

# AMADA

## CHARCUTERÍA Y QUESOS

### CURED MEAT & CHEESE

#### JAMÓN SERRANO

15-Month Cured Ham,  
Spain 15

#### JAMÓN IBÉRICO

Acorn-Finished Ham,  
Spain 35

#### CHORIZO PAMPLONA

Spiced Pork,  
Navarra 10

#### CHORIZO SORIA

Gently Seasoned Chorizo,  
Old Castille 9

#### FUET

Dry-Cured Pork Sausage,  
Catalonia 10

#### AGED MANCHEGO

Truffled Lavender  
Honey 11

#### VALDEÓN

Currant Pistachio  
Salbitxada 9

#### CAÑA DE CABRA

Chocolate Hazelnut  
Purée 10

#### MAHÓN

White Sangria  
Honey 10

### MIXTO: CARNES Y QUESOS

Chef's Selection of Cheese,  
Charcuterie, & Accompaniments 35

## TRADICIONALES TRADITIONAL TAPAS

**DÁTILES** Bacon-Wrapped Dates, Almonds, Cabrales 14

**CROQUETAS DE JAMÓN** Serrano Ham Croquettes, Romesco 13

**CHAMUÇA** Spiced Lamb Turnover, Canary Island Mojo 13

**PIQUILLOS** Crab-Stuffed Peppers, Toasted Almonds 21

**PATATAS BRAVAS** Spiced Potatoes, Paprika Aioli 9

**GAMBAS AL AJILLO** Garlic Shrimp, Parsley, Lemon 15

**PULPO** Galician Style Octopus, Potato Espuma, Gamtae, Smoked Paprika 17

**SALMÓN** Seared Salmon, Saffron Emulsion, Fennel & Guindilla 13

**TORTILLA ESPAÑOLA** Potato & Onion Omelette, Salsa Brava 10

**ALBÓNDIGAS** Lamb Meatballs, Manchego, Sherry & Foie Gras Cream 18

## SMALL PLATES SALADS, FLATBREADS, & CAZUELAS

### ENSALADA VERDE

Green Salad, Asparagus, Favas, Haricots Verts,  
Avocado 13

### ENSALADA DE JAMÓN

Serrano Ham & Fig Salad, Baby Spinach, Cabrales,  
Spiced Almonds 17

### COCA DE ALCACHOFAS Y SETAS

Artichoke & Mushroom Flatbread,  
Black Truffle, Manchego 18

### COCA DE COSTILLAS DE TERNERA

Short Rib Flatbread, Horseradish,  
Bacon Jam, Parmesan 19

## A LA PLANTXA FROM THE GRILL

**CHORIZO BILBAO** Paprika & Garlic Sausage 11

**VIEIRAS** Diver Scallop Brochettes, Lemon, Parsley 18/34

**BROCHETA DE POLLO** Chicken Brochette, Almond, Lemon Labne 19

**SETAS** Seasonal Wild Mushrooms, Lemon, Truffle 16

**CORDERO** Frenched Lamb Chops, Nora Butter 49

**ATÚN** Herb Crusted Tuna, Boquerone Aioli 22

**CALAMAR** Calamari, Squid Ink Sofrito, Gremolata 14

**ENTRECÔTE** Wagyu Skirt Steak, Salsa Verde, Cabrales Demi 26

**IBÉRICO BROCHETA** Iberian Pork Brochette, Almond, Lemon Labne 24

## LA MESA DE JOSE CHEF'S SELECTION

Allow the Chef to Select a Special Tapas Menu  
80 Per Person for the Table

## RACIONES PLATES

### ORATA

Roasted Sea Bream, Golden Quinoa, Creamy Anchovy 38

### PERNIL ASADO

Confit Pork, Rosemary White Beans, Seville Orange 26

## PAELLAS TO SHARE

### VALENCIANA

Chicken & Rabbit Paella, Bomba Rice, Chorizo  
Bilbao, Judión, Spanish Saffron 65

### DE RES

Short Rib & Mushroom Paella, Bomba Rice, Piquillo  
Peppers, Fava Beans, Wagyu Skirt Steak,  
Guindilla Aioli 89

## VERDURAS VEGETABLES

**BRUSELAS CATALANA** Green Apple, Pine Nuts, Valdeón Fondue 13

**AMADA'S EMPANADA** Spinach, Manchego, Artichoke Escabeche 12

**ARROZ TEMPORADO** Wild Mushroom Rice, Peas, Manchego 16

**JUDÍAS VERDES** Charred Green Beans, Fennel Confit, Almond Dukka 13

**PIMIENTOS DE PADRÓN** Flash Fried Peppers, Deviled Egg Cream 13

## COCHINILLO ASADO ROAST SUCKLING PIG

Herb Roasted Fingerlings, Brussels Catalan,  
Rosemary White Beans MP \*\*\*Requires 72 hours advance notice\*\*\*