

AMADA

RESTAURANT WEEK

\$45 PER PERSON

(Plus Tax, Gratuity & Beverages)

MANCHEGO

Truffled Lavender Honey

CAÑA DE CABRA

Chocolate Hazelnut

CHORIZO PAMPLONA

Cured Spanish Sausage

FUET

Dry-Cured Pork Sausage

FIRST COURSE

(Choose Two)

OLIVAS

Artisanal
Spanish Olives

ENSALADA VERDE

Green Salad,
Asparagus, Favas,
Avocado, Green Beans

SHRIMP +\$12

SKIRT STEAK +\$15

Ole Fashioned \$16

Knob Creek 7yr Rye. Paprika Demarara, Bitters

CHAMUÇA

Spiced Lamb Turnover,
Canary Island Mojo

GAMBAS AL AJILLO

Garlic Shrimp

PATATAS BRAVAS

Paprika Aioli

SECOND COURSE

(Choose Two)

GUISANTES Y MIGAS

Sweet Peas, Chorizo Bilbao,
Crispy Fried Egg

JUDIAS VERDES

Charred Green Beans, Fennel Confit,
Almond Dukka

LENTEJAS Y CALABACÍN

Delicata Squash, Stewed Lentils, Lamb
Picadillo

COCA DE ALCACHOFAS Y SETAS

Artichoke & Mushroom Flatbread,
Black Truffles, Manchego

ARROZ TEMPORADO

Wild Mushroom Rice,
English Peas, Black Truffle, Manchego

SHRIMP +\$12

SKIRT STEAK +\$15

PAELLA

Mushroom, Artichoke,
Piquillo Pepper

SHRIMP +\$12

SKIRT STEAK +\$15

A LA PLANXA

CAULILINI

Sweet Stem Cauliflower

CHORIZO

Paprika & Garlic Sausage

POLLO

Grilled Half Chicken,
Pimenton, Brown Butter

ENTRECÔTE

Hanger Steak, Salsa Verde

INSTAGRAM

@AmadaPHL

THIRD COURSE

(Choose One)

ARROZ CON LECHE

Coffee Caramel
Crunchy Puffed Rice

PASTELES DE CHOCOLATE

Chocolate Cream Puffs,
Dark Chocolate Cream

EVENTS

Pa.Events@GarcesGroup.Com

