

AMADA

CHARCUTERÍA Y QUESOS

MIXTO: CARNES Y QUESOS					Chef's Selection of Cheese, Charcuterie & Accompaniments	32
LLOMO SERRANO	12	JAMÓN IBÉRICO	35	JAMÓN SERRANO	15	
Cured Pork Loin		Acorn-Finished Ham		15-Month Cured Ham		
DE OVEJA FLORES	10	IMURCA AL VINO	10	AGED MANCHEGO	10	
Sheep's Milk Sangria Honey		Goat's Milk Wine Soaked & Aged, Cherry-Fig Marmalade		Sheep's Milk Truffled Lavender Honey		

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, La Peral		
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, Garlic 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		
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	
2 oz. Andalusian Marinated Beef Skewer, Charred Lemon		
ENTRECÔTE	MP	
10 oz. Wagyu NY Strip		
LAMB & PORK		
POLLO	34	
Free-Range Chicken		
CORDERO	39 77	
Colorado Rack of Lamb		
IBÉRICO	65	
10 oz, Fermín, Acorn-Finish, Iberian Pork		

SEAFOOD

 GAMBAS	19 36	
Jumbo Prawns		
VIEIRAS	28 55	
Diver Scallops		
LANGOSTA	25 49	
Maine Lobster		

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

BLUEBERRY BLUECOAT SMASH16

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

LANACELLO15

Limoncello, Strawberry Purée, Prosecco

DARK HABITS17

Jalapeño Tequila, Grapefruit, Agave

BAD EDUCATION18

Corazon Reposado Tequila, Licor 43, Espresso

STRANGE WAY OF LIFE19

Brugal 1888 Rum, Green Chartreuse, Canton Ginger, Lime

MANISCALCO MANHATTAN17

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

PAIN & GLORY20

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

SANGRIA14 | 45

TINTA

Spiced Red Wine, Orange, Apple, Cinnamon

BLANCA

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

DRAFT BEER

Mahou Spain8

Alhambra Reserva 1925 Spain8

Brooklyn Lager New York7

Modelo Especial Mexico7

Miller Lite Wisconsin7

Cape May IPA New Jersey8

Heineken Netherlands7

Evil Genius Stacy's Mom IPA Pennsylvania8

Seeds of the Ocean Atlantic City, NJ11

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