

# AMADA

## CHARCUTERÍA Y QUESOS

◌ CURED MEATS ◌

**CHORIZO PAMPLONA**  
7

**IBÉRICO LOMITO**  
11

**JAMÓN SERRANO**  
11

**JAMÓN IBÉRICO**  
25

**MIXTO**  
18

◌ CHEESES ◌

**GARROTXA**  
Chocolate Hazelnut  
8,5

**AGED MANCHEGO**  
Truffled Lavender Honey  
9

**FRESH QUESO DE CABRA**  
Balsamic Strawberries  
8

**LA PERAL**  
Currant Pistachio Salbitxada  
8

**IDIAZABAL**  
Roasted Garlic  
Dulce de Leche  
9

**CAÑA DE CABRA**  
Fig & Cherry Marmalade  
8

**MIXTO**  
18

## TRADICIONAL

◌ TRADITIONAL TAPAS ◌

**OLIVES**  
Artisanal Spanish Olives,  
Toasted Chile, Orange  
5

**PAN CON TOMATE**  
Sourdough, Tomato  
7

**TORTILLA ESPAÑOLA**  
Salsa Brava,  
Chistorra Sausage  
7

**PATATAS BRAVAS**  
Spicy Potatoes  
7

**CROQUETAS DE JAMÓN**  
Ham Croquettes, Romesco  
7

**ALMEJAS CON CHORIZO**  
Clams & Chorizo  
12

**GAMBAS AL AJILLO**  
Garlic Shrimp  
12

**PULPO A LA GALLEGA**  
Spanish Octopus,  
Confit Potato  
14

**PIQUILLOS RELLENOS**  
Crab-Stuffed Peppers,  
Toasted Almonds  
12

**HUEVOS ROTOS**  
Duck Egg, Potato Chips,  
Serrano Ham, Chive Cream  
11

**CHORIZO**  
Paprika Garlic Sausage  
9

**ALBÓNDIGAS**  
Lamb Meatballs,  
Shaved Manchego  
14

**DÁTILES CON ALMENDRAS**  
Bacon Wrapped Dates,  
Almonds, La Peral  
11

## SOPAS & ENSALADAS

◌ SOUPS & SALADS ◌

**CALDO GALLEGO**  
White Bean Stew,  
Chorizo, Potato  
9

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

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

## COCAS

◌ SPANISH FLATBREADS ◌

**BUTIFARRA**  
Garlic Sausage, Spinach  
Piquillo Confit, San Simon  
15

**ALCACHOFAS Y SETAS**  
Confit Artichoke,  
Wild Mushrooms,  
Black Truffles, Manchego  
15

**COSTILLAS DE TERNERA**  
Beef Short Ribs,  
Horseradish,  
Parmesan, Bacon  
15

## VERDURAS

**PIMIENTOS DE PADRÓN**  
Flash Fried Padron Peppers,  
Trout Roe, Egg  
9

**GARBANZOS CON ESPINACAS**  
Chickpeas & Spinach  
8

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

**ZANAHORIAS**  
Carrot & Quinoa Salad,  
Avocado  
10

**CAULLINI A LA PLANTXA**  
Sweet Stem Cauliflower  
9

**CAÑA DE CABRA**  
Goat Cheese Gratin,  
Membrillo, Figs, Almonds  
12

**BERENJENAS CON MIEL**  
Fried Eggplant,  
Rosemary Aioli,  
Spiced Garlic Honey  
8

**ARROZ TEMPORADO**  
Wild Mushroom Rice,  
English Peas, Manchego  
12

**SETAS**  
Seasonal Wild Mushrooms  
14

## A LA PLANXA

### MARISCOS & PESCADOS

◌ SHELLFISH & FISH ◌

**GAMBAS**  
Jumbo Prawns  
12/24

**CALAMARI**  
Point Judith  
Squid  
10

**VIEIRAS**  
Diver Scallops  
14

**TRUCHA**  
Sea Trout  
14

**LANGOSTA**  
Maine Lobster  
16/32

### CARNE Y AVES

◌ MEATS & POULTRY ◌

**CHICKEN**  
Free Range  
Chicken  
26

**IBÉRICO**  
10 oz Iberian Pork  
Fermin  
38

**LAMB CHOPS**  
Colorado Rack  
of Lamb  
24/48

**FILET MIGNON**  
8 oz  
Creekstone All Natural  
46

**KOBE NY STRIP**  
10 oz  
Snake River Farms  
48

## PESCADOS

◌ FISH ◌

**TRUCHA CON NUECES**  
Idaho Rainbow Trout, Walnuts,  
Thyme, Lemon Caper Aioli  
20

**FIDEOS CON MARISCOS**  
Calamari, Vermicelli, Clams,  
Diver Scallops, Sweet Onion Cream  
14

## CARNES

◌ MEATS ◌

**PERNIL ASADO**  
Roasted Pork, White Beans,  
Arugula, Orange  
18

**PINTXOS DE POLLO**  
Spiced Chicken Brochettes, Harissa,  
Guindilla Aioli, Crispy Sweetbreads,  
Saffron Rice, Pistachios  
15

## ESPECIALIDADES DE LA CASA

◌ SPECIALTIES OF THE HOUSE ◌

**LOBSTER PABELLA**  
Lobster & Seafood Paella, Fava Bean  
Salad, Smoked Paprika Aioli, Squid Ink  
75

**PAELLA VALENCIANA**  
Chicken & Chorizo Paella,  
Artichoke Tomato Salad, Saffron Aioli  
55

**COCHINILLO ASADO**  
Roasted Suckling Pig, Grilled Green Onions, Herb-Roasted  
Fingerlings, Garbanzos con Espinacas, Rosemary White Beans  
250 Per Half / 475 Per Whole

## LA MESA DE JOSE

◌ CHEF'S SELECTION ◌

Allow the Chef to Select a Special Tapas Menu at His Discretion

✦ 85 ✦  
Per Person for the Table

✦ Wine Pairing ✦  
35