

# AMADA

## RESTAURANT WEEK

### FIRST COURSE (Choose Two)

**OLIVAS**  
Artisanal  
Spanish Olives

**SALCHICHÓN DE VIC**  
Cured Spanish Sausage

**PIMIENTOS DE PADRÓN**  
Flash Fried Peppers,  
Salbitxada,  
Sea Salt

**MANCHEGO**  
Truffled Lavender Honey

**PATATAS BRAVAS**  
Paprika Aioli

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

**MAHÓN**  
White Sangria Honey

**CHORIZO PAMPLONA**  
Cured Spanish Sausage

### SECOND COURSE (Choose Two)

**ARROZ TEMPORADO**  
Wild Mushroom Rice,  
English Peas, Black Truffle, Manchego

**PULPO A LA GALLEGA**  
Spanish Octopus,  
Potato, Paprika

### A LA PLANXA FROM THE GRILL

**COCA DE ALCACHOFAS Y SETAS**  
Artichoke & Mushroom  
Flatbread, Black Truffles  
& Manchego

**PAVO MILANESE**  
Breaded Turkey Breast,  
Pisto Manchego, Arugula, Basil  
Chimichurri

**CHORIZO**  
Paprika & Garlic Sausage

**COCA DE COSTILLAS**  
Short Rib Flatbread, Horseradish,  
Parmesan, Bacon

**HANGER STEAK**  
Salsa Verde

**GUISANTES MOLLARES**  
Snap Peas,  
Buttermilk Aioli, Pine Nuts

**PAELLA**  
Mushroom, Artichoke,  
Piquillo Pepper  
SHRIMP +\$8  
HANGER STEAK +\$10  
CHICKEN +\$6

**CAULILINI**  
Sweet Stem Cauliflower

**POLLO**  
Roasted Half Chicken, Pimentón,  
Brown Butter

### THIRD COURSE (Choose One)

**SPANISH-STYLE CHEESECAKE**  
Black Currant Curd,  
Gingerbread Crunch

**CATALAN XIUXU**  
Apricot Jam, Chocolate Cream,  
Canella Sugar

### FEATURED COCKTAIL THE MADRID

Knob Creek Rye, Lustau Rojo Vermouth,  
Dr. Adam's Spanish Bitters

16

### FEATURED COCKTAIL THE SEVILLE

Haku Vodka, Yellow Chartreuse,  
Lustau Fino Sherry, Lustau Blanco Vermut

16

**EXECUTIVE CHEF** Jose Garces **CHEF DE CUISINE** Joe Mikitish **SOUS CHEF** Mark McClane **SOUS CHEF** Max Stewart **SOUS CHEF** Humberto Jimenez  
**GENERAL MANAGER** Joseph Quintela **AGM** Marquez Andrews **SERVICE MANAGER** Beth Evangelista **BEVERAGE MANAGER** Missy Socha

Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.

12.16.21

# AMADA

## SANGRÍA

Our modern interpretation of the Spanish tradition. Wine, seasonal fruit, herbs, orange liqueur and Spanish brandy over ice. An Amada signature.

### BLANCA

Crisp White Wine,  
Apple, Pear,  
Orange 9/36

### TINTA

Spiced Red Wine,  
Orange, Apple,  
Cinnamon 9/36

## AMADA CLASSICS

**TIE ME UP TIE ME DOWN** Citrus-Infused Vodka, Rosemary, Lemon 13

**MATADOR** Jim Beam Bourbon, Ginger, Elderflower, Lemon 14

**BROKEN HUGS** El Jimador Reposado, Grapefruit, Lime, Agave 15

**ROSE GOLD** Tito's Vodka, Rosemary, Passion Fruit 12

\$2 from each Rose Gold sold goes to benefit the Garces Foundation [www.garcesfoundation.org](http://www.garcesfoundation.org)

## SEASONAL COCKTAILS

**OLÉ FASHIONED** Old Overholt Rye, Paprika Demerara, Bitters 16

**PAIN & GLORY** Corazon Tequila Blanco, Chile, Apple, Lime 15

**DARK HABITS** Ford's Gin, Cinnamon, Grapefruit, Cava 14

**SPANISH MOJITO** Citrus-Infused Cruzan Rum, Mint, Lime, Club Soda 12

## VINOS VINO ESPUMOSO

**CAVA** Penedès, Conde de Subirats, Brut NV 12/52

### BLANCO

**ALBARIÑO** Rías Baixas, Ethereo 2019 14/60

**HONDARRABI ZURI** Getariako Txakolina, Oreka 2018 17/72

**VIURA/TEMPRANILLO BLANCO** Rioja, Monopole 2018 13/56

**GODELLO** Bierzo, Palacio de Canedo 2019 16/68

\*De Barril\*

**VERDEJO** Castilla-La Mancha, Amada 2018 11/49 for a Liter

**SAUVIGNON BLANC** Castilla-La Mancha, Amada 2018 11/49 for a Liter

### ROSADO

**HONDARRABI BELTZA** Getariako Txakolina, Ulacia 2019 17/72

\*De Barril\*

**GARNACHA ROSADO** Castilla-La Mancha, Amada 2018 11/49 for a Liter

### TINTO

**GARNACHA/CARIÑENA/MONASTRELL** Spain, Location E 17/72

**TEMPRANILLO** Rioja, Faustino 2019 14/60

**TINTO FINO** Ribera del Duero, Valdehermoso, Roble 2016 16/68

**TINTO TORO** Toro, Bodega Rejadorada, Temple 2014 18/76

\*De Barril\*

**TEMPRANILLO** Castilla-La Mancha, Amada 2018 11/49 for a Liter

**CABERNET SAUVIGNON** Castilla-La Mancha, Amada 2018 11/49 for a Liter

**GARNACHA** Castilla-La Mancha, Amada 2018 11/49 for a Liter

\*Amada's House Drafts are Organic wines vinified by Bodegas Albero\*

**VARIETAL FLIGHT** \*De Barril\* Choose 3 of our Organic Drafts in 3oz pours 18

Vintages Subject to Change

### ARMÓNICO

A Tasting of 4 Spanish Wines 35/person

### DE LA SOLERA

A Tasting of 3 Styles of Sherry 27/person

### EVENTS AT AMADA

\* Call 267-284-7979

\* Email [PA.Events@GarcesGroup.com](mailto:PA.Events@GarcesGroup.com)

\* Follow @AmadaPHL

\* Happy Hour 4 to 6pm, Daily

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