

# AMADA

## DINNER

### CHARCUTERÍA Y QUESOS

#### CURED MEATS and CHEESE

##### CHORIZO PAMPLONA

7

##### JAMÓN SERRANO

10

##### SALCHICHÓN DE VIC

8

##### MAHÓN

White Sangria  
Honey 9

##### VALDEÓN

Currant Pistachio  
Salbitxada 9

##### JAMÓN IBÉRICO

Acorn-Finished  
Ham 25

##### LOMITO IBÉRICO

Cured Pork  
Shoulder 18

##### CAÑA DE CABRA

Chocolate Hazelnut  
Purée 9

##### MANCHEGO

Truffled Lavender  
Honey 9

##### TABLA DE CHARCUTERÍA Y QUESO

Chef's Selection of Cheese, Charcuterie &  
Accompaniments 25

### TRADICIONALES TRADITIONAL TAPAS

#### OLIVAS

Artisanal Spanish Olives 7

#### DÁTILES

Bacon-Wrapped Dates,  
Almonds, Cabrales 12

#### CROQUETAS

Ham Croquettes, Romesco 7

#### PATATAS BRAVAS

Paprika Aioli 7

#### TORTILLA ESPAÑOLA

Salsa Brava, Chistorra Sausage 9

#### PIQUILLOS

Crab-Stuffed Peppers,  
Toasted Almonds 14

#### PULPO

Octopus, Potato, Paprika 13

#### GAMBAS AL AJILLO

Garlic Shrimp 13

#### CHORIZO A LA PLANTXA

Paprika & Garlic Sausage 10

#### ALBÓNDIGAS

Lamb Meatballs, Manchego,  
Truffle 14

#### ENSALADA QUESO DE CABRA

Goat Cheese Gratin, Membrillo,  
Figs, Almonds 12

#### ENSALADA VERDE

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

#### ENSALADA DE JAMÓN

Serrano Ham & Fig Salad,  
Cabrales, Almonds 14

#### COCA DE ALCACHOFAS

Artichoke & Mushroom Flatbread,  
Black Truffles, Manchego 15

#### COCA DE COSTILLAS

Shortrib Flatbread, Horseradish,  
Parmesan, Bacon 15

### A LA PLANTXA FROM THE GRILL

**PARGO** Red Snapper 14

**VIEIRAS** Diver Scallops 14/26

**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 PLANTXA** Sweet Stem Cauliflower 9

**GARBANZOS CON ESPINACAS** Chickpeas & Spinach 8

**SETAS** Seasonal Wild Mushrooms 14

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

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

**PIMIENTOS DE PADRÓN** Flash Fried Peppers, Salbitxada, Sea Salt 7

**BRUSELAS** Brussels Sprouts, Sangria Raisins, Lemon, Pistachio

Lemon & Mint Crème Pistachio 9

### RACIONES PLATES

#### PATO CON POCHAS

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

#### POLLO

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

#### PERNIL ASADO

Roasted Pork, White Beans, Arugula, Orange 18

#### 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 Per Person for the Table

**EXECUTIVE CHEF** Jose Garces **CHEF DE CUISINE** Joe Mikitish **SOUS CHEF** Adam Kaczmarek **SOUS CHEF** Francis Nicoletti  
**GENERAL MANAGER** Joseph Quintela **SERVICE MANAGER** Jenny Kang

# AMADA

## SANGRÍA

Our modern interpretation of the Spanish tradition. Wine, seasonal fruit, herbs, orange liqueur and Spanish brandy over ice. An Amada signature.

### BLANCA

Crisp White Wine,  
Apple, Pear,  
Orange 9/36

### TINTA

Spiced Red Wine,  
Orange, Apple,  
Cinnamon 9/36

## AMADA CLASSICS

**TIE ME UP TIE ME DOWN** Citrus-Infused Vodka, Rosemary, Lemon 13

**MATADOR** Jim Beam Bourbon, Ginger, Elderflower, Lemon 14

**BROKEN HUGS** El Jimador Reposado, Grapefruit, Lime, Agave 15

**ROSE GOLD** Tito's Vodka, Rosemary, Passion Fruit 12

\$2 from each Rose Gold sold goes to benefit the Garces Foundation [www.garcesfoundation.org](http://www.garcesfoundation.org)

