

# 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

### A LA PLANXA

**CHORIZO**  
Paprika & Garlic Sausage

**ZANAHORIAS**  
Carrot & Quinoa Salad,  
Avocado

**PATATAS BRAVAS**  
Smoked Paprika Fries

**CAULILINI**  
Sweet Stem  
Cauliflower

**ALBONDIGAS BOWL**  
Lamb Meatballs,  
Saffron Rice, Harissa Yogurt,  
Toasted Almonds, Guindilla

**ENTRECÔTE**  
Hanger Steak,  
Salsa Verde

### DESSERT COURSE (Choose One)

**AMADA'S 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

**Email**  
PA.Events@GarcesGroup.com

## FOLLOW US

**Instagram/Twitter**  
@AmadaPHL

PA.Events@GarcesGroup.com

## FEATURED COCKTAILS

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

**DARK HABITS**  
Roku Gin, Cinnamon, Grapefruit, Cava  
14

## COME BACK SOON

**HAPPY HOUR RESUMES**  
May 29: Tuesday to Saturday: 4 to 6pm