

AMADA

CHARCUTERÍA Y QUESOS

CURED MEATS and CHEESE

OLIVAS

Artisanal Spanish Olives 7

JAMÓN IBÉRICO

Acorn-Finished Ham 25

LOMITO IBÉRICO

Cured Pork Shoulder 18

CAÑA DE CABRA

Chocolate Hazelnut
Purée 9

MANCHEGO

Truffled Lavender
Honey 9

CHORIZO PAMPLONA

7

JAMÓN SERRANO

10

SALCHICHÓN DE VIC

8

MAHÓN

White Sangria
Honey 9

VALDEÓN

Currant Pistachio
Salbitxada 9

TABLA DE CHARCUTERÍA Y QUESO

Chef's Selection of Cheese, Charcuterie &
Accompaniments 25

DINNER

TRADICIONALES TRADITIONAL TAPAS

DÁTILES

Bacon-Wrapped Dates,
Almonds, Cabrales 12

CROQUETAS

Serrano Ham Croquettes,
Romesco 7

PATATAS BRAVAS

Paprika Aioli 7

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

TORTILLA ESPAÑOLA

Salsa Brava, Chistorra Sausage 9

PIQUILLOS

Crab-Stuffed Peppers,
Toasted Almonds 14

CRUDO

Bigeye Tuna, Ajo Blanco,
Preserved Lemon, Gordal Olives 15

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

AMADA'S WINGS

Espelette Glaze, Cabrales Crema,
Pickled Celery 13

A LA PLANTXA FROM THE GRILL

PARGO Red Snapper 14

VIEIRAS Diver Scallops 14/26

POLLO Roasted Half Chicken, Pimentón, Brown Butter 17

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

GUISANTES MOLLARES Snap Peas, Buttermilk Aioli, Pine Nuts 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

ALCACHOFAS ROMANOS Cippolini Onion, Manchego Espuma,
Crispy Garlic 14

RACIONES PLATES

PAVO MILANESE

Breaded Turkey Breast, Pisto Manchego, Arugula,
Basil Chimichurri 18

PERNIL ASADO

Roasted Pork, White Beans, Arugula, Orange 22

ENSALADA DE ATÚN

Espelette Crusted Tuna, Baby Gem, Smoked Anchovy
Vinaigrette 18

CORDERO Y MERGUEZ

Lamb Chops, Spiced Sausage, Rosemary Labne, Apricot,
Fingerling Potatoes 29

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** Francis Nicoletti **SOUS CHEF** Humberto Jimenez
GENERAL MANAGER Joseph Quintela **RESTAURANT MANAGER** Jenny Kang **RESTAURANT MANAGER** Candace Skinner

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

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, Ethereo 2019 14/60

HONDARRABI ZURI Getariako Txakolina, Oreka 2018 17/72

VIURA/TEMPRANILLO BLANCO Rioja, Monopole 2018 13/56

GODELLO Bierzo, Palacio de Canedo 2019 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

HONDARRABI BELTZA Getariako Txakolina, Ulacia 2019 17/72

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 16/68

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

PINOT NOIR/TEMPRANILLO Valladolid, Alta Pavina, Pavina 2017 15/64

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

☞ ARMÓNICO

A Tasting of 4 Spanish Wines 35/person

☞ DE LA SOLERA

A Tasting of 3 Styles of Sherry 27/person

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 8

YARDS Washington's Porter, Philadelphia, PA 8

OMMEGANG Dry Cider, Cooperstown, NY 9

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

SHERRY

☞ DRY

FINO Lustau, Jarana 12

FINO DEL LAGAR Bodegas Toro Albalá, Eléctrico 13

MANZANILLA Lustau, Papirusa 11

☞ OFF-DRY

AMONTILLADO Lustau, Los Arcos 12

AMONTILLADO Bodegas Grant, La Garrocha 14

OLOROSO Lustau, Don Nuño 13

OLOROSO Aurora 14

☞ SWEET

MOSCATEL DORADO Bodegas Cesar Florido, Chipiona 12

EAST INDIA SOLERA Lustau 12

PEDRO XIMÉNEZ Lustau, San Emilio 13

EVENTS AT AMADA

☞ **Call** 267-284-7979

☞ **Email** PA.Events@GarcesGroup.com

☞ **Follow** @AmadaPHL

☞ **Happy Hour** 4 to 6pm, Daily

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GENERAL MANAGER Joseph Quintela **RESTAURANT MANAGER** Jenny Kang **RESTAURANT MANAGER** Candace Skinner

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