

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 <i>Sheep's Milk</i> Sangria Honey	10	IMURCA AL VINO <i>Goat's Milk</i> Wine Soaked & Aged, Cherry-Fig Marmalade	10	AGED MANCHEGO <i>Sheep's Milk</i> Truffled Lavender Honey	10

TAPAS MEAT

CHORIZO BILBAO Paprika & Garlic Sausage	12
CHICKEN BROCHETTE Chicken Brochette, Mojo Aioli, Almond Dukka	12
ALBÓNDIGAS Lamb Meatballs, Sherry & Foie Gras Cream, Manchego	15
TORREZNOS Crispy Marinated Pork Belly, Guindilla Aioli, Chimichurri	15
DÁTILES Bacon-Wrapped Dates, Almonds, La Peral	15
SEAFOOD	
ATUN Herb-Crusted Seared Tuna, Boquerón Aioli	23
GAMBAS AL AJILLO Garlic Shrimp	15
PIQUILLOS RELLENOS Crab-Stuffed Peppers, Toasted Almonds	14
PULPO Sauteed Galician Octopus, Potato, Smoked Paprika	18
VEGETABLES	
PAN CON TOMATE Tomato Bread	10
PATATAS BRAVAS Spiced Potatoes, Salsa Brava, Garlic Aioli	10
SETAS Wild Mushrooms, Truffle, Lemon	14
AMADA'S EMPANADA Spinach & Manchego, Artichoke Escabeche	14
COLES DE BRUSELAS Brussels Sprouts, Green Apple, Pine Nut, Valdeón Fondue	12
ESPÁRRAGOS Confit of Asparagus, Truffle Aioli	15
TORTILLA ESPAÑOLA Potato & Onion Omelet, Salsa Brava	11
ARROZ TEMPORADO Wild Mushroom Rice, Asparagus, Manchego	13

LA MESA DE JOSE

CHEF'S SELECTION Allow the Chef to Select a Special Tapas Menu	95 Per person
WINE PAIRING Specially selected to complement Chef's selections	40 Per person

ENSALADA Y COCA SALAD & FLATBREADS

ENSALADA VERDE Green Salad, Sherry Vinaigrette, Asparagus, Favas, Avocado, Green Beans	15
ENSALADA DE JAMÓN Serrano Ham, Fig, La Peral, Bacon, Spiced Almonds	19
COCA DE ALCACHOFAS Y SETAS Artichoke & Mushroom Flatbread, Black Truffles, Manchego	16
COCA DE COSTILLAS DE TERNERA Beef Shortrib Flatbread, Horseradish, Parmesan, Bacon	17

A LA PLANCHA FROM THE GRILL

STEAK	
A-5 BROCHETTE 2 oz. Andalusian Marinated Beef Skewer, Charred Lemon	38
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

LUBINA61

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

PAELLA VALENCIAN RICE DISHES

Authentic paella takes time, please allow

VALENCIANA65 | 195

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

MARISCOS143 | 365

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

COCHINILLO ASADO

ROASTED SUCKLING PIGHALF 250 | WHOLE 475

Roasted Suckling Pig, Coles de Bruselas, Setas, Patatas Bravas, Garlic 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

TIE ME UP TIE ME DOWN16

New Amsterdam Lemon Vodka, Lemon, Rosemary

ROSE GOLD16

Tito's Handmade Vodka, Rosemary, Passionfruit

DARK HABITS17

Casamigos Jalapeño Tequila, Grapefruit, Agave

BAD EDUCATION18

Corazon Reposado Tequila, Licor 43, Espresso

STRANGE WAY OF LIFE19

Brugal 1888 Rum, Green Chartreuse, Canton Ginger, Lime

VOLVER17

Buffalo Trace Bourbon, Cueva Nueva Vermut, Cherrywood Smoke

PAIN & GLORY20

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

SANGRIA

TINTA14 | 45

Spiced Red Wine, Orange, Apple, Cinnamon

BLANCA14 | 45

Crisp White Wine, Apple, Pear, Orange

GIN & TONIC BAR

GARCES GIN & TONIC18

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

BUTTERFLY17

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

SEA INSIDE16

Bluecoat, Fever-Tree Mediterranean, Grapefruit, Rosemary

CERVEZA

BOTTLED BEER

Mahou8

Spain

Brooklyn Lager7

New York

Miller Lite7

Wisconsin

Heineken7

Netherlands

Evil Genius8

Stacy's Mom IPA

Pennsylvania

Seeds of the Ocean11

Atlantic City, NJ

DRAFT BEER

Alhambra Reserva 19258

Spain

Modelo Especial7

Mexico

Cape May IPA8

New Jersey

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