

# AMADA

## CHARCUTERÍA Y QUESOS

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

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

## 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

New Amsterdam Lemon Vodka, Lemon, Rosemary

16

### ROSE GOLD

Tito's Handmade Vodka, Rosemary, Passionfruit

16

### DARK HABITS

Casamigos Jalapeño Tequila, Grapefruit, Agave

17

### BAD EDUCATION

Corazon Reposado Tequila, Licor 43, Espresso

18

### STRANGE WAY OF LIFE

Brugal 1888 Rum, Green Chartreuse, Canton Ginger, Lime

19

### VOLVER

Buffalo Trace Bourbon, Carpano Antica Sweet Vermouth, Cherrywood Smoke

17

### PAIN & GLORY

Michter's Rye, Pedro Ximemez, Oloroso, Flamed Orange

20

## 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

Alhambra Reserva 1925 Spain

8

Modelo Especial Mexico

7

Heineken Netherlands

7

Cape May IPA New Jersey

8

### BOTTLED BEER

Mahou Spain

8

Brooklyn Lager New York

7

Miller Lite Wisconsin

7

Evil Genius Stacy's Mom IPA Pennsylvania

8