY Tanteo Habanero Tequila, Agave, Lime, Fresh Apples	14
ROSE GOLD Tito's Handmade Vodka, Rosemary, Passion Fruit, Angostura Bitters	14
SEVILLE SOUR Maker's Mark Bourbon, Lemon, Tempranillo, Luxurious Foam	14
TIE ME UP TIE ME DOWN Ketel One Citroen Vodka, Lemon, Rosemary	13
SPANISH MOJITO Bacardi Superior, Lime, Mint, Fever Tree Club Soda	12

SANGRIA

RED SANGRIA Red Wine, St. Elizabeth All Spice Dram, Tuaca, Fresh Fruit	12
WHITE SANGRIA Crisp White Wine, St~Germain, Fresh Fruit, Tuaca, Pineapple Juice, Fever Tree Club Soda	12
SEASONAL SANGRIA Bartender Selection of Seasonally Inspired Ingredients	13
AMALFI SPRITZ* Lyre's Italian Spritz, Lyre's Classico, Orange	14
LYRE'S PALOMA* Lyre's Agave Blanco Spirit, Lime Juice, Agave, Fever Tree Sparkling Pink Grapefruit	14
PEACH SMASH* Lyre's American Malt, Lemon Juice, Peach, Mint	14
LYRE'S PASSION STAR MARTINI* Lyre's Dry London Spirit, Vanilla, Passion Fruit, Lyre's Classico, Lime Juice	14

ZERO-PROOF

GIN TONIC

SOCIALITE Hendrick's Gin, Rosé Wine, Lemon, Fever Tree Indian Tonic, Green Apple	15
LA JOVEN Hendrick's Gin, Cloves, Regan's Orange Bitters, Orange, Fever Tree Mediterranean Tonic	15
GRAN CASINO Hendrick's Gin, Rosemary, Lemon, Fever Tree Sparkling Cucumber Tonic	15
MAHOU Pale Lager <i>Madrid</i>	8
FOUNDERS All Day IPA	8
ALLAGASH White Ale	9
OSKAR BLUE Mama's Lil Pils	7
SLOOP Juice Bomb IPA	9
ANXO Cidre Blanc	9
ALHAMBRA Reserva 1925 or Roja	10
GRÜVI* Non-Alcoholic	8

DRAFT BEER

BOTTLED BEER

VINO

WHITE

RÍAS BAIXAS		
La Caña	<i>Albariño</i>	16 60
Gallegas Abellio	<i>Albariño</i>	59
Abadia de San Campo	<i>Albariño</i>	62
La Val	<i>Albariño</i>	75
Licia	<i>Albariño</i>	76
NAVARRA		
Vega Sindoa	<i>Chardonnay</i>	12 44
RUEDA		
Casamaro	<i>Verdejo</i>	49
Bodegas Naia s-naia	<i>Sauvignon Blanc</i>	56
Finca Tresolmos	<i>Verdejo</i>	67
CASTILLA-LA MANCHA, RIOJA		
20,000 Leguas <i>Draft/Liter Bottle</i>	<i>Viura</i>	12 44
CVNE Monopole	<i>Viura</i>	16 60
TXAKOLINA		
Xarmant	<i>Hondarrabi Zuri</i>	16 60
Ulacia	<i>Hondarrabi Zuri</i>	78

SPARKLING

PENEDÈS		
Galerna <i>Draft/Liter Bottle</i>	<i>Cava Brut</i>	10 40
Cune	<i>Cava Brut</i>	15 54
Casas del Mar	<i>Cava Brut</i>	54
Avinyó	<i>Cava Brut</i>	72

ROSÉ

CASTILLA-LA MANCHA, RIOJA, UTIEL-REQUENA		
Albero <i>Draft/Liter Bottle</i>	<i>Garnacha Rosado</i>	10 40
Bovale	<i>Bobal</i>	48
Ostatu	<i>Garnacha Rosado</i>	62
Larchago	<i>Tempranillo Rosado</i>	72

**Our zero proof beverages contain less than 0.5% alcohol by volume and are for patrons 21+ only.*

RED

RIBERA DEL JÚCAR		
Isabella <i>Draft/Liter Bottle</i>	<i>Bobal</i>	10 40
CASTILLA-LA MANCHA		
Vega Sindoa	<i>Cabernet Sauvignon</i>	15 54
Venta La Ossa	<i>Cabernet Sauvignon</i>	95
PRIORAT, CASTILLA-LA MANCHA, CAMPO DE BORJA		
Albero <i>Draft/Liter Bottle</i>	<i>Garnacha</i>	12 44
Bodegas Morca Flor de Morca	<i>Garnacha</i>	15 54
Clos de Tafall	<i>Garnacha</i>	74
Camins del Priorat	<i>Garnacha</i>	106
VALDEORRAS, BIERZO		
Castro Ventosa	<i>Mencía</i>	65
Pagos del Galir	<i>Mencía</i>	67
La Cabeza de Perro	<i>Mencía</i>	73
JUMILLA		
Porta Regia	<i>Monastrell</i>	62
Altos de la Hoya	<i>Monastrell</i>	65
RIOJA, ZAMORA, CASTILLA-LA MANCHA		
Ramirez de la Piscina	<i>Tempranillo</i>	14 51
Viña Bujanda Crianza	<i>Tempranillo</i>	51
Martúe Evolution	<i>Tempranillo</i>	58
Luberri Orlegi Cosecha	<i>Tempranillo</i>	59
CVNE Viña Real Crianza	<i>Tempranillo</i>	60
Hermanos Peciña Crianza	<i>Tempranillo</i>	60
Bodegas Lanzaga LZ	<i>Tempranillo</i>	70
Luberri Seis Cosecha	<i>Tempranillo</i>	72
Ondarre Gran Reserva	<i>Tempranillo</i>	81
CVNE Cune Reserva	<i>Tempranillo</i>	108
RIBERA DEL DUERO		
Valderiz Valdehermoso Roble	<i>Tinto Fino</i>	15 54
Rios de Tinta Cosecha	<i>Tinto Fino</i>	70
Aptus Cosecha	<i>Tinto Fino</i>	84
TORO		
Bodega Rejadorada Temple	<i>Tinto Toro</i>	16 60
Maurosdos Prima	<i>Tinto Toro</i>	89