

# AMADA

## CHARCUTERÍA Y QUESOS

### Cured Meats

#### JAMÓN SERRANO

Cured Ham 14

#### CHORIZO PAMPLONA

Spiced Pork 10

#### CHORIZO SORIA

Gently Seasoned Chorizo 9

#### FUET

Dry-Cured Pork Sausages 10

#### JAMÓN IBÉRICO

Acorn Finished Ham 35

### Cheeses

#### MANCHEGO

Truffle Lavender Honey 11

#### CAÑA DE CABRA

Cherry & Fig Marmelade 10

#### VALDEÓN

Currant Pistachio Salbixtada 9

#### MAHÓN

Sangria Honey & Golden Raisins 10

#### GRAN TABLE

Chef's Selection of Cheeses,  
Charcuterie, Accompaniments 35

## VERDURAS

### Vegetables

#### JUDÍAS VERDES

Charred Green Beans,  
Fennel Confit, Almond Dukka 13

#### PIMIENTOS DE PADRÓN

Flash Fried Peppers,  
Deviled Egg Cream 13

#### BRUSELAS CATALANA

Brussels Sprouts, Green Apple,  
Pine Nuts, Valdeón Fondue 13

#### AMADA'S EMPANADA

Spinach, Manchego, Artichoke Escabeche 12

#### ARROZ TEMPORADO

Wild Mushroom Rice,  
Peas, Manchego 12

## COCHINILLO ASADO

### Roast Suckling Pig

Herb Roasted Fingerlings, Bruselas Catalana  
Rosemary White Beans MP

\*\*\*Requires 72 hours advance notice\*\*\*

## TRADICIONALES

### Traditional Tapas

#### CROQUETAS DE JAMÓN

Ham Croquettes 13

#### DÁTILES

Bacon-Wrapped Dates 13

#### PATATAS BRAVAS

Spiced Potatoes 9

#### SALMÓN

Seared Salmon,  
Saffron Emulsion 13

#### PULPO A LA GALLEGA

Spanish Octopus,  
Potato Espuma 16

#### TORTILLA ESPAÑOLA

Potato & Onion Omelette 9

#### PIQUILLOS

Crab-Stuffed Peppers 18

#### GAMBAS AL AJILLO

Garlic Shrimp 15

#### CHAMUÇA

Spiced Lamb Turnover 13

#### ALBÓNDIGAS

Lamb Meatballs 16

## A LA PLANCHA

### From the Grill

#### CHORIZO BILBAO

Paprika & Garlic Sausage 10

#### VIEIRAS

Diver Scallops, Parsley, Lemon 18/34

#### BROCHETA DE POLLO

Chicken Brochette, Almond, Labne 19

#### SETAS

Wild Mushrooms, Truffle 16

#### CORDERO

Lamb Chops, Nora Chile Butter 32

#### ATÚN

Herb Crusted Tuna, Boquerone Aioli 19

#### CALAMAR

Calamari, Squid Ink Sofrito, Gremolata 12

#### ENTRECÔTE

Wagyu Skirt Steak, Salsa Verde,  
Cabrales Demi 22

#### IBÉRICO BROCHETA

Iberian Pork Brochette, Almond, Labne 24

## ENSALADAS

### Salads

#### ENSALADA VERDE

Green Salad, Asparagus,  
Favas, Haricot Vert, Avocado 13

#### ENSALADA DE JAMÓN

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

## COCAS

### Spanish Flatbreads

#### ALCACHOFAS Y SETAS

Artichoke & Mushroom Flatbread,  
Black Truffle, Manchego 18

#### COSTILLAS DE TERNERA

Shortrib Flatbread,  
Horseradish, Bacon Jam, Parmesan 19

## RACIONES

### Plates to Share

#### ORATA

Roasted Sea Bream, Golden Quinoa,  
Creamy Anchovy 38

#### PERNIL ASADO

Confit Pork, Rosemary White Beans,  
Seville Orange 26

## PAELLAS

### Valencian Rice Dishes

#### PAELLA VALENCIANA

Chicken & Chorizo Paella,  
Saffron Bomba Rice, Mussels, Shrimp 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