

AMADA

CHARCUTERÍA Y QUESOS CURED MEATS

CHORIZO PAMPLONA
7

JAMÓN SERRANO
10

SALCHICHÓN DE VIC
8

MIXTO
17

JAMÓN IBÉRICO DE BELLOTA
Acorn-Finished Iberian Ham
25

LOMITO IBÉRICO DE BELLOTA
Cured Iberian Pork Shoulder
18

CHEESES

MAHÓN
White Sangria Honey
9

VALDEÓN
Currant Pistachio Salbitxada
9

MIXTO
17

TABLA DE CHARCUTERÍA Y QUESO
Chef's Selection of Cheese, Charcuterie & Accompaniments
25

MONTEALVA
Chocolate Hazelnut Purée
9

MANCHEGO
Truffled Lavender Honey
9

TRADICIONALES TRADITIONAL TAPAS

ENSALADA VERDE
Green Salad, Asparagus, Favas, Avocado, Green Beans
12

ENSALADA DE JAMÓN
Serrano Ham & Fig Salad, Cabrales, Spiced Almonds
14

COCA DE ALCACHOFAS
Artichoke & Mushroom Flatbread, Black Truffles, Manchego
15

COCA DE COSTILLAS
Shortrib Flatbread, Horseradish, Parmesan, Bacon
15

DÁTILES CON ALMENDRAS
Bacon-Wrapped Medjool Dates, Almonds, Cabrales
12

PATATAS BRAVAS
Paprika Aioli
7

CHORIZO A LA PLANXA
Paprika & Garlic Sausage
10

OLIVAS
Artisanal Spanish Olives
7

ALBÓNDIGAS
Lamb Meatballs, Shaved Manchego, Truffle
14

TORTILLA ESPAÑOLA
Salsa Brava, Chistorra Sausage
9

PIQUILLOS RELLENOS
Crab-Stuffed Peppers, Toasted Almonds
14

PULPO A LA GALLEGA
Spanish Octopus, Potato, Paprika
13

GAMBAS AL AJILLO
Garlic Shrimp
13

RACIONES PLATES

PATO CON POCHAS
Duck Confit, Fennel & Pocha Bean Stew, Roasted Onion, Guindilla Escabeche, Poached Egg
19

FIDEOS CON ALMEJAS
Clams, Vermicelli, Saffron Broth, Chorizo, Garlic Aioli
16

POLLO
Roasted Half Chicken, Pimentón, Brown Butter, Bean Salad
17

A LA PLANXA

MARISCOS & PESCADOS SHELLFISH & FISH

GAMBAS
Jumbo Prawns
13/24

PARGO
Red Snapper
14

VIEIRAS
Diver Scallops
14/26

CARNE Y AVES MEATS & POULTRY

PINTXOS
Spiced Chicken Brochette, Harissa, Pistachios
12

CHULETAS DE CORDERO
Lamb Chops
24/44

ENTRECÔTE
Wagyu Skirt Steak, Cabrales Jus, Salsa Verde
21

VERDURAS VEGETABLES

ZANAHORIAS
Carrot & Quinoa Salad, Avocado
10

CAULILINI A LA PLANXA
Sweet Stem Cauliflower
9

GARBANZOS CON ESPINACAS
Chickpeas & Spinach
8

SETAS
Seasonal Wild Mushrooms
14

BRUSELAS
Brussels Sprouts, Sangria Raisins, Lemon & Mint Crème Fraîche, Pistachio
9

ARROZ TEMPORADO
Wild Mushroom Rice, English Peas, Manchego
12

AMADA'S EMPANADA
Spinach, Manchego, Artichoke Escabeche
12

ESPECIALIDADES DE LA CASA SPECIALTIES OF THE HOUSE

PAELLA VALENCIANA
Chicken & Chorizo Paella, Mussels, Cherry Tomato, Saffron Aioli
49

COCHINILLO ASADO
Roasted Suckling Pig, Grilled Green Onions, Herb Roasted Fingerlings, Garbanzos con Espinacas, Rosemary White Beans
*Requires 72 hours advance notice.

LA MESA DE JOSE CHEF'S SELECTION

Allow the Chef to Select a Special Tapas Menu
65/person for the entire table

ARMÓNICO
A Tasting of Spanish Wines 35/person

SHERRY TASTING
35/person