

AMADA

CHARCUTERÍA Y QUESOS

CURED MEATS & CHEESES

IBÉRICO CHORIZO

17

AGED MANCHEGO

Truffled
Lavender Honey
10

JAMÓN IBÉRICO

35

IDIAZABAL

Garlic Dulce de Leche
10

CAÑA DE CABRA

Fig & Cherry Marmalade
10

JAMÓN SERRANO

15

LA PERAL

Currant Pistachio
Salbitxada
10

MIXTO: CARNES Y QUESOS

Chef's Selection of Cheese,
Charcuterie & Accompaniments 32

95

PER PERSON FOR THE TABLE

LA MESA DE JOSE

CHEF'S SELECTION

Allow the Chef to Select a Special Tapas Menu

40

WINE PAIRING PER PERSON

TRADICIONAL TRADITIONAL TAPAS

PAN CON TOMATE ☞ TOMATO BREAD ☞ 10

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

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

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

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

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

ATUN ☞ HERB-CRUSTED SEARED TUNA ☞ 23
Boquerón Aioli

GAMBAS AL AJILLO ☞ GARLIC SHRIMP ☞ 15

PIQUILLOS RELLENOS ☞ CRAB-STUFFED PEPPERS ☞ 14
Toasted Almonds

PULPO ☞ SAUTEED GALICIAN OCTOPUS ☞ 18
Potato, Smoked Paprika

PATATAS BRAVAS ☞ CRISPY POTATOES ☞ 10
Paprika Aioli

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

FIDEOS ☞ NOODLES ☞ 16
Vermicelli, Jamón Serrano, Goat Cheese, Pistachio,
Truffle

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

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 110

ENTRECÔTE 10 oz, Wagyu NY Strip 72

IBÉRICO 10 oz, Fermín, Acorn-Finish, Iberian Pork 59

AMADA

RACIONES PLATES

ZARZUELA *SEAFOD & CHICKEN STEW*
Mussels, Cockles, Calamari, Shrimp,
Spiced Chicken Thigh, Stewed Tomato Broth,
Toasted Baguette
56

LUBINA NEGRA *BLACK SEA BASS*
Golden Quinoa, Ajo Blanco
44

ALETA *SKIRT STEAK*
Celeriac, Salsa Verde
52

PERNIL ASADO *SLOW ROAST PORK*
White Bean Stew, Orange
24

ESPECIALIDADES DE LA CASA SPECIALTIES OF THE HOUSE

COCHINILLO ASADO
Roasted Suckling Pig, Smashed Crispy Fingerlings,
Garbanzos con Espinacas, Coles de Bruselas,
Patatas Bravas, Saffron Aioli
Half 250 / Whole 475

Please allow 72 hours notice when ordering.

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

VERDURAS VEGETABLES

GARBANZOS *CHICKPEAS* 11
Spinach, Roasted Tomato, Paprika

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

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

ARROZ TEMPORADO *WILD MUSHROOM RICE* 11
Asparagus, Manchego

PIMIENTOS DE PADRON *PADRON PEPPERS* 12
Romescos, Sea Salt

SETAS *SEASONAL WILD MUSHROOMS* 15

CÓCTELES Y BEBIDAS

SPECIALTY COCKTAILS

16

TIE ME UP TIE ME DOWN

Citrus Vodka,
Lemon, Rosemary

MATADOR

Bourbon, Ginger,
Elderflower

ROSE GOLD

Tito's Handmade Vodka,
Rosemary, Passionfruit

DARK HABITS

Casamigos Blanco Tequila,
Grapefruit, Agave,
Jalapeño

TALK TO HER

Myers Dark Rum,
Ginger Beer, Licor 43

HIGH HEELS

Empress Indigo Gin,
Fresh Lemon, Elderflower,
Cava

SANGRÍA

BLANCA

Crisp White Wine,
Apple, Pear, Orange
14/45

TINTA

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

GIN & TONIC BAR

Choose one from each of the three sections

16

GIN

Bluecoat
Bombay Sapphire
The Botanist
Mr Finger's Alibi
Hendrick's
No.3
Dogfish Head
Empress Indigo

TONIC

Fever Tree
Fever Tree Elderflower
Fever Tree Lemon
Fever Tree Mediterranean

GARNISH

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

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