

AMADA

TAPAS Y VINO

SUNDAY: 4pm to 9pm

the tapas 🌿

AGED MANCHEGO Truffled Lavender Honey

JAMÓN SERRANO SPANISH HAM, Cornichon, Dijon, Caper Berries

DÁTILES BACON-WRAPPED DATES, Almonds, Cabrales

CROQUETAS HAM CROQUETTES, Romesco

TORTILLA ESPAÑOLA Salsa Brava, Chistorra Sausage

CRUDO DEL MAR MARINATED RED SNAPPER & OCTOPUS, Citrus,
Tomato, Sourdough

ALBÓNDIGAS LAMB MEATBALLS, Manchego, Truffle

ALMEJAS AL AJILLO COCKLES, Garlic & Sherry Broth

ESPÁRRAGOS ASPARAGUS, Tomato, Cured Egg Yolk

\$7 each | set of 5: \$30 | try all 9: \$45



the half-price bottles of vino 🌿

listed price reflects discount

ESPUMOSO

Cava Brut, Penedès, CVNE, NV 31

BLANCO

Albariño, Rías Baixas, Pedrolonga, Serea 2018 60

Garnacha Blanca, Priorat, Clos Mogador, Nelin 2012 95

Parellada/Macabeu, Penedès, Can Feixes 2017 33

ROSADO

Garnacha, Rioja, Muga 2018 36

TINTO

Baga, Bairrada, Sidónio de Sousa 2015 29

Callet/Mantonegre/Fogoneu/Syrah, Mallorca, Anima Negra, AN/2 2016 46

Garnacha, Calatayud, Acentor 2017 30

Mencía, Bierzo, El Castro de Valtuille 2016 32

Tempranillo, Rioja Reserva, López de Heredia, Viña Bosconia 2007 65

Tinto Fino, Ribera del Duero, Bodegas Valderiz 2016 53

Tinto Toro, Toro, Numanthia, Numanthia 2014 108

ORGANIC DRAFT WINE (1L) Sauvignon Blanc or Garnacha 25