

AMADA

TAPAS Y VINO

SUNDAY: 4pm to 9pm

the tapas 🌿

- AGED MANCHEGO** SPANISH CHEESE, 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, Lemon & Caper Vinaigrette, 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, Lucatoni, NV 31

BLANCO

Albariño, Rías Baixas, Castel De Fornos 2019 56

Verdejo, Rueda, Casa de la Vega 2019 33

ROSADO

Bobal Rosado, Penedès, Lucatoni, 2020 28

Garnacha Rosado, Cotes Catalanes, Department 66, *Fragile* 34

TINTO

Monastrell, Yecla, Castillo del Baron, 2018 27

Mencía, Ribeira Sacra, D Ventura *Viña do Burato* 2017 46

Garnacha/Carignan/Syrah, Cotes Catalanes, Department 66, *Others* 2016 61

Mencía, Bierzo, Palacio de Canedo, *Maceración* 2017 34

Tempranillo, Rioja Crianza, Txomin Baserria, *Viña Bella* 2017 39

Tinto Fino, Ribera del Duero Crianza, Montevannos 2015 56

Tinto Fino, Ribera del Duero Reserva, Emilio Moro *Malleolus* 2017 80

Tinto Fino, Ribera del Duero, Bodegas Valderiz, *Tomás Esteban* 2006 150

Tinto Toro, Toro, Numanthia, *Termanthia* 2012 213

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

