

AMADA

CHARCUTERÍA Y QUESOS

◌ CURED MEATS ◌

CHORIZO PAMPLONA
7

IBÉRICO LOMITO
11

JAMÓN SERRANO
11

JAMÓN IBÉRICO
25

MIXTO
18

◌ CHEESES ◌

GARROTXA
Chocolate Hazelnut
8.5

AGED MANCHEGO
Truffled Lavender Honey
9

FRESH QUESO DE CABRA
Balsamic Strawberries
8

LA PERAL
Currant Pistachio Salbitxada
8

IDIAZABAL
Roasted Garlic
Dulce de Leche
9

CAÑA DE CABRA
Fig & Cherry Marmalade
8

MIXTO
18

TRADICIONAL

◌ TRADITIONAL TAPAS ◌

OLIVES
Artisanal Spanish Olives,
Toasted Chile, Orange
5

BOQUERONES
White Anchovies,
Pine Nut Escabeche
12

TORTILLA ESPAÑOLA
Salsa Brava,
Chistorra Sausage
7

PAN CON TOMATE
Sourdough, Tomato
7

CROQUETAS DE JAMÓN
Ham Croquettes, Romesco
7

PATATAS BRAVAS
Spicy Potatoes
7

GAMBAS AL AJILLO
Garlic Shrimp
12

ALMEJAS CON CHORIZO
Clams & Chorizo
12

PIQUILLOS RELLENOS
Crab-Stuffed Peppers,
Toasted Almonds
12

PULPO A LA GALLEGA
Spanish Octopus,
Confit Potato
14

ALBÓNDIGAS
Lamb Meatballs,
Shaved Manchego
14

REVUELTO
Soft Scrambled Eggs,
Shrimp, Wild Mushrooms
12

DÁTILES CON ALMENDRAS
Bacon Wrapped Dates,
Almonds, La Peral
11

CHORIZO
Paprika Garlic Sausage
9

SOPAS & ENSALADAS

◌ SOUPS & SALADS ◌

GAZPACHO TRADICIONAL
Chilled Heirloom Tomato Soup,
Ventresca Tuna, Black Olive
9

ENSALADA VERDE
Green Salad,
Asparagus, Favas,
Avocado, Green Beans
12

ENSALADA DE JAMÓN
Serrano Ham & Fig Salad,
Cabrales, Bacon,
Spiced Almonds
14

COCAS

◌ SPANISH FLATBREADS ◌

BUTIFARRA
Garlic Sausage, Spinach,
Piquillo Confit, San Simon,
15

GAMBAS CON GARBANZOS
Shrimp, Chorizo,
Garbanzo Bean Purée
14

ALCACHOFAS Y SETAS
Confit Artichoke,
Wild Mushrooms,
Black Truffles, Manchego
15

COSTILLAS DE TERNERA
Beef Short Ribs,
Horseradish,
Parmesan, Bacon
14

VERDURAS

◌ VEGETABLES ◌

PIMIENTOS DE PADRÓN
Flash Fried Padron Peppers,
Trout Roe, Egg
9

GARBANZOS CON ESPINACAS
Chickpeas & Spinach
8

AMADA'S EMPANADA
Spinach, Manchego,
Artichoke Escabeche
12

ESPARAGOS
Roasted Asparagus,
Truffle, Poached Egg, Mahon
12

ZANAHORIAS
Carrot & Quinoa Salad
Avocado
10

HABAS A LA CATALANA
Warm Fava & Lima
Bean Salad, Idiazábal
8

QUESO DE CABRA
Baked Goat Cheese,
Tomato Basil, Almonds
8

ARROZ TEMPORADO
Wild Mushroom Rice,
English Peas, Manchego
12

ALCACHOFAS A LA PARMESANA
Parmesan Artichokes
10

CALÇOTS
Grilled Green Onions,
Salbitxada
7

SETAS
Seasonal Wild Mushrooms
14

A LA PLANXA

MARISCOS & PESCADOS

◌ SHELLFISH & FISH ◌

GAMBAS
Jumbo Prawns
12/24

CALAMARI
Point Judith
Squid
10

VIEIRAS
Diver Scallops
14

BACALAO
Black Cod
14

LANGOSTA
Maine Lobster
16/32

CARNE Y AVES

◌ MEATS & POULTRY ◌

CHICKEN
Free Range
Chicken
26

IBÉRICO
10 oz Iberian Pork
Fermin
38

LAMB CHOPS
Colorado Rack
of Lamb
24/48

RIBEYE
12 oz
Allen Brothers
Prime
42

FILET MIGNON
8 oz
Creekstone
All Natural
46

KOBE NY STRIP
10 oz
Snake River
Farms
48

PESCADOS

◌ FISH ◌

TRUCHA CON NUECES
Idaho Rainbow Trout,
Walnuts, Thyme,
Lemon Caper Aioli
20

BACALAO AL PIL PIL
Black Cod, Bacalao,
Crab & Spinach Crepe
20

FIDEOS CON MARISCOS
Calamari Linguine & Vermicelli,
Clams, Diver Scallops & Sweet Onion Cream
14

CARNES

◌ MEATS ◌

MADRE E HIJO
Chicken Breast, Fried Egg,
Mojama, Truffles
16

PERNIL ASADO
Roasted Pork, White Beans,
Arugula, Orange
18

FOIE GRAS
Seared Foie Gras, Orange Crema,
Brioche French Toast
22

ESPECIALIDADES DE LA CASA

◌ SPECIALTIES OF THE HOUSE ◌

LOBSTER PAELLA
Lobster & Seafood Paella, Fava Bean
Salad, Smoked Paprika Aioli, Squid Ink
75

PAELLA VALENCIANA
Chicken & Chorizo Paella,
Artichoke Tomato Salad, Saffron Aioli
55

COCHINILLO ASADO
Roasted Suckling Pig, Grilled Green Onions, Herb-Roasted
Fingerlings, Garbanzos con Espinacas, Rosemary White Beans
250 Per Half / 475 Per Whole

LA MESA DE JOSE

◌ CHEF'S SELECTION ◌

Allow the Chef to Select a Special Tapas Menu at His Discretion

✦ 65/85 ✦
Per Person for the Table

✦ Wine Pairing ✦
35