

# AMADA

## CHARCUTERIA Y QUESOS

«CURED MEATS»

**CHORIZO CANTIMPALO**  
7

**CHORIZO BLANCO**  
7

**SERRANO HAM**  
8

**SALCHICHÓN**  
6

**LOMO EMBUCHADO**  
9

**MIXTO**  
15

«CHEESES»

**GALLEGO**  
White Sangria & Cherry Honey  
7

**CADI URGELIA**  
Chocolate Hazelnut Puree  
8

**GARROTXA**  
Garlic Dulce de Leche  
7

**AGED MANCHEGO**  
Truffled Lavender Honey  
7

**FRESH QUESO DE CABRA**  
Balsamic Strawberries  
6

**LA PERAL**  
Cherry Pistachio Salbitxada  
6

**OMBRA**  
Black Olive Caramel  
7

**CAÑA DE CABRA**  
Fig & Cherry Marmalade  
7

**MIXTO**  
Selection of Three  
15

## TRADICIONAL

«TRADITIONAL TAPAS»

**TORTILLA ESPAÑOLA**  
Spanish Tortilla,  
Saffron Aioli  
6

**REVUELTO**  
Shrimp & Wild  
Mushroom Shirred Eggs  
10

**CROQUETAS DE BACALAO**  
Salt Cod Croquettes  
11

**BOQUERONES**  
Marinated White Anchovies  
12

**PULPO A LA GALLEGA**  
Spanish Octopus  
11

**ALMEJAS CON CHORIZO**  
Clams & Chorizo  
10

**PATATAS BRAVAS**  
Spicy Potatoes  
4

**PIQUILLOS RELLENOS**  
Crab-Stuffed Peppers  
12

**GAMBAS AL AJILLO**  
Garlic Shrimp  
9

**MELÓN CON JAMÓN**  
Serrano Ham & Melon  
7

**CHANQUETES FRITOS**  
Fried Baby Anchovies  
8

**OLIVES**  
Artisanal Spanish Olives  
5

**CROQUETAS DE JAMÓN**  
Ham Croquettes  
6

**ALBÓNDIGAS**  
Lamb Meatballs with  
Shaved Manchego  
11

**OYSTERS**  
Sea Salt & Lemon  
12

## ENSALADAS Y SOPAS

«SALADS AND SOUPS»

**ENSALADA VERDE**  
Green Salad with Asparagus,  
Favas, Avocado,  
Green Beans  
9

**ENSALADA DE JAMÓN**  
Serrano Ham & Fig Salad,  
Cabrales and  
Spiced Almonds  
9

**CAMPESINO**  
Frisee Salad with Skirt Steak, Fried Egg,  
Chorizo & Migas  
9

**GAZPACHO**  
Traditional Chilled Soup,  
Crab Salad, Avocado Mousse  
9

**CALDO GALLEGO**  
Galician White  
Bean & Ham Stew  
7

## COCAS

«SPANISH FLATBREADS»

**PATO CON HIGOS**  
Duck with Figs, Cabrales &  
Foie Gras Mousse  
11

**GAMBAS CON GARBANZOS**  
Shrimp, Chorizo &  
Garbanzo Bean Purée  
9

**ALCACHOFAS Y SETAS**  
Artichoke &  
Wild Mushrooms,  
Black Truffles, Manchego  
14

**COSTILLAS DE TERNERA**  
Beef Shortribs,  
Horseradish,  
Parmesan & Bacon  
11

## VERDURAS

«VEGETARIAN»

**COLÇOTS  
CON SALBITXADA**  
Charred Green Onions  
6

**ESPARRAGOS  
CON TRUFAS**  
Truffled White Asparagus  
9

**HABAS A LA  
CATALANA**  
Warm Fava &  
Lima Bean Salad  
8

**JUDIAS VERDES CON  
ALMENDRAS**  
Green Bean Salad with  
Marcona Almonds  
7

**ALCACHOFAS A LA  
PARMESANA**  
Parmesan Artichokes  
10

**GARBANZOS CON  
ESPINACAS**  
Chickpeas with Spinach  
5

**ESCALIVADA**  
Roasted Vegetables & Fresh  
Goat Cheese Toasts  
7

**QUESO DE CABRA**  
Baked Goat Cheese,  
Tomato Basil & Almonds  
8

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

## A LA PLANCHA

«FROM THE GRILL»

**LOBSTER**  
16/32

**LAMB CHOPS**  
14/28

**CHIPIRÓNES**  
Baby Squid  
5

**SETAS**  
Seasonal Wild Mushrooms  
14

**FOIE GRAS**  
17

**CALAMARI**  
7

**SCALLOPS**  
12

**SHRIMP**  
12/24

**TUNA**  
14

**CHORIZO**  
9

**BEEF BROCHETTES**  
5/10

**CHICKEN BROCHETTES**  
5/10

Served A La Carte with Garlic, Lemon & Parsley

## CARNES Y PESCADOS

«MEATS»

**MADRE E HIJO**  
Chicken Breast with Fried  
Egg, Mojama & Truffles  
12

**CORDERO RELLENO**  
Lamb Chops stuffed with Goat  
Cheese, Herbs & Romesco Sauce  
18

**FOIE GRAS**  
Foie Gras & Seville Orange  
Marmalade on French Toast  
19

**TERNERA CON CABRALES**  
Beef Tenderloin Filet with  
Cabrales & Foie Gras  
16

**PERNIL ASADO**  
Roasted Pork, White Beans,  
Arugula and Orange  
12

«FISH»

**HALIBUT FISH AND CHIPS**  
Black Olive Ketchup,  
Caper Tartar  
11

**SAN SEBASTIÁN ROLL**  
Bigeye Tuna, Crab & Bomba  
Rice Croquette, Guindilla  
Tomato Escabeche  
14

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

## ESPECIALIDADES DE LA CASA

«SPECIALTIES OF THE HOUSE»

**LOBSTER PAELLA**  
Lobster & Seafood Paella,  
Fava Bean Salad & Smoked Paprika Aioli  
75

**PAELLA VALENCIANA**  
Chicken & Chorizo Paella, Artichoke  
& Tomato Salad, Saffron Aioli  
38

**CHULETA FOR 2**  
Dry Aged Prime Ribeye,  
Caramelized Onions, Herb-Roasted  
Fingerlings & Beef Glaze  
65

**COCHINILLO ASADO FOR 4 OR MORE**  
Whole Roasted Suckling Pig, Grilled  
Green Onions, Herb-Roasted Fingerlings,  
Garbanzos con Espinacas &  
Rosemary White Beans  
32 per person  
\*must order in advance

## LA MESA DE JOSÉ

«CHEF'S SELECTION»

ALLOW THE CHEF TO SELECT A SPECIAL TAPAS MENU  
AT HIS DISCRETION.

✦ 45 PER PERSON FOR THE TABLE ✦

✦ Wine Pairing ✦

20