

AMADA

REFRESCOS Featured Drinks

Sangria

Our modern interpretation of a Spanish tradition.

BLANCA Crisp White Wine, Brandy,
Apple, Pear, Orange ✦ 9 ✨ 32

TINTA Spiced Red Wine, Brandy,
Orange, Apple, Cinnamon ✦ 9 ✨ 32

Cocktails

TIE ME UP TIE ME DOWN

Citrus-Infused Vodka,
Rosemary, Lemon 12

MATADOR

Jim Beam Bourbon, Ginger,
Elderflower, Lemon 14

Wine

CAVA BRUT Galerna PENEDES 10

SAUVIGNON BLANC Mureda LA MANCHA 12

VERDEJO Nisia RUEDA 14

GARNACHA ROSADO Muga RIOJA 13

MONASTRELL Mo ALICANTE 13.5

TEMPRANILLO Ramirez de la Piscina RIOJA 14

Beer

MAHOU Pale Lager MADRID 8

VALE, CHICOS Happy Hour Monday to Friday; 4:30 to 6:30pm \$5 Tapas & Featured Drinks

CHARCUTERÍA Y QUESOS Meat & Cheese

JAMÓN SERRANO 15-Month Cured Ham 9.5

CHORIZO CANTIMPALO Cured Pork & Beef 9.5

SORIA Gently Seasoned Pork 9

FUET Dry-Cured Mild Pork Sausage 7.5

JAMÓN IBÉRICO Acorn-Finished Ham 26

SALCHICHON IBÉRICO Iberian Spiced Pork 15

MANCHEGO Truffle Lavender Honey 9.5

DE OVEJA FLORES Sangria Honey 9.5

PERLAZOLA Cherry Fig Marmalade 8

BARCA Balsamic Strawberries 9

MIXTO Selection of 3 Cheeses 16

EL CAMINO DE SANTIAGO

Selection of Meats, Cheese,
and Other Bites Discovered
by Chef Jose During his
Travels 28

TRADICIONALES Traditional Tapas

CROQUETAS DE JAMÓN

Serrano Ham Croquettes 9.5

DÁTILES

Bacon-Wrapped Dates,
Almonds, Blue Cheese 11.5

BOQUERONES

Marinated Anchovies, Lemon,
Tarragon, Crumbled Egg 7.5

PATATAS BRAVAS

Spiced Potatoes, Salsa Brava,
Paprika Aioli 8.5

BRUSELAS CATALANA

Brussels Sprouts, Green Apple,
Pine Nut, Blue Cheese Fondue 9.5

AMADA'S EMPANADA

Spinach, Manchego,
Artichoke Escabeche 9.5

PINCHOS MORUNOS

Beef Brochette, Confit Potatoes,
Chimichurri, Guindilla Aioli 13.5

GAMBAS AL AJILLO

Garlic Shrimp, Lemon 13

CALAMAR

Warm Tomato Vinaigrette 9.5

PAN CON TOMATE

Fresh Tomato, Whipped Labne 10.5

ZANAHORIAS

Charred Carrots, Sheeps Cheese,
Orange Espelette Honey 8.5

PULPO

Galician Style Octopus 14

PIQUILLOS

Crab-Stuffed Peppers,
Toasted Almonds 15

CHORIZO BILBAO

Grilled Paprika & Garlic Sausage 11

VIEIRAS

Diver Scallops, Pocha Beans,
Bacon Piperade 23.5

ENSALADA VERDE

Green Salad, Asparagus, Favas,
Haricots Verts, Avocado 9.5

COCA DE ALCACHOFAS Y SETAS

Artichoke & Mushroom Flatbread,
Black Truffle, Manchego 9

COCA DE COSTILLAS

Shortrib Flatbread, Horseradish,
Bacon Marmalade, Parmesan 9.5

TORTILLA ESPAÑOLA

Potato & Onion Omelette 7.5

ALBÓNDIGAS

Lamb Meatballs, Manchego,
Sherry & Foie Gras Cream 14

PERNIL ASADO

Crispy Pork Belly, Seville Orange,
Rosemary White Beans 11.5

PINCHOS DE POLLO

Chicken Brochette,
Mojo Aioli, Almond Dukka 12

RECORRIDO DE JG JG's Tapas Tour A Casual, Traditional Tapas Dining Experience 45 per person

