

AMADA

Restaurant Week Menu

\$40.24 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

CHORIZO A LA PLANXA

PAPRIKA & GARLIC SAUSAGE

CHICHARRONES

CRISPY PORK BELLY

La Peral, Espelette Honey,
Green Apple

SECOND COURSE

Choose One From Each Side

TRUCHA A LA PLANXA

RAINBOW TROUT

Sofrito Crema, Crispy Fingerling,
Roasted Grapes, Szechuan Button

ARROZ

Blistered Corn & Tomato Risotto

Add Lump Crab
12 Supplement

CHICKEN A LA PLANXA

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

COLES DE BRUSELAS

BRUSSELS SPROUTS

Golden Raisins, La Peral

SHORT RIB

Polenta, Chèvre Goat Cheese,
Bordelaise, Onion

PAN CON SETAS

TRUFFLED MUSHROOM CROSTINI

Whipped Requeson, Garlic Confit

DESSERTS

Choose One

TARTE DE SANTIAGO

SPANISH ALMOND CAKE

Sour Cherry, White Chocolate Gelato

ARROZ CON LECHE

RICE PUDDING

Cinnamon, Tahitian Vanilla



OCTOBER 6-11

DINE IN ONLY - NO SUBSTITUTIONS - EXCLUDES LARGE PARTY DINING - MENU SUBJECT TO CHANGE

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

07.26.2024