

AMADA

CHARCUTERÍA Y QUESOS

MIXTO: CARNES Y QUESOS Chef's Selection of Cheese, Charcuterie & Accompaniments **32**

IBÉRICO CHORIZO Smoked Pork Chorizo	17	AGED MANCHEGO Truffled Lavender Honey	10
JAMÓN IBÉRICO Acorn-Finished Ham	35	IDIAZABAL Garlic Dulce de Leche	10
JAMÓN SERRANO 15-Month Cured Ham	15	CAÑA DE CABRA Fig & Cherry Marmalade	10

TAPAS

MEAT

CHORIZO BILBAO 12
Paprika & Garlic Sausage

ALBÓNDIGAS 15
Lamb Meatballs, Sherry & Foie Gras Cream, Manchego

DÁTILES 15
Bacon-Wrapped Dates, Almonds

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

SEAFOOD

ATUN 23
Herb-Crusted Seared Tuna, Boquerón Aioli

GAMBAS AL AJILLO 15
Garlic Shrimp

PIQUILLOS RELLENOS 14
Crab-Stuffed Peppers, Toasted Almonds

PULPO 18
Sauteed Galician Octopus, Potato, Smoked Paprika

VEGETABLES

PAN CON TOMATE 10
Tomato Bread

PATATAS BRAVAS 10
Crispy Potatoes, Paprika Aioli

CAULILINI 12
Sweet Stem Cauliflower, Parsley, Lemon

AMADA'S EMPANADA 14
Spinach & Manchego, Artichoke Escabeche

COLES DE BRUSELAS 12
Brussels Sprouts, Chorizo, Goat Cheese, Pine Nuts, Fennel Pollen

ARROZ TEMPORADO 13
Wild Mushroom Rice, Asparagus, Manchego

LA MESA DE JOSE

CHEF'S SELECTION 95 Per person
Allow the Chef to Select a Special Tapas Menu

WINE PAIRING 40 Per person
Specially selected to complement Chef's selections

ENSALADA Y COCA SALAD & FLATBREADS

ENSALADA VERDE 15
Green Salad, Sherry Vinaigrette, Asparagus, Favas, Avocado, Green Beans

ENSALADA DE JAMÓN 19
Serrano Ham, Fig, La Peral, Bacon, Spiced Almonds

COCA DE ALCACHOFAS Y SETAS 16
Artichoke & Mushroom Flatbread, Black Truffles, Manchego

COCA DE COSTILLAS DE TERNERA 17
Beef Shortrib Flatbread, Horseradish, Parmesan, Bacon

A LA PLANCHA FROM THE GRILL

STEAK

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

ENTRECÔTE 10 oz. Wagyu NY Strip **MP**

LAMB & PORK

POLLO Free-Range Chicken **34**

CORDERO Colorado Rack of Lamb **39 | 77**

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

SEAFOOD

GAMBAS Jumbo Prawns **19 | 36**

VIEIRAS Diver Scallops **28 | 55**

LANGOSTA Maine Lobster **25 | 49**

AMADA

RACIONES PLATES

ARROZ CON MARISCOS

Squid, Shrimp, Scallops, Sofrito, Coconut-Vadouvan, Peanut

LUBINA

Whole-Roasted Branzino, Citrus-Infused Couscous, Coconut Sauce, Marcona Almond, Capers, Parsley Salad

59

61

PAELLA VALENCIAN RICE DISHES

Authentic paella takes time, please allow

VALENCIANA

Chicken & Chorizo Paella, Mussels, Cherry Tomato, Saffron Aioli

65 | 195

MARISCOS

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

143 | 365

COCHINILLO ASADO

ROASTED SUCKLING PIG

HALF 250 | WHOLE 475

Roasted Suckling Pig, Grilled Caulilini, Coles de Bruselas, Patatas Bravas, Saffron Aioli
Requires 72 Hours ADVANCE Notice

AUTHENTIC SPANISH TAPAS

by Chef Garces

Amada, James Beard Award winning Iron Chef Jose Garces' flagship concept opened in 2005. His maternal grandmother, lovingly referred to as "Amada," fostered Chef's passion for cooking and inspired Jose's dedication to hospitality. This rich tradition can be felt through Amada's recipes on the menu, and a warm, welcoming experience featuring small shareable plates, Tapas, served family-style to the table and free flowing.

COCKTAILS

HANDCRAFTED BEBIDAS

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

SANGRIA

TINTA

Spiced Red Wine, Orange, Apple, Cinnamon

14 | 45

BLANCA

Crisp White Wine, Apple, Pear, Orange

14 | 45

GIN & TONIC BAR

GARCES GIN & TONIC

Hendrick's, Fever-Tree Tonic, Lime, Cucumber, Fennel

18

BUTTERFLY

No. 3, Fever-Tree Elderflower, Lemon, Thyme

17

SEA INSIDE

Bluecoat, Fever-Tree Mediterranean, Grapefruit, Rosemary

16

CERVEZA

DRAFT BEER

BOTTLED BEER

Alhambra Reserva 1925 Spain

8 Mahou Spain

8

Modelo Especial Mexico

7 Brooklyn Lager New York

7

Heineken Netherlands

7 Miller Lite Wisconsin

7

Cape May IPA New Jersey

8 Evil Genius Stacy's Mom IPA Pennsylvania

8