

AMADA

CHARCUTERÍA Y QUESOS

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

LLOMO SERRANO Cured Pork Loin	12	JAMÓN IBÉRICO Acorn-Finished Ham	35	JAMÓN SERRANO 15-Month Cured Ham	15
DE OVEJA FLORES Sheep's Milk Sangria Honey	10	IMURCA AL VINO Goat's Milk Wine Soaked & Aged, Cherry-Fig Marmalade	10	AGED MANCHEGO Sheep's Milk Truffled Lavender Honey	10

TAPAS

MEAT

CHORIZO BILBAO **12**
Paprika & Garlic Sausage

CHICKEN BROCHETTE **12**
Chicken Brochette, Mojo Aioli, Almond Dukka

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

TORREZNOS **15**
Crispy Marinated Pork Belly, Guindilla Aioli, Chimichurri

DÁTILES **15**
Bacon-Wrapped Dates, Almonds

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**
Spiced Potatoes, Salsa Brava, Paprika Aioli

SETAS **14**
Wild Mushrooms, Truffle, Lemon

AMADA'S EMPANADA **14**
Spinach & Manchego, Artichoke Escabeche

COLES DE BRUSELAS **12**
Brussels Sprouts, Green Apple, Pine Nut, Valdeón Fondue

ESPÁRRAGOS **15**
Confit of Asparagus, Truffle Aioli, Cured Egg Yolk

TORTILLA ESPAÑOLA **11**
Potato & Onion Omelet, Salsa Brava

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**
Andalusian Marinated Beef Skewers, Charred Lemon

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

LUBINA

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

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, Coles de Bruselas, Setas, 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

250

BLUEBERRY BLUECOAT SMASH

Bluecoat American Dry Gin, Blueberry Syrup, Lemon Juice, Club Soda

16

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

8