

# AMADA

## REFRESCOS Featured Drinks

### Sangria

Our modern interpretation of a Spanish tradition.

**BLANCA** Crisp White Wine, Brandy, Apple, Pear, Orange ✦ 9 ✦ 32

**TINTA** Spiced Red Wine, Brandy, Orange, Apple, Cinnamon ✦ 9 ✦ 32

**LIBRE** N/A Sparkling Wine, Feragaia Free Spirit, Herb Infusion ✦ 8 ✦

### Cocktails

**TIE ME UP TIE ME DOWN**

Citrus-Infused Vodka, Rosemary, Lemon 12

### MATADOR

Jim Beam Bourbon, Ginger, Elderflower, Lemon 14

### Wine

**CAVA BRUT** Galerna PENEDÈS 10

**CHARDONNAY** Vega Sindoa NAVARRA 12

**VERDEJO** Nisia RUEDA 14

**GARNACHA ROSADO** Muga RIOJA 13

**MONASTRELL** Mo ALICANTE 13.5

**TEMPRANILLO** Ramirez de la Piscina RIOJA 14

### Beer

**MAHOU** Pale Lager MADRID 8

**FOUNDERS** All Day, IPA 8

### BRUNCH COCKTAILS \$6

**JULIETA** Vodka, Tomato, Fino Sherry

**MIMOSA** Cava, Orange Juice

### AMADA CLASSICS \$10

**AGUA DE VALENCIA** Vodka, Gin, Cava, OJ

**LAW OF DESIRE** Jim Beam, Honey, Iced Coffee, Cinnamon

## CHARCUTERÍA Y QUESOS Meat & Cheese

**JAMÓN SERRANO** 15-Month Cured Ham 9.5

**MANCHEGO** Truffle Lavender Honey 9.5

**CHORIZO CANTIMPALOS** Cured Pork & Beef 9.5

**DE OVEJA FLORES** Sangria Honey 9.5

**SORIA** Gently Seasoned Pork 9

**PERLAZOLA** Cherry Fig Marmalade 8

**FUET** Dry-Cured Mild Pork Sausage 7.5

**BARCA** Balsamic Strawberries 9

**JAMÓN IBÉRICO** Acorn-Finished Ham 26

**MIXTO** Selection of 3 Cheeses 16

**SALCHICHON IBÉRICO** Iberian Spiced Pork 15

### EL CAMINO DE SANTIAGO

Selection of Meats, Cheese, and Other Bites Discovered by Chef Jose During his Travels 28

## TRADICIONALES Traditional Tapas

### DÁTILES

Bacon-Wrapped Dates, Almonds, Blue Cheese 11.5

### BOQUERONES

Marinated Anchovies, Lemon, Tarragon, Crumbled Egg 7.5

### PIQUILLOS

Crab-Stuffed Peppers, Toasted Almonds 15

### CHORIZO BILBAO

Paprika & Garlic Sausage 11

### CALAMAR

Warm Tomato Vinaigrette 9.5

### GAMBAS AL AJILLO

Garlic Shrimp, Lemon 13

### PAN CON TOMATE

Fresh Tomato, Whipped Labne 10.5

### CROQUETAS DE JAMÓN

Serrano Ham Croquettes 9

### TORTILLA ESPAÑOLA

Potato & Onion Omelette 7.5

### PATATAS BRAVAS

Spiced Potatoes, Salsa Brava, Paprika Aioli 8

### PIMIENTOS DE PADRÓN

Flash Fried Peppers, Lemon 9

### PINCHOS MORUNOS

Beef Brochette, Confit Potatoes, Chimichurri, Guindilla Aioli 13.5

**VALE, CHICOS Happy Hour** Monday to Friday; 4:30 to 6:30pm \$5 Tapas & Featured Drinks

# AMADA

◀ **VALE, CHICOS** ▶ **Family Style Brunch Menu** For the Table to Enjoy Together **\$27 Per Person**

