AMADA

CHARCUTERÍA Y QUESOS
CURED MEATS

IBÉRICO CHORIZO
17

JAMÓN SERRANO
15

JAMÓN IBÉRICO
24

SALCHICHON
13

CHARCUTERÍA MIXTO
20

CHEESES

IDIAZABAL
Roasted Garlic
Dulce de Leche
9

CAÑA DE CABRA
Fig &
Cherry Marmalade
9

AGED MANCHEGO
Truffled Lavender Honey
10

GARROTXA
Chocolate Hazelnut
8

LA PERAL
Currant Pistachio
Salbitxada
8

QUESOS MIXTO
20

COCAS
SPANISH FLATBREADS

ALCACHOFAS Y SETAS
ARTICHOKE & MUSHROOM
Black Truffles, Manchego
17

COSTILLAS DE TERNERA
BEEF SHORTRIB FLATBREAD
Horseradish, Parmesan,
Bacon
18

JAMÓN SERRANO Y ESPINACAS
SERRANO HAM & SPINACH
Tomato, Garlic
18

VERDURAS
VEGETABLES

GARBANZOS CON ESPINACAS
CHICKPEAS & SPINACH
9

CAULILINI A LA PLANXA
SWEET STEM CAULIFLOWER
Parsley, Lemon
12

COLES DE BRUSELAS
BRUSSELS SPROUTS
Chorizo, Goat Cheese,
Fennel Pollen
12

PIMIENTOS DE PADRON
PADRON PEPPERS
Garlic & Tomato Aïoli,
Sea Salt
12

SETAS
SEASONAL WILD MUSHROOMS
13

ARROZ TEMPORADO
WILD MUSHROOM RICE
Asparagus, Manchego
13

TRADICIONAL
TRADITIONAL TAPAS

PAN CON TOMATE
TOMATO BREAD
8

TORTILLA ESPAÑOLA
SPANISH OMELETTE
Salsa Brava,
Chistorra Sausage
10

COSTILLAS DE CERDO
PORK BELLY
La Peral,
Espellette Honey
12

PIQUILLOS RELLENOS
CRAB-STUFFED PEPPERS
Toasted Almonds
14

AMADA'S EMPANADA
SPINACH & MANCHEGO EMPANADA
Artichoke Escabeche
14

OLIVOS
SPANISH OLIVES
Toasted Chile, Orange
7

PATATAS BRAVAS
CRISPY POTATOES
Paprika Aioli
10

ALMEJAS CON CHORIZO
STEAMED CLAMS
White Wine, Chorizo
15

FIDEOS
VERMICELLI
Goat Cheese, Truffle,
Serrano, Pistachio
16

DÁTILES CON ALMENDRAS
BACON-WRAPPED DATES
Almonds, La Peral
15

ALBÓNDIGAS
LAMB MEATBALLS
Sherry & Foie Gras Cream,
Manchego
15

PULPO A LA GALLEGA
SAUTEED SPANISH OCTOPUS
Potato, Smoked Paprika
18

GAMBAS AL AJILLO
GARLIC SHRIMP
15

ENSALADA VERDE
GREEN SALAD
Sherry Vinaigrette, Asparagus,
Favas, Avocado, Green Beans
13

ENSALADA DE JAMÓN
SERRANO HAM & FIG SALAD
La Peral, Bacon,
Spiced Almonds
16

CHORIZO A LA PLANXA
PAPRIKA & GARLIC SAUSAGE
12

CAÑA DE CABRA
GOAT CHEESE GRATIN
Membrillo, Figs, Almonds
13

A LA PLANXA
FROM THE GRILL

MARISCOS & PESCADOS
SHELLFISH & FISH

GAMBAS
Jumbo Prawns
15/27

VIEIRAS
Diver Scallops
22/38

LUBINA NEGRA
Black Sea Bass
37

LANGOSTA
Maine Lobster
19/35

CARNE Y AVES
MEATS & POULTRY

CHICKEN
Free Range
Chicken
28

IBÉRICO
10 oz Iberian Pork
Fermin
44

LAMB CHOPS
Colorado Rack
of Lamb
34/58

PORTERHOUSE
28 oz, Bone-In,
Snake River Farms
110

WAGYU NY STRIP
10 oz
Snake River Farms
52

RACIONES
PLATES

PAELLA VALENCIANA
Chicken & Chorizo Paella,
Mussels, Cherry Tomato, Saffron Aïoli
for two 55/ for eight 195

LOBSTER PAELLA
Lobster & Seafood Paella, Fava Bean Salad,
Smoked Paprika Aïoli, Squid Ink
for two 90/ for eight 325

TAPA DE COSTILLA
WAGYU RIB CAP
12 oz Wagyu Rib Cap, Oxtail Stew,
Fava Bean, Parsley
69

MAR Y TIERRA
SURF & TURF
10 oz Wagyu NY Strip, Whole Maine Lobster,
Smashed Crispy Fingerlings
85

ESPECIALIDADES DE LA CASA
SPECIALTIES OF THE HOUSE

GRAN PAELLA
Lobster, Shrimp, Mussels, Clams, Chicken, Chorizo,
Cherry Tomato, Saffron Aïoli
for two 125/ for eight 475

COCHINILLA ASADO
Roasted Suckling Pig, Smashed Crispy Fingerlings, Garbanzos con Espinacas,
Coles de Bruselas,Fava Bean, Parsley & Tomato Salad, Saffron Aïoli
Half 250 / Whole 475

Please allow 72 hours notice when ordering.

LA MESA DE JOSE
CHEF'S SELECTION

Allow the Chef to Select a Special Tapas Menu

85
Per Person for the Table

35
Wine Pairing, Per Person

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

12.01.2021