AMADA

LA MESA DE JOSE Chef's Tasting A Multi-Course Curated Family Style Experience 75 Per Person

Wine Pairing ARMONICO 35 Per Person

A LA PLANCHA From the Grill

In the Spanish Kitchen, Seafood & Meats are Seared at High Heat and Finished with Charcoal & Hard Wood

POLLO A LA BRASA

Half Chicken, Za'atar
26

EMBUTIDOS MIXTO

Fresh Chorizo, Sausage Butifarra
27

CORDERO

Half Rack of Lamb Chops
42

SALMÓN

Salmon, Saffron Vinaigrette
26

PESCADO DEL DIA

Market Fish
28

Steak

Served with Saffron Béarnaise,
and Chervil Chimichurri

LOMO

12 oz Prime New York Strip
62

ENTRECÔTE

10 oz Wagyu Skirt Steak
48

CHULETA

14 oz Bone-in Ribeye
56

FILETE

10 oz Filet Mignon
52

VERDURAS Vegetables

ESPÁRRAGOS

Asparagus, Sauce Grebiche,
Crispy Shallot 9.5

SETAS

Wild Mushrooms, Truffle, Lemon 15

GARBONZOS CON ESPINACAS

Stewed Chickpeas & Spinach 9

GRATINADO DE COLIFLOR

Cauliflower, Potato,
& San Simon Gratin 11.5

ARROZ TEMPORADO

Wild Mushroom Rice,
Peas, Manchego 14.5

PATATAS BRAVAS

Spiced Potatoes, Salsa Brava,
Paprika Aioli FAMILY PORTION 14

BRUSELAS CATALANA

Brussels Sprouts, Green Apple,
Pine Nut, Blue Cheese Fondue
FAMILY PORTION 14.5

PAELLA Valencian Rice Dishes

Named for the Pan in Which it is Prepared, Paella Celebrates the Abundance of the Spanish Countryside & its People

VALENCIANA

Marinated Chicken, Chorizo Bilbao,
Saffron Bomba Rice,
Mussels, Shrimp, Parsley Salad
32

MARISCOS

Spiced Monkfish, Fennel,
Calamari, Shrimp,
Black Squid Ink Bomba Rice
37

DE RES

Braised Shortrib & Wild Mushroom,
Wagyu Skirt Steak,
Piquillo Peppers, Fava Beans
42

COCHINILLO ASADO Roast Suckling Pig Roasted Fingerlings, Bruselas Catalana, Rosemary White Beans

HALF OR WHOLE MARKET PRICE ***Requires 72 Hours ADVANCE Notice***

POSTRES Sweets

TURRÓN DE HELADO

Palmiers, Almond Ice Cream,
Dulce de Leche 11

GANACHE DE CHOCOLATE

Chocolate Ganache, Olive Oil,
Chocolate Wafer, Hazelnuts 12

TORRIJAS FRITO

Spanish-Style French Toast, Orange & Vanilla Sherbet,
Candied Orange, Caramel Sauce 12

CRÈME CAMEL

Oatmilk Custard, Honey Caramel,
Rose-Scented Strawberries 9

ARROZ CON LECHE

Rice Pudding, Coffee Caramel,
Crunchy Puffed Rice 9

DIGESTIVO After Dinner Drinks

TALK TO HER

Bombay Gin, Axta, Lemon Syrup 14

THE BARDEM

Espresso Martini, Vanilla, Cinnamon 15

CARAJILLO CLASSICO

Licor 43, Espresso 13