## SEASONAL COCKTAILS

**OLÉ FASHIONED** Old Overholt Rye, Paprika Demerara, Bitters 16

**PAIN & GLORY** Corazon Tequila Blanco, Chile, Apple, Lime 15

**DARK HABITS** Ford's Gin, Cinnamon, Grapefruit, Cava 14

**SPANISH MOJITO** Citrus-Infused Cruzan Rum, Mint, Lime, Club Soda 12

## VINOS

### ✦ VINO ESPUMOSO

**CAVA** Penedès, Conde de Subirats, Brut NV 12/52

### ✦ BLANCO

**ALBARIÑO** Rías Baixas, Conde de Alberei 2018 14/60

**VIURA/TEMPRANILLO BLANCO** Rioja, Monopole 2017 13/56

**GODELLO** Bierzo, El Castro de Valtuille 16/68

*\*De Barril\**

**VERDEJO** Castilla-La Mancha, Amada 2018 11/49 for a Liter

**SAUVIGNON BLANC** Castilla-La Mancha, Amada 2018 11/49 for a Liter

### ✦ ROSADO

**TOURIGO NACIONAL/ESPADEIRO** Vinho Verde, Sol Real 2017 10/43

*\*De Barril\**

**GARNACHA ROSADO** Castilla-La Mancha, Amada 2018 11/49 for a Liter

### ✦ TINTO

**TEMPRANILLO**, Rioja, Bodegas Larchago 2019 14/60

**TINTO FINO** Ribera del Duero, Valdehermoso, Roble 2016 15/64

**TINTO TORO** Toro, Bodega Rejadorada, Temple 2014 18/76

*\*De Barril\**

**TEMPRANILLO**, Castilla-La Mancha, Amada 2018 11/49 for a Liter

**CABERNET SAUVIGNON** Castilla-La Mancha, Amada 2018 11/49 for a Liter

**GARNACHA** Castilla-La Mancha, Amada 2018 11/49 for a Liter

*\*Amada's House Drafts are Organic wines vinified by Bodegas Albero\**

**VARIETAL FLIGHT** *\*De Barril\** Choose 3 of our Organic Drafts in 3oz pours 18

## GIN TONIC BAR

15

### SOCIALITE

Lemon Peel & Rosé Infused Gin  
Fever Tree Aromatic Tonic  
Fresh Apples

### LA JOVEN

Clove & Orange Peel Infused Gin,  
Fever Tree Mediterranean Tonic,  
Fresh Orange

### GRAN CASINO

Rosemary & Lime Peel Infused Gin,  
Fever Tree Indian Tonic,  
Fresh Cucumber

## CERVEZAS

### ✦ DE BARRIL

**ESTRELLA** Damm Lager, Barcelona, Spain 8

**NESHAMINY** County Line, IPA Bucks County, PA 7

**YARDS** Brawler, Philadelphia, PA 7

### ✦ DE BOTELLA

**ESTRELLA** Daura, Barcelona, Spain 8

**FLYING FISH** Hopfish IPA, Philadelphia, PA 8

**YARDS** Jefferson's Golden Ale, Philadelphia, PA 6

**YARDS** Washington's Porter, Philadelphia, PA 6

**KURANT** Earth Cider, Perkasie, PA 7

**TRABANCO** Sidra Natural, Spain 7/33 (750ml)

## SHERRY

### ✦ DRY

**FINO** Lustau 10

**FINO DEL LAGAR** Bodegas Toro Albalá, Eléctrico 11

**MANZANILLA** La Quita 12

### ✦ OFF-DRY

**AMONTILLADO** Lustau 12

**AMONTILLADO** Bodegas Grant, La Garrocha 12

**OLOROSO** Aurora 14

### ✦ SWEET

**MOSCATEL DORADO** Bodegas Cesar Florido, Chipiona 12

**EAST INDIA SOLERA** Lustau 12

**PEDRO XIMÉNEZ** Lustau, San Emilio 13

### ✦ ARMÓNICO

A Tasting of 4 Spanish Wines 35/person

### ✦ DE LA SOLERA

A Tasting of 3 Styles of Sherry 27/person

### EVENTS AT AMADA

✦ Call 267-284-7979

✦ Email [PA.Events@GarcesGroup.com](mailto:PA.Events@GarcesGroup.com)

✦ Follow @AmadaPHL

✦ Happy Hour 4 to 6pm, Daily

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*Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.*