

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

JAMÓN SERRANO
15

CAÑA DE CABRA
Fig & Cherry Marmalade
10

MIXTO: CARNES Y QUESOS

Chef's Selection of Cheese,
Charcuterie & Accompaniments 32

LA MESA DE JOSE

95
PER PERSON FOR THE TABLE

CHEF'S SELECTION

Allow the Chef to Select a Special Tapas Menu

40
WINE PAIRING PER PERSON

ENSALADA Y COCA SALAD & FLATBREADS

VERDE
GREEN SALAD
Sherry Vinaigrette, Asparagus, Favas,
Avocado, Green Beans
15

ENSALADA DE JAMÓN
SERRANO HAM & FIG SALAD
La Peral, Bacon, Spiced Almonds
19

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 19/36

VIEIRAS Diver Scallops 28/55

LANGOSTA Maine Lobster 25/49

POLLO Free Range Chicken 34

CORDERO Colorado Rack of Lamb 39/77

A-5 BROCHETTE 2 oz, A-5 Wagyu Skewer 38
Horseradish Cream, Chimichurri

ENTRECÔTE 10 oz, Wagyu NY Strip MP

IBÉRICO 10 oz, Fermín, Acorn-Finish, Iberian Pork 65

TRADICIONAL TRADITIONAL TAPAS

PAN CON TOMATE TOMATO BREAD 10

DÁTILES BACON-WRAPPED DATES 15
Almonds

CHORIZO BILBAO PAPRIKA & GARLIC SAUSAGE 12

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 19
Vermicelli, Jamón Serrano, Goat Cheese, Pistachio,
Truffle

RACIONES PLATES

ARROZ CON MARISCOS 59
Squid, Shrimp, Scallops, Sofrito,
Coconut-Vadouvan, Peanut

LUBINA WHOLE ROASTED BRANZINO 61
Citrus Infused Couscous, Coconut Sauce,
Marcona Almond, Capers, Parsley Salad

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 this item.

TO SHARE

PAELLA VALENCIANA

Chicken & Chorizo Paella,
Mussels, Cherry Tomato, Saffron Aioli
65 / 195

PAELLA MARISCOS

Lobster, Shrimp, Mussels, Squid, Clams,
Fava Bean Salad, Smoked Paprika Aioli, Lobster Stock
143 / 365

VERDURAS VEGETABLES

CAULILINI *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* 13
Asparagus, Manchego

CÓCTELES Y BEBIDAS

SANGRÍA

BLANCA

Crisp White Wine, Apple,
Pear, Orange

TINTA

Spiced Red Wine, Orange,
Apple, Cinnamon

14/45

SPECIALTY COCKTAILS

TIE ME UP TIE ME DOWN

Citrus Vodka,
Lemon, Rosemary

16

ROSE GOLD

Tito's Handmade Vodka,
Rosemary, Passionfruit

16

MATADOR

Bourbon, Ginger,
Elderflower

16

JULIETA

Jim Beam Whiskey,
Fig&Blueberry Simple Syrup,
Lemon Juice, Mint, Ginger Beer

17

HIGH HEELS

Empress Indigo Gin,
Fresh Lemon, Elderflower, Cava

16

DARK HABITS

Casamigos Blanco Tequila,
Grapefruit, Agave,
Jalapeño

16

VOLVER

Buffalo Trace Bourbon, Carpano Antica Sweet Vermouth,
Angostura Bitters, Orange Bitters, Cherrywood Smoke

17

GIN & TONIC BAR

Choose one from each of the three sections

16

GIN

Bluecoat

Mr Finger's Alibi

Bombay

Hendrick's

Sapphire

No.3

The Botantist

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