

AMADA

RESTAURANT WEEK

\$45 Per Person

October 13 to 26

MENÚ DE TAPAS

First Course

CHOOSE ONE

CHARCUTERÍA Y QUESOS Meat & Cheese

CHORIZO CANTIMPALO

Cured Pork & Beef

MANCHEGO

Truffle Lavender Honey

JAMÓN SERRANO

15-Month Cured Ham

DE OVEJA FLORES

Sangria Honey

TRADICIONALES Traditional Tapas

CROQUETAS DE JAMÓN

Serrano Ham Croquettes

PATATAS BRAVAS

Spiced Potatoes

DÁTILES

Bacon-Wrapped Dates

PAN CON TOMATE

Fresh Tomato, Whipped Labne

BOQUERONES

Marinated Anchovies

ENSALADA VERDE

Green Salad, Asparagus, Favas,
Haricots Verts, Avocado

Second Course

CHOOSE TWO

CARNES Y MARISCOS

Meat & Seafood

VERDURAS

Vegetables

PINCHOS DE POLLO

Chicken Brochette,
Mojo Aioli, Almond Dukka

ARROZ TEMPORADO

Wild Mushroom Rice,
Peas, Manchego

SALMÓN

Saffron Vinaigrette

GARBANZOS CON ESPINACAS

Stewed Chickpeas & Spinach

ALBÓNDIGAS

Lamb Meatballs, Manchego,
Sherry & Foie Gras Cream

GRATINADO DE COLIFLOR

Cauliflower, Potato,
& San Simón Gratin

GAMBAS AL AJILLO

Garlic Shrimp, Lemon

ESPÁRRAGOS

Asparagus, Sauce Grebiche

PERNIL ASADO

Crispy Pork Belly, Seville Orange,
Rosemary White Beans

BRUSELAS CATALANA

Brussels Sprouts, Green Apple,
Pine Nut, Blue Cheese Fondue

CALAMAR

Warm Tomato Vinaigrette

TORTILLA ESPAÑOLA

Potato & Onion Omelette

COCA DE COSTILLAS

Shortrib Flatbread, Horseradish,
Bacon Marmalade, Parmesan

COCA DE ALCACHOFAS

Artichoke & Mushroom Flatbread,
Black Truffle, Manchego 9

Third Course

CHOOSE ONE

GANACHE DE CHOCOLATE

Chocolate Ganache, Olive Oil,
Chocolate Wafer, Hazelnuts 12

ARROZ CON LECHE

Rice Pudding, Coffee Caramel,
Crunchy Puffed Rice 9