AMADA

CHARCUTERÍA Y QUESOS

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

LLOMO SERRANO 12
Cured Pork Loin

DE OVEJA FLORES 10
Sheep's Milk | Sangria Honey

JAMÓN IBÉRICO 35
Acorn-Finished Ham

IMURCA AL VINO 10
Goat's Milk | Wine Soaked & Aged, Cherry-Fig Marmalade

JAMÓN SERRANO 15
15-Month Cured Ham

AGED MANCHEGO 10
Sheep's Milk | Truffled Lavender Honey

TAPAS

MEAT

CHORIZO BILBAO 12
Paprika & Garlic Sausage

CHICKEN BROCHETTE 12
Chicken Brochette, Mojo Aïoli, Almond Dukka

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

TORREZNOS 15
Crispy Marinated Pork Belly, Guindilla Aïoli, Chimichurri

DÁTILES 15
Bacon-Wrapped Dates, Almonds, La Peral

SEAFOOD

ATUN 23
Herb-Crusted Seared Tuna, Boquerón Aïoli

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 Aïoli

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 Aïoli

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 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 61
Whole-Roasted Branzino, Citrus-Infused Couscous, Coconut Sauce, Marcona Almond, Capers, Parsley Salad

PAELLA VALENCIAN RICE DISHES

Authentic paella takes time, please allow

VALENCIANA 65 | 195
Chicken & Chorizo Paella, Mussels, Cherry Tomato, Saffron AÏoli

MARISCOS 143 | 365
Lobster, Shrimp, Scallops, Squid, Clams, Fava Bean Salad, Smoked Paprika AÏoli, Lobster Stock

COCHINILLO ASADO

ROASTED SUCKLING PIG HALF 250 | WHOLE 475
Roasted Suckling Pig, Coles de Bruselas, Setas, Patatas Bravas, Garlic AÏoli
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 16
New Amsterdam Lemon Vodka, Lemon, Rosemary

ROSE GOLD 16
Tito's Handmade Vodka, Rosemary, Passionfruit

DARK HABITS 17
Jalapeño Tequila, Grapefruit, Agave

BAD EDUCATION 18
Corazon Reposado Tequila, Licor 43, Espresso

STRANGE WAY OF LIFE 19
Brugal 1888 Rum, Green Chartruese, Canton Ginger, Lime

VOLVER 17
Buffalo Trace Bourbon, Cueva Nueva Vermut, Cherrywood Smoke

PAIN & GLORY 20
Michter's Rye, Pedro Ximemez, Oloroso, Flamed Orange

SANGRIA 14 | 45

TINTA
Spiced Red Wine, Orange, Apple, Cinnamon

BLANCA
Crisp White Wine, Apple, Pear, Orange

GIN & TONIC BAR

GARCES GIN & TONIC 18
Hendrick's, Fever-Tree Tonic, Lime, Cucumber, Fennel

BUTTERFLY 17
No. 3, Fever-Tree Elderflower, Lemon, Thyme

SEA INSIDE 16
Bluecoat, Fever-Tree Mediterranean, Grapefruit, Rosemary

CERVEZA

BOTTLED BEER

Mahou 8
Spain

Brooklyn Lager 7
New York

Miller Lite 7
Wisconsin

Heineken 7
Netherlands

Evil Genius Stacy's Mom IPA 8
Pennsylvania

Seeds of the Ocean 11
Atlantic City, NJ

DRAFT BEER

Alhambra Reserva 1925 8
Spain

Modelo Especial 7
Mexico

Cape May IPA 8
New Jersey

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

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