

AMADA

CHARCUTERÍA Y QUESOS CURED MEATS & CHEESES

IBÉRICO CHORIZO

17

IDIAZABAL

Garlic Dulce de Leche
10

JAMÓN IBÉRICO

35

AGED MANCHEGO

Truffled Lavender Honey
10

JAMÓN SERRANO

15

CAÑA DE CABRA

Fig & Cherry Marmalade
10

SALCHICHON

13

GARROTXA

Chocolate Hazelnut
10

MIXTO: CARNES Y QUESOS

Chef's Selection of Cheese,
Charcuterie & Accompaniments 28

TRADICIONAL TRADITIONAL TAPAS

PAN CON TOMATE 🍷TOMATO BREAD🍷 8

DÁTILES 🍷BACON-WRAPPED DATES🍷 Almonds, La Peral 15

TORTILLA ESPAÑOLA 🍷SPANISH OMELETTE🍷 Salsa Brava, Chistorra Sausage 10

CHORIZO BILBAO 🍷PAPRIKA & GARLIC SAUSAGE🍷 Parsley, Lemon 12

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

ALMEJAS CON CHORIZO 🍷STEAMED CLAMS🍷 White Wine, Chorizo 15

GAMBAS AL AJILLO 🍷GARLIC SHRIMP🍷 15

PIQUILLOS RELLENOS 🍷CRAB-STUFFED PEPPERS🍷 Toasted Almonds 14

PULPO 🍷SAUTEED GALICIAN OCTOPUS🍷 Potato, Smoked Paprika 18

PATATAS BRAVAS 🍷CRISPY POTATOES🍷 Paprika Aioli 10

ALBÓNDIGAS 🍷LAMB MEATBALLS🍷 Sherry & Foie Gras Cream, Manchego 15

A LA PLANTXA FROM THE GRILL

GAMBAS Jumbo Prawns 15/27

LUBINA NEGRA Black Sea Bass 42

VIEIRAS Diver Scallops 24/41

LANGOSTA Maine Lobster 23/45

POLLO Free Range Chicken 28

CORDERO Colorado Rack of Lamb 36/59

CHULETA 28 oz, Bone-In Porterhouse, Snake River Farms 110

ENTRECÔTE 10 oz, Wagyu NY Strip, Snake River Farms 72

IBÉRICO 10 oz, Fermín, Acorn-Finish, Iberian Pork 55

VERDURAS VEGETABLES

GARBANZOS 🍷CHICKPEAS🍷 Spinach, Roasted Tomato, Paprika 11

AMADA'S EMPANADA 🍷SPINACH & MANCHEGO EMPANADA🍷 Artichoke Escabeche 14

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

ARROZ TEMPORADO 🍷WILD MUSHROOM RICE🍷 Asparagus, Manchego 12

PIMIENTOS DE PADRON 🍷PADRON PEPPERS🍷 Garlic & Tomato Aioli, Sea Salt 12

SETAS 🍷SEASONAL WILD MUSHROOMS🍷 15

ENSALADA Y COCA SALAD & FLATBREADS

VERDE

🍷GREEN SALAD🍷

Sherry Vinaigrette, Asparagus, Favas,
Avocado, Green Beans 13

ENSALADA DE JAMÓN

🍷SERRANO HAM & FIG SALAD🍷

La Peral, Bacon, Spiced Almonds 17

COCA DE ALCACHOFAS Y SETAS

🍷ARTICHOKE & MUSHROOM🍷

Black Truffles, Manchego 16

COCA DE COSTILLAS DE TERNERA

🍷BEEF SHORTRIB FLATBREAD🍷

Horseradish, Parmesan, Bacon 17

RACIONES PLATES

PIERNA DE CORDERO 🍷BRAISED LAMB SHANK🍷

Saffron Rice, Grand Jus 55

ALETA 🍷SKIRT STEAK🍷

Celeriac, Ancho-Chili Salsa Verde 52

PERNIL ASADO 🍷SLOW ROAST PORK🍷

White Bean Stew, Orange 24

FIDEOS 🍷NOODLES🍷

Vermicelli, Jamón Serrano, Goat Cheese,
Pistachio, Truffle 16

TO SHARE

PAELLA VALENCIANA

Chicken & Chorizo Paella,
Mussels, Cherry Tomato, Saffron Aioli
55 / 195

PAELLA MARISCOS

Shrimp, Mussels, Squid, Clams,
Fava Bean Salad, Smoked Paprika Aioli, Squid Ink
99 / 365

ESPECIALIDADES DE LA CASA 🍷SPECIALTIES OF THE HOUSE🍷

COCHINILLA ASADO

Roasted Suckling Pig, Smashed Crispy Fingerlings,
Garbanzos con Espinacas, Coles de Bruselas,
Fava Bean, Parsley & Tomato Salad, Saffron Aioli

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

🍷 90 🍷

Per Person for the Table

🍷 40 🍷

Wine Pairing, Per Person

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