

AMADA

Restaurant Week Menu

\$40.23 PER PERSON

Plus Tax, Gratuity & Beverages

◌ FIRST COURSE ◌

Choose One

AGED MANCHEGO CHEESE

Truffle Lavender Honey

DÁTILES

◌ BACON-WRAPPED DATES ◌

Almonds, La Peral

GAMBAS AL A JILLO

◌ GARLIC SHRIMP ◌

ENSALADA VERDE

◌ GREEN SALAD ◌

Sherry Vinaigrette, Asparagus,
Favas, Avocado, Green Beans

CHORIZO A LA PLANXA

◌ PAPRIKA & GARLIC SAUSAGE ◌

ENSALADA RUSA

◌ TRADITIONAL SPANISH POTATO SALAD ◌

◌ SECOND COURSE ◌

Choose One From Each Side

ALCACHOFAS

◌ CRISPY ARTICHOKE ◌

Sun-Dried Tomato, Pine Nuts,
Elderflower

COLES DE BRUSELAS

◌ BRUSSELS SPROUTS ◌

Golden Raisins, La Peral

CHICKEN A LA PLANXA

Free Range Chicken,
Nora Rub, Salsa Verde, Sunchoke Puree

GARBANZOS CON ESPINACAS

◌ CHICKPEAS & SPINACH ◌

WAGYU SKIRT STEAK

Nora Rub, Salsa Verde, Sunchoke Puree

ARROZ CON SAFFRON

◌ SAFFRON RICE ◌

Chorizo

TRUCHA A LA PLANXA

◌ TROUT ◌

Ajo Blanco, Roasted Grapes, Szechuan Button

PAN CON SETAS

◌ TRUFFLED MUSHROOM CROSTINI ◌

Whipped Goat Cheese

◌ DESSERTS ◌

Choose One

TARTE DE QUESO

◌ SPANISH CHEESECAKE ◌

Pine Nuts, Passion Fruit Puree

ARROZ CON LECHE

◌ RICE PUDDING ◌

Cinnamon, Tahitian Vanilla



OCTOBER 1-6

DINE IN ONLY - NO SUBSTITUTIONS - MENU SUBJECT TO CHANGE

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

09.06.2023