**SHARED**  
BREAD BASKET  
TORTILLA ESPAÑOLA  
CROQUETAS DE JAMÓN

**CHOOSE**  
SHAKSHUKA  
SANGRIA PANCAKES  
FRENCH TOAST  
CRAB BENEDICT  
AMADA'S BURGER  
JAMÓN Y MAHÓN BOCADILLO

**SHARED**  
BACON  
POTATO RÖSTI

## ◀ **DESAYUNO** ▶ Breakfast

### **SHAKSHUKA**

Baked Eggs, Tomato Pipérade, Olives,  
Salsa Verde, Mahón Cheese Toast 13

### **AMADA'S BREAKFAST HASH**

Green Chile & Potato Hash, Fried Eggs, Arugula,  
Marinated Tomato, Paprika Aioli 12

### **SANGRIA PANCAKES**

Apple, Pear, Fig,  
Canela Whipped Cream 13

### **TORRIJAS**

Fried French Toast  
Sidra Glazed Apples, Sherry Caramel 13

### **CRAB BENEDICT**

Poached Eggs, Chorizo Bilbao, Swiss Chard,  
Crab & Paprika Hollandaise 16

## ◀ **ALMUERZO** ▶ Lunch

### **AMADA'S BURGER**

Double Smash Patty, Mahón Cheese, Mojo Aioli,  
Tomato, Bibb Lettuce, Amada Fries 14  
ADD FRIED EGG +2

### **SAFFRON RICE BOWL**

Chicken, Harissa Yogurt,  
Toasted Almonds, Guindilla Peppers 14.5

### **ENSALADE VERDE**

Green Salad, Asparagus, Favas,  
Haricots Verts, Avocado 9.5

### **JAMÓN Y MAHÓN BOCADILLO**

Serrano Ham, Mahón Cheese,  
Baguette, Amada Fries 14

### ◀ **AL LADO** ▶ Sides

**BACON** 7 **POTATO RÖSTI** 7  
**ESPÁRRAGOS** 9.5 **BREAD BASKET** 6.5

## ◀ **LOS NIÑOS** ▶ For The Kids

### **OMELETTE**

Eggs, Manchego Cheese, Potato Rösti 13

### **CHOCOLATE CHIP PANCAKES**

Short Stack Pancakes, Powdered Sugar,  
Maple Syrup 14

### **CHICKEN FINGERS**

Gluten Free Breaded Chicken, Crispy Fries 14

### **BURGER**

With or Without Cheese, Lettuce, Tomato,  
Fries, Sesame Bun 12

◀ **COCHINILLO ASADO** ▶ **Roast Suckling Pig** Roasted Fingerlings, Bruselas Catalana, Rosemary White Beans

HALF OR WHOLE MARKET PRICE \*\*\*Requires 72 Hours ADVANCE Notice\*\*\*

## ◀ **POSTRES** ▶ Sweets

### **TURRÓN DE HELADO**

Palmiers, Almond Ice Cream,  
Dulce de Leche 11

### **CRÈME CAMEL**

Oatmilk Custard, Honey Caramel,  
Rose-Scented Strawberries 9

### **GANACHE DE CHOCOLATE**

Chocolate Ganache, Olive Oil,  
Chocolate Wafer, Hazelnuts 12

### **ARROZ CON LECHE**

Rice Pudding, Coffee Caramel,  
Crunchy Puffed Rice 9

### **TORRIJAS FRITO**

Spanish-Style French Toast, Orange & Vanilla Sherbet,  
Candied Orange, Caramel Sauce 12

### ◀ **DIGESTIVO** ▶ After Dinner Drinks

#### **TALK TO HER**

Bombay Gin, Axta, Lemon Syrup 14

#### **THE BARDEM**

Espresso Martini, Vanilla, Cinnamon 15

#### **CARAJILLO CLASSICO**

Licor 43, Espresso 13