

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

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

SEAFOOD & CHICKEN STEW

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

56

LUBINA

WHOLE ROASTED BRANZINO

Citrus Infused Couscous, Coconut Sauce,
Marcona Almond, Capers, Parsley Salad

61

PERNIL ASADO

SLOW ROAST PORK

White Bean Stew, Orange

24

ESPECIALIDADES DE LA CASA

SPECIALTIES OF THE HOUSE

COCHINILLO ASADO

Roasted Suckling Pig,
Grilled Caullini, 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,

Lobster Stock

99 / 365

VERDURAS VEGETABLES

CAULLINI SWEET STEM CAULIFLOWER 12

Parsley, Lemon

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

SETAS SEASONAL WILD MUSHROOMS 15

CÓCTELES Y BEBIDAS

SPECIALTY COCKTAILS

TIE ME UP
TIE ME DOWN

Citrus Vodka,
Lemon, Rosemary

16

MATADOR

Bourbon, Ginger,
Elderflower

DARK HABITS

Casamigos Blanco Tequila,
Grapefruit, Agave,
Jalapeño

ROSE GOLD

Tito's Handmade Vodka,
Rosemary, Passionfruit

TALK TO HER

Myers Dark Rum,
Ginger Beer, Licor 43

HIGH HEELS

Empress Indigo Gin,
Fresh Lemon, Elderflower,
Cava

WHAT HAVE I DONE TO DESERVE THIS?

FEW Cold Cut Bourbon, Kahlua, Espresso

GIN & TONIC BAR

Choose one from each of the three sections

GIN

16

TONIC

GARNISH

Bluecoat

Hendrick's

Fever Tree

Lemon & Thyme

Bombay Sapphire

No.3

Fever Tree Elderflower

Lime, Cucumber & Fennel

The Botanist

Dogfish Head

Fever Tree Lemon

Orange & Spices

Mr Finger's Alibi

Empress Indigo

Fever Tree Mediterranean

Grapefruit & Rosemary

SANGRÍA

BLANCA

Crisp White Wine,
Apple, Pear, Orange

14/45

TINTA

Spiced Red Wine,
Orange, Apple,
Cinnamon

14/45

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