

LUNCH

RESTAURANT WEEK

FIRST COURSE

(Choose One)

OLIVAS
Artisanal
Spanish Olives

MANCHEGO CHEESE
Truffle Lavender
Honey

PIMIENTOS DE PADRÓN
Flash Fried Peppers,
Romesco, Sea Salt

GAMBAS AL AJILLO
Garlic
Shrimp

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

TORTILLA ESPAÑOLA
Salsa Brava, Saffron Aioli

SECOND COURSE

(Choose Two)

PIQUILLOS RELLENOS
Crab-Stuffed Peppers,
Toasted Almonds

ZANAHORIAS
Carrot & Quinoa Salad,
Avocado

PATATAS BRAVAS
Smoked Paprika Fries

LAMB MEATBALL BOWL
Saffron Rice, Harissa Yogurt,
Toasted Almonds, Guindilla

CHICKEN SANDWICH
Lettuce, Tomato, Bacon,
Romesco, Parmesan

A LA PLANXA

CHORIZO
Paprika & Garlic Sausage

PRAWNS
Garlic, Lemon, Parsley

CAULILINI
Sweet Stem
Cauliflower

DESSERT COURSE

(Choose One)

SPANISH-STYLE CHEESECAKE
Passionfruit Curd, Pine Nuts,
White Chocolate Gelato

PASTELES DE CHOCOLATE
Chocolate Cream Puffs,
Dark Chocolate Cream

\$20 PER PERSON
(Plus Tax, Gratuity & Beverages)

EVENTS

Make It An Experience

Plan Your Special Moment
with Garces

Call
267-284-7979

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PA.Events@GarcesGroup.com

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FEATURED COCKTAILS

OLÉ FASHIONED
Maker's Mark Whiskey, Chorizo Syrup, Orange Bitters
15

PAIN & GLORY
Hornitos Tequila, Chile, Apple, Lime, Cilantro
14

COME BACK SOON

RETURNING SEPTEMBER 26th:
Weekend Brunch from 12 to 4pm
Daily Happy Hour from 4 to 6pm