AMADA

CATERING MENU

Portions serve 10, unless otherwise noted

CHARCUTERÍA Y QUESOS

JAMÓN SERRANO 15-Month Cured Ham — 150

CHORIZO CANTIMPALO Dry-Cured & Smoked Pork Chorizo — 110

SORIA Gently Seasoned Chorizo — 110

LOMO SERRANO Cured Pork Loin — 115

JAMÓN IBÉRICO Acorn-Finished Ham — 370

MANCHEGO Sheep's Milk, Truffle Lavender Honey — 150

DE OVEJA FLORES Sheep's Milk, Sangría Honey — 140

BARCA Goat's Milk, Balsamic Strawberries — 130

MURCIA AL VINO — 150
Wine Soaked & Aged Goat Cheese, Cherry-Fig Marmalade

PAELLA RICE BOWLS

POLLO — 270
Chicken Brochette, Saffron Rice, Fried Brussels Sprouts, Saffron Aioli

BISTEC DE CARNICERO — 285
Creekstone Hanger Steak, Saffron Rice, Fried Brussels Sprouts, Saffron Aioli, Ñora Butter

GAMBAS — 325
Garlic Shrimp, Saffron Rice, Fried Brussels Sprouts, Saffron Aioli

SALMON — 300
Grilled Salmon, Saffron Rice, Fried Brussels Sprouts, Saffron Aioli

SETAS — 250
Grilled Wild Mushrooms, Saffron Rice, Fried Brussels Sprouts, Saffron Aioli

SCAN TO ORDER
OR CALL 267.284.7950

TAPAS

MEAT

DÁTILES — 130
Bacon-Wrapped Dates, Almonds, Blue Cheese

CHORIZO BILBAO — 130
Paprika & Garlic Sausage

COCA DE COSTILLAS — 295
Short Rib Flatbread, Horseradish, Bacon Marmalade, Manchego

PINCHOS MORUNOS — 190
Andalusian Marinated Beef Skewer, Charred Lemon

SEAFOOD

PIQUILLOS RELLENOS — 210
Crab-Stuffed Peppers, Toasted Almonds

GAMBAS AL AJILLO — 200
Garlic Shrimp, Lemon

VEGETABLES

BRUSELAS CATALANA — 140
Brussels Sprouts, Green Apple, Pine Nut, Valdeón Fondue

PATATAS BRAVAS — 120
Spiced Potatoes, Salsa Brava, Garlic Aioli

TORTILLA ESPAÑOLA — 130
Classic Spanish Potato Omelette, Saffron Aioli, Salsa Brava

AMADA'S EMPANADA — 130
Spinach, Manchego, Artichoke Escabeche

SETAS — 150
Wild Mushrooms, Truffle, Lemon

ENSALADA VERDE — 180
Green Salad, Asparagus, Favas, Haricots Verts, Avocado

COCA DE ALCACHOFAS — 210
Artichoke & Mushroom Flatbread, Manchego

A LA PLANCHA

ENTRECOT — 300
Wagyu Skirt Steak, Ñora Butter, Guindilla Aioli, Chimichurri

TORREZNOS — 270
Crispy Marinated Pork Belly, Guindilla Aioli, Chimichurri

COCHINILLO ASADO

Roasted Suckling Pig, Roasted Fingerling Potatoes, Bruselas Catalana, Rosemary White Beans. *Requires 72 hours advance notice.*

WHOLE COCHINILLO FEAST — 780

HALF COCHINILLO FEAST — 390

ADD-ONS

TENDERLOIN TIPS — 150
Andalusian Marinated Beef, Charred Lemon

PINCHOS DE POLLO — 105
Chicken Brochette, Mojo Aioli, Almond Dukka

SALMON — 150
Salmon, Salsa de Arroz, Smoked Guindilla, Socarrat Chip

SHRIMP — 175
Roasted Jumbo Prawns, Mojo Verde

DESSERT

ARROZ CON LECHE — 115
RICE PUDDING Coffee Caramel, Crunchy Puffed Rice

GANACHE DE CHOCOLATE — 150
CHOCOLATE GANACHE Extra Virgin Olive Oil, Chocolate Wafer, Hazelnut

TARTA DE QUESO — 130
BASQUE STYLE CHEESECAKE Balsamic Strawberries

Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.