

AMADA

MOTHER'S DAY BRUNCH

75 Per Person
Plus Tax & Gratuity
Includes Coffee, Hot Tea & Juice

LA MESA DE JOSE

☞ CARVED ITEMS ☞
COCHINILLO ASADO

Roasted Suckling Pig, Breakfast Sausage, Guindilla Aioli, Romesco, Chimichurri

ESTACIÓN DE EVENTOS

☞ STATIONS ☞

FIDEOS

☞ PASTA STATION ☞

Shrimp, Scallops, Sweet Onion Cream
or
Goat Cheese, Truffle, Serrano, Pistachio

TORTILLA

☞ OMELETTE STATION ☞

Choose:
Bacon, Peppers, Onions, Spinach,
Cooper® Sharp, Feta

ESPECIALES DEL CHEF

☞ CHEF'S SPECIALS ☞

ENTRECÔTE Y HUEVOS 65

10 oz Wagyu NY Strip, Two Eggs Any Style, Romesco

JERSEY SHORE BENEDICT 14

Pork Roll, Poached Egg, Cooper® Sharp, Hollandaise

DE LA GRANJA

☞ FROM THE FARM ☞

SANGRIA FRENCH TOAST

Sidra Glazed Apples, Sherry Caramel

TORTILLA ESPAÑOLA ☞ SPANISH OMELETTE ☞

Salsa Brava, Chistorra Sausage

HUEVOS ☞ SCRAMBLED EGGS ☞

TOCINO Double Smoked Bacon

BREAKFAST HASH Apple Cider, Chorizo

TARIFA DEL ALMUERZO

☞ LUNCH FARE ☞

PAN CON TOMATE Tomato, Avocado, Grilled Bread

JAMÓN SERRANO Sliced to Order

MUSSELS MINARA Caldo Tomate

PAELLA VALENCIANA ☞ CHICKEN PAELLA ☞ Cherry Tomato, Saffron Aioli

OLD CITY BURGER SLIDERS Mahon Cheese, Piquillo Pepper Remoulade

FRIES Sea Salt, Truffle Aioli

COCKTAIL & BEVERAGES

All you care to enjoy

MIMOSA

Cava, Orange

BLOOD ORANGE MIMOSA

Cava, Blood Orange

MANGO MIMOSA

Cava, Mango

BLOODY MARY

Vodka, Tomato

BLOODY MARIA

Tequila, Tomato

+10 Per Person

Must be 21 to Purchase

Available to Buffet Attendees Only.

PLATOS FRÍOS

☞ PLATTERS ☞

POMEGRANATE & GIN CURED SALMON

Onion, Tomato

COCKTAIL SHRIMP

Cocktail Sauce, Lemon

AJI AMARILLO CEVICHE

Bay Scallops, Shrimp, Calamari

GAZPACHO

Honeydew, Cucumber

QUESOS MIXTO

House-Made Condiments

FRUTAS FRESCAS

Seasonal Berries and Fruit

ENSALADA VERDE

Sherry Vinaigrette, Asparagus, Favas,
Avocado, Green Beans

POSTRES

☞ ASSORTED DESSERTS ☞

Menu subject to change. Consuming raw or undercooked items may increase your risk of foodborne illness.

AMADA

GIN Y TONIC

Choose one from each of the three sections

16

GIN

Barcelona Ginraw
Bluecoat
Bombay Sapphire
The Botanist
Hendrick's
Mr. Finger's Alibi
No.3

TONIC

Fever Tree
Fever Tree Elderflower
Fever Tree Lemon
Fever Tree Mediterranean
Q Tonic
Seagram's

GARNISH

Lemon & Thyme
Lime, Cucumber, Fennel
Orange, Spices
Grapefruit & Rosemary

SPECIALTY COCKTAILS

15

MI CARRO

Remy 1738,
Cointreau, Cava

MATADOR

Stillhouse Whiskey,
Ginger, Elderflower

PAIN & GLORY

El Buho Mezcal,
Pineapple, Jalapeño

TALK TO HER

Myers Dark Rum,
Ginger Beer, Licor 43

ROSE GOLD

Ultimat Vodka,
Rosemary, Passionfruit

TIE ME UP, TIE ME DOWN

Ketel One Citrus,
Lemon, Rosemary

AMADA BLOODY MARY

Grey Goose Vodka, Bacon,
Chorizo Bilbao, Gambas,
Spicy Tomato, Pimenton,
Pepper, Tajin

32

SANGRÍA

BLANCA

Crisp White Wine
Apple, Pear, Orange
14/45

TINTA

Spiced Red Wine,
Orange, Apple, Cinnamon
14/45

VINO

VINO ESPUMOSO · BUBBLES

9645 CAVA BRUT | Mestres "1312" 12/48
9673 CAVA BRUT ROSÉ | Poema NV 13/52
9674 CAVA ICE CUVEÉ | Freixenet NV 14/56

BLANCO | WHITE

9206 VINHO VERDE | Gota "Azahar", Minho 11/44
9201 ALBARIÑO | Pazo das Bruxas, Rias Baixas 13/50
9334 VERDEJO | Naia, Rueda 12/48
9675 CHARDONNAY | Vega Sindoa, Navarra 16/64
9676 VIURA | Sierra de Toloño, Rioja 15/54
9599 MUSCAT/GEWURZTRAMINER | Gessami, Penedes 15/56

ROSADO · ROSÉ

9685 GRACIANO BLEND | Baron de Ley, Rioja 14/54

ANARAJODO | ORANGE

9596 VERDEJO/SAUVIGNON | Gulp Hablo, La Mancha 13/52

TINTO | RED

9678 MENCÍA | Merayo, Bierzo 11/44
9140 GARNACHA | Comando G "El Hombre Bala", Madrid 20/80
9679 GARNACHA | Zorzal, Navarra 12/48
9141 TEMPRANILLO | Izadi "Reserva", Rioja 14/52
99300 CABERNET SAUVIGNON | Gran Coronas Penedes 16/64
0602 TINTO DE TORO | Numanthia "Termes", Toro 19/74
9545 MONASTRELL | Juan Gil, Jumilla 12/48

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