

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 32

TRADICIONAL TRADITIONAL TAPAS

PAN CON TOMATE TOMATO BREAD 10

HUEVOS RELLENOS DEVILED EGGS Egg Yolk Mousse, Candied Pork Belly, Chicharrónes 12

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

ATUN HERB-CRUSTED SEARED TUNA Boquerón Aioli 23

GAMBAS AL AJILLO GARLIC SHRIMP 15

SALMÓN GIN & TONIC SALMON Salt Cured, Crème Fraiche, Lemon Curd 14

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 17/32

VIEIRAS Diver Scallops 26/48

LANGOSTA Maine Lobster 23/45

POLLO Free Range Chicken 34

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 59

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, Pine Nuts, Fennel Pollen 12

ARROZ TEMPORADO WILD MUSHROOM RICE Asparagus, Manchego 12

PIMIENTOS DE PADRON PADRON PEPPERS Romesco, 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

ZARZUELA SEAFOOD & CHICKEN STEW

Mussels, Cockles, Calamari, Shrimp,
Spiced Chicken Thigh, Stewed Tomato Broth,
Toasted Baguette 56

PARGO RED SNAPPER

Golden Quinoa, Ajo Blanco 44

ALETA SKIRT STEAK

Celeriac, 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

Lobster, 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

95

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.