

A M A D A

Main Line Restaurant Week | October 12-25

FIRST COURSE

(CHOOSE ONE)

CHARCUTERÍA AND QUESO

CHORIZO CANTIMPALO

Cured Pork & Beef

JAMÓN SERRANO

15-Month Cured Ham

DE OVEJA FLORES

Sheep's Milk

MANCHEGO

Sheep's Milk

TRADITIONAL TAPAS

CROQUETAS DE JAMÓN

Serrano Ham Croquettes

PATATAS BRAVAS

Spiced Potatoes, Salsa Brava, Garlic Aioli

DÁTILES

Bacon-Wrapped Dates, Almonds,
Blue Cheese

ENSALADA VERDE

Green Salad, Asparagus, Favas,
Haricots Verts, Avocado

CALAMARES FRITOS

Warm Tomato Vinaigrette, Lemon

SECOND COURSE

(CHOOSE TWO)

CARNES Y MARISCO

PINCHOS DE POLLO

Chicken Brochette, Mojo Aioli,
Almond Dukka

PINCHOS MORUNOS

Andalusian Marinated Beef Skewers,
Charred Lemon

ALBÓNDIGAS

Lamb Meatballs, Manchego, Sherry &
Foie Gras Cream

CHORIZO A LA PLANCHA

Paprika & Garlic Sausage

GAMBAS AL AJILLO

Garlic Shrimp, Lemon

SALMON A LA PLANCHA

Salmon, Saffron Vinaigrette

VERDURAS

GRATINADO DE COLIFLOR

Cauliflower, San Simon Gratin

BRUSELAS CATALANAS

Brussels Sprouts, Green Apple,
Pine Nut, Valdeón Fondue

TORTILLA ESPAÑOLA

Potato & Onion Omelette

PIMIENTOS DE PADRÓN

Charred Shishito Peppers,
Saffron Aioli, Lemon

SETAS A LA PLANCHA

Wild Mushrooms, Truffle, Lemon

THIRD COURSE

(CHOOSE ONE)

GANACHE DE CHOCOLATE

Chocolate Ganache, Chocolate Wafer,
Olive Oil, Amarena Cherries

ARROZ CON LECHE

Rice Pudding, Coffee Caramel,
Crunchy Puffed Rice