

# 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

## SANGRÍA

### BLANCA

Crisp White Wine  
Apple, Pear, Orange  
12/45

### TINTA

Spiced Red Wine,  
Orange, Apple, Cinnamon  
12/45

### TEMPORADA

Rosé Wine, Apple Brandy,  
Strawberry, Basil  
13/48

## GIN AND TONIC BAR

16

Choose one from each of the three sections

### GIN

Plymouth  
Hendrick's  
Bombay Sapphire  
Tanqueray 10  
Botanist

### TONIC

Fever Tree  
Q Tonic  
Seagram's

### GARNISH

Lime, Cucumber, Fennel  
Orange, Spices  
Kiwi, Strawberry, Basil

## SPECIALTY COCKTAILS

15/65\*

### BROKEN EMBRACES\*

Blanco Tequila,  
Grapefruit, Agave

### MATADOR

Bourbon, Ginger,  
Elderflower

### EL DESEO

Rum, Aperol, Strawberry,  
Lime, Soda

### TIE ME UP TIE ME DOWN\*

Citrus Vodka,  
Lemon, Rosemary

\* Available by glass or pitcher

## VINO

### VINO ESPUMOSO

Brut, Mestres, "1312" *Parellada, Xarel.lo, Macabeo*, NV 12/48  
Brut Rosé, Castellroig, *Trepat*, NV 14/56

### BLANCO

Albariño, Fefinanes, Rías Baixas, 2017 14/56  
Garnacha Blanca/Macabeo, Laurona, Montsant, 2014 12/48  
Verdejo, Ossian, "Quintaluna", Rueda, 2016 12/48  
Viura, Sierra de Toloño, Rioja, 2016 14/54

### ROSADO

Hondarribi Beltza, Talai Berri, "Finca Jakue", Txakolina 2017 14/56

### TINTO

Monstrell, Primitivo Quiles "Cono 4", Alicante 2016 12/48  
Mencía, Merayo, Bierzo, 2017 11/44  
Tempranillo, Hacienda Grimon "Crianza", Rioja, 2015 14/56  
Tempranillo, Valderiz "Roble", Ribera del Duero, 2016 13/52  
Tempranillo, Bodegas Numanthia "Termes", Toro, 2016 18/68  
Garnacha, Zorzal, Navarra, 2016 12/48

## CERVEZA

### DE BARRIL

Cape May IPA 8  
Cape May, New Jersey  
Goose Island Matilda 9  
Chicago, Illinois  
Heineken 8  
Zoeterwoude, Netherlands  
Lagunitas Little Sumpin' Sumpin' Wheat Ale 8  
Petaluma, California

### DE BOTELLA

Brooklyn Lager 7  
Brooklyn, New York  
Miller Lite 7  
Milwaukee, Wisconsin  
Oskar Blues "Mama's Little Yella" Pils 7  
Brevard, North Carolina  
Sly Fox Alex's Lemon Wheat 7  
Pottstown, Pennsylvania

## ◡VINO ESPUMOSO◡

Brut, Mestres, "Coquet", Gran Reserva, NV	65
Brut Nature, Castelloig, "Reserva Familiar", 2010	120
Brut Nature, Castelloig, Gran Reserva, 2010 1.5L	155

## ◡BLANCO◡

Chardonnay, Bodegas Enanzo, Navarra, 2016	48
Garnacha Blanca/Pedro Jimenez, Mas Ignues, "Barranc dels Closos," Priorat, 2015	62
Granacha Blanca, Mas d'en Gil, "Coma Alta", Priorat, 2014	100
Albariño, Fefinanes, "1583", Rías Baixas, 2016	88
Albariño, Pedralonga, Rías Baixas, 2016	69
Verdejo, Ossian, Rueda, 2015	95
Treixadura/Godello, Via Arxentea "Tenerife", Monterrei 2016	45
Godello, Casal de Arman "Eira dos Mouros", Ribeiro, 2016	116
Hondarribi Zuri, Talai Berri, "Finca Jakue", Txakolina, 2016	48

## ◡ROSADO◡

Monastrell, Primitivo Quiles, Alicante, 2017	45
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## ◡TINTO◡

Tempranillo, Ramon Bibao, Reserva, Rioja, 2011	62
Tempranillo, Lopez de Heredia "Viña Bosconia", Rioja 2005	95
Tempranillo, Lopez de Heredia "Viña Tondonia", Rioja 2005	108
Tempranillo, Valserrano, Gran Reserva, Rioja 2011	115
Garnacha, Aldonia "100", Rioja 2015	92
Tempranillo, Bodegas Pérez Pascuas, "El Pedrosal", Ribera del Duero, 2015	58
Tempranillo, Pesquera, Reserva, Ribera del Duero, 2012	140
Tempranillo, Bodegas Valderiz, Ribera del Duero, 2014 1.5L	110
Tempranillo, Bodegas Valderiz, "Tomas Esteban", Ribera del Duero, 2014	250
Tempranillo, Vega-Sicilia, "Valbuena", Ribera del Duero, 2013	385
Tempranillo, Vega-Sicilia, "Unico", Ribera del Duero, 2013	750
Tempranillo, Bodegas Numanthia, "Numanthia", Toro, 2014	165
Tempranillo, Bodegas Numanthia, "Termanthia", Toro, 2011	550
Tempranillo, Bodegas Maurodos, "Prima", Toro, 2015	67
Tempranillo, Bodegas Rejadorada, "Temple" Crianza, Toro, 2014	62
Tempranillo, Bodegas Rejadorada, "Sango", Reserva, Toro, 2012	165
Garnacha/Cariñena, Buil & Giné, "Giné Giné", Priorat 2016	59
Cariñena/Garnacha, Mas d'en Gil, "Clos Fonta", Priorat 2011	170
Cariñena/Garnacha/Syrah, Torres, "Salmos", Priorat 2013	98
Cariñena/Garnacha, Celler Vall Llach, "Idus", Priorat 2015	145
Listan Negro, Fronton de Oro, "Tinto", Gran Canaria, Canary Islands, 2016	52
Vijariego Negro, Monje, Tenerife, Canary Islands, 2013	118
Monastrell, Primitivo Quiles, "Raspay", Alicante 2012	68

## ◡SHERRY◡

Amontillado, Micaela, 375ml	12/32
Manzanilla, Rey Fernando de Castilla, 375ml	13/38
Oloroso, Rey Fernando de Castilla, 750ml	14/56

# POSTRES



## CREMA CATALANA

Traditional Spanish Custard,  
Cherries, Apples  
8

## MILHOJAS

Puff Pastry, Hazelnut Praline,  
Bergamot, Banana  
9

## COPA HELADO

Olive Oil Ice Cream, Chocolate Ice Cream,  
Cherries, Citrus Caramel, Cocoa Nibs  
8

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## ☞ COFFEE & TEA ☞

Padre Hijo  
Reserva  
3.75

Carlito's Way  
Espresso  
3.75

Canoa Decaf  
Blend  
3.75

Café Con  
Leche  
3.75

Hot Tea  
3.75

