

AMADA

CHARCUTERÍA Y QUESOS

CURED MEAT & CHEESE

JAMÓN SERRANO

15-Month Cured Ham,
Spain 10

JAMÓN IBÉRICO

Acorn-Finished Ham,
Spain 25

CHORIZO PAMPLONA

Spiced Pork,
Navarra 8

CHORIZO SORIA

Gently Seasoned Chorizo,
Old Castille 8

FUET

Dry-Cured Pork Sausage,
Catalonia 8

AGED MANCHEGO

Truffled Lavender
Honey 9

VALDEON

Currant Pistachio
Salbitxada 9

CAÑA DE CABRA

Chocolate Hazelnut
Purée 10

MAHÓN

White Sangria
Honey 9

MIXTO: CARNES Y QUESOS

Chef's Selection of Cheese,
Charcuterie, & Accompaniments 25

TRADICIONALES TRADITIONAL TAPAS

PICADA Marinated Spanish Olives & Fried Marcona Almonds 9

DÁTILES Bacon-Wrapped Dates, Almonds, Cabrales 13

CROQUETAS Serrano Ham Croquettes, Romesco 9

PIQUILLOS Crab-Stuffed Peppers, Toasted Almonds 16

PATATAS BRAVAS Spiced Potatoes, Paprika Aioli 8

GAMBAS AL AJILLO Garlic Shrimp, Parsley, Lemon 15

PULPO Galician Style Octopus, Confit Potato, Paprika 15

TORTILLA ESPAÑOLA Potato & Onion Omelette, Chistorra, Salsa Brava 9

BRANDADE TATER TOTS Lightly Salted Cod, Smoked Tomato 8

CRUDO Bigeye Tuna, Ajo Blanco, Preserved Lemon, Gordal Olives 16

ALBÓNDIGAS Lamb Meatballs, Manchego, Sherry & Foie Gras Cream 16

ENSALADAS Y COCAS

SALADS & FLATBREADS

ENSALADA VERDE

Green Salad, Asparagus, Favas, Haricot Verts,
Avocado 13

ENSALADA DE JAMÓN

Serrano Ham & Fig Salad, Baby Spinach, Cabrales,
Spiced Almonds 16

ENSALADA DE ATÚN

Espelette Crusted Tuna, Little Gem Lettuce,
Smoked Anchovy Vinaigrette 18

COCA DE ALCACHOFAS Y SETAS

Artichoke & Mushroom Flatbread,
Black Truffle, Manchego 15

COCA DE COSTILLAS DE TERNERA

Shortrib Flatbread, Horseradish, Bacon Jam, Parmesan 15

A LA PLANTXA FROM THE GRILL

CHORIZO BILBAO Paprika & Garlic Sausage 10

POLLO Grilled Half Chicken, Pimenton, Brown Butter 18

SETAS Seasonal Wild Mushrooms, Truffle 16

CORDERO Lamb Porterhouse, Nora Butter 24

CALAMAR Calamari, Squid Ink Sofrito, Gremolata 12

CAULILINI Sweet Stem Cauliflower 10

ENTRECÔTE Wagyu Skirt Steak, Cabrales Jus, Salsa Verde 22

VERDURAS VEGETABLES

BRUSELAS CATALANA Green Apple, Pine Nuts, Valdeon Fondue 13

AMADA'S EMPANADA Spinach, Manchego, Artichoke Escabeche 12

ARROZ TEMPORADO Wild Mushroom Rice, Peas, Manchego 12

NABOS Y HOJAS Roasted Turnips, Pacharan, Bacon Turnip Greens 12

PIMIENTOS DE PADRÓN Flash Fried Peppers, Salbitxada 8

ZANAHORIAS Carrot & Quinoa Salad, Avocado 10

ALCACHOFAS ROMANOS Cippolini, Manchego Espuma, Crispy Garlic 14

COCHINILLO ROAST SUCKLING PIG

Grilled Green Onions, Herb Roasted Fingerlings,
Garbanzos con Espinacas, Rosemary White Beans
MP ***Requires 72 hours advance notice***

RACIONES PLATES

TO SHARE

PAELLA VALENCIANA

Chicken & Chorizo Paella,
Mussels, Saffron Aioli 49

ROSSEJAT

Squid Ink Vermicelli, Mussels,
Shrimp, Calamari, Cockles,
Smoked Tomato Aioli 58

BACALAO

Lightly Salted Cod, Walnut Crumble,
Beet & Orange Sauce 20

PUERCO MILANESE

Breaded Pork Loin, Pisto Manchego,
Arugula, Basil Chimichurri 18

COSTILLAS CORDERO

Lamb Ribs, Spiced Yogurt, Salsa Verde 26

PERNIL ASADO

Roasted Pork, White Bean Stew, Orange 24

CARRILLERAS DE TERNERA

Braised Beef Cheeks, Horseradish Potato Purée 19

LA MESA DE JOSE CHEF'S SELECTION

Allow the Chef to Select a Special Tapas Menu
65 Per Person for the Table

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

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 2020 14/60

HONDARRABI ZURI Getariako Txakolina, Oreka 2018 17/72

VIURA/TEMPRANILLO BLANCO Rioja, Monopole 2020 13/56

GODELLO Bierzo, Palacio de Canedo 2020 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

GARNACHA/CARIÑENA/MONASTRELL Spain, Location E 17/72

MENCIA Valdeorras, Maruxa 2018 16/68

TEMPRANILLO Rioja Reserva, Ondarre 2017 14/60

TINTO FINO Ribera del Duero, Valdehermoso, Roble 2019 16/68

TINTO TORO Toro, Bodega Rejadorada, Temple 2016 18/76

De Barril

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

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

TEMPRANILLO 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

SOCIALITE

Lemon Peel & Rosé Infused Gin
Fever Tree Aromatic Tonic
Fresh Apples 15

LA JOVEN

Clove & Orange Peel Infused Gin,
Fever Tree Mediterranean Tonic,
Fresh Orange 15

GRAN CASINO

Rosemary & Lime Peel Infused Gin,
Fever Tree Indian Tonic,
Fresh Cucumber 15

SUMMER TIME, ALL THE TIME

Strawberry & Cucumber
Infused Hendrick's Gin, Fever Tree
Mediterranean Tonic,
Fresh Strawberry & Basil 16

CERVEZAS DE BARRIL

MAHOU Pale Lager, Madrid, Spain 8

DOGFISH HEAD 60 Minute, IPA Milton, DE 9

ALLAGASH White, Portland, ME 9

DE BOTELLA

OSKAR BLUE Mama's Lil Pils, Longmont, CO 7

ALHAMBRA Reserva 1925, Granada, Spain 9

ALHAMBRA Reserva Roja, Granada, Spain 9

SLOOP Juice Bomb IPA, Fishkill, NY 9

ANXO CIDERY Cidre Blanc, York County, PA 9

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

SHERRY DRY

FINO Lustau, Jarana 12

FINO DEL LAGAR Bodegas Toro Albalá, Eléctrico 13

MANZANILLA Lustau, Pápirusa 11

OFF-DRY

AMONTILLADO Lustau, Los Arcos 12

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

SUNSHINE & WINE

KALIMOTXO

Vino Tinto & Coca-Cola 9

VINO VERANO

Vino Blanco & Lemon-Lime Soda 9

EXECUTIVE CHEF Jose Garces **CHEF DE CUISINE** Mark McClain **SOUS CHEF** Max Stewart

SOUS CHEF Humberto Jimenez **SOUS CHEF** Jorge Cazabal

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