

AMADA

CHARCUTERÍA Y QUESOS

CURED MEAT & CHEESE

CHORIZO PAMPLONA

Spiced Pork,
Navarra 10

CHORIZO SORIA

Gently Seasoned Chorizo,
Old Castille 9

FUET

Dry-Cured Pork Sausage,
Catalonia 10

JAMÓN SERRANO

15-Month Cured Ham,
Spain 15

JAMÓN IBÉRICO

Acorn-Finished Ham,
Spain 35

AGED MANCHEGO

Truffled Lavender
Honey 11

VALDEÓN

Currant Pistachio
Salbitxada 9

CANA DE CABRA

Chocolate Hazelnut
Purée 10

MAHÓN

White Sangria
Honey 10

DAILY SPECIAL

Inquire about our
rotating cheese offering MP

MIXTO: CARNES Y QUESOS

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

TRADICIONALES TRADITIONAL TAPAS

DÁTILES Bacon-Wrapped Dates, Almonds, Cabrales 14

CROQUETAS DE JAMÓN Serrano Ham Croquettes, Romesco 13

CHAMUÇA Spiced Lamb Turnover, Canary Island Mojo 13

PIQUILLOS Crab-Stuffed Peppers, Toasted Almonds 21

PATATAS BRAVAS Spiced Potatoes, Paprika Aioli 9

GAMBAS AL AJILLO Garlic Shrimp, Parsley, Lemon 15

ENDIBIA Endive Hearts, Serrano Ham, Blue Cheese Cream 13

PULPO Galician Style Octopus, Potato Espuma, Gamtae, Smoked Paprika 17

TORTILLA ESPAÑOLA Potato & Onion Omelette, Salsa Brava 10

CROQUETAS DE TRUFA Truffle Croquettes, Caviar, Seared Scallop 16

ALBÓNDIGAS Lamb Meatballs, Manchego, Sherry & Foie Gras Cream 18

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 17

COCA DE ALCACHOFAS Y SETAS

Artichoke & Mushroom Flatbread,
Black Truffle, Manchego 18

COCA DE COSTILLAS DE TERNERA

Short Rib Flatbread, Horseradish,
Bacon Jam, Parmesan 19

A LA PLANTXA FROM THE GRILL

CHORIZO BILBAO Paprika & Garlic Sausage 11

CAMARONES Head-on Prawns, Lemon, Parsley 21

BROCHETAS DE POLLO Chicken Brochettes, Almond, Lemon Labne 19

SETAS Seasonal Wild Mushrooms, Lemon, Truffle 16

CORDERO Colorado Lamb Chops, Nora Butter MP

ATÚN Herb Crusted Tuna, Boquerone Aioli 22

CALAMAR Calamari, Squid Ink Sofrito, Gremolata 14

ENTRECÔTE Waygu Skirt Steak, Salsa Verde, Cabrales Demi 26

IBÉRICO BROCHETA Iberian Pork Brochette, Almond, Lemon Labne 24

VERDURAS VEGETABLES

BRUSELAS CATALANA Green Apple, Pine Nuts, Valdeón Fondue 13

AMADA'S EMPANADA Spinach, Manchego, Artichoke Escabeche 12

ARROZ TEMPORADO Wild Mushroom Rice, Peas, Manchego 16

JUDÍAS 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

COCHINILLO ASADO ROAST SUCKLING PIG

Herb Roasted Fingerlings, Brussels Catalan,
Rosemary White Beans MP ***Requires 72 hours advance notice***

RACIONES PLATES

ORATA

Roasted Sea Bream, Golden Quinoa,
Creamy Anchovy 38

MARISCOS AL CARBON

Head-on Prawns, Scallops, Calamari, Tuna, Smoked
Chimichurri, Espelette, Watercress 30

PERNIL ASADO

Skin-on Roasted Pork,
White Bean Stew, Orange 26

POLLO

Grilled Half Chicken, Pimentón, Brown Butter,
Romano Beans, Confit Potatoes 26

TO SHARE

PAELLA VALENCIANA

Chicken & Rabbit Paella,
Bomba Rice, Chorizo Bilbao, Judión,
Spanish Saffron 65

PAELLA DE RES

Short Rib & Mushroom Paella,
Bomba Rice, Piquillo Peppers, Fava Beans,
Waygu Skirt Steak, Guindilla Aioli 89

LA MESA DE JOSE CHEF'S SELECTION

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