

AMADA

RESTAURANT WEEK

\$40 PER PERSON

(Plus Tax, Gratuity & Beverages)

FIRST COURSE

(Choose Two)

MANCHEGO

Truffle Lavender Honey

MAHÓN

Sangria Honey & Golden Raisins

CHORIZO PAMPLONA

Spiced Pork, Caperberries,
Cornichons, Dijon

FUET

Dry-Cured Pork Sausages,
Caperberries, Cornichons, Dijon

PICADA

Artisanal Spanish Olives,
Fried Marcona Almonds

ENSALADA VERDE

Green Salad, Asparagus, Favas,
Haricot Verts, Avocado

TORTILLA ESPAÑOLA

Potato & Onion Omelette

CROQUETAS DE JAMÓN

Serrano Ham Croquettes,
Romesco

CHAMUÇA

Spiced Lamb Turnover

PATATAS BRAVAS

Spiced Potatoes

DÁTILES

Bacon-Wrapped Dates,
Almonds, Cabrales

SECOND COURSE

(Choose Two)

JUDÍAS VERDES

Charred Green Beans,
Fennel Confit, Almond Dukka

PIMIENTOS DE PADRÓN

Flash Fried Peppers,
Deviled Egg Cream

BRUSELAS CATALANA

Brussels Sprouts, Green Apple,
Pine Nuts, Valdeón Fondue

PULPO A LA GALLEGA

Spanish Octopus,
Potato Espuma

ARROZ TEMPORADO

Wild Mushroom Rice,
Peas, Manchego

A LA PLANXA

CHORIZO

Paprika & Garlic Sausage

CAMARONES

Head-on Prawns, Garlic,
Lemon, Parsley

BROCHETA DE POLLO

Chicken Brochettes, Almond, Labne

ENTRECÔTE

Wagyu Hanger Steak, Salsa Verde

THIRD COURSE

(Choose One)

ARROZ CON LECHE

Rice Pudding, Coffee Caramel,
Crunchy Puffed Rice

TARTA DE QUESO

Basque Style Cheesecake,
Membrillo, Granny Smith Apple

RESTAURANT WEEK COCKTAILS

MATADOR

Jim Beam Black, Ginger, Elderflower,
Lemon 14

HIGH HEELS

Roku Gin, Hibiscus Simple Syrup,
Lime Juice, Fever-Tree Indian Tonic 12

INSTAGRAM

@AmadaPHL

EVENTS

Pa.Events@GarcesGroup.Com