

AMADA

BRUNCH SPECIAL

\$27 per person

INCLUDES BRUNCH BREAD BASKET
COFFEE OR TEA

DESAYUNO

CHOOSE (1)

FRÍOS

SERRANO HAM

Mustard, Cornichon
10

MANCHEGO

Truffle Lavender Honey
9

ENSALADA VERDE

Asparagus, Favas, Avocado,
Green Beans
9

YOGURT & GRANOLA

Apple, Cherry Fig Jam,
Marcona Almond Granola
9

FRUTAS FRESCAS

Seasonal Berries
7

PAN CON...

CLÁSICO

Heirloom Tomato,
Arbequina Olive Oil
7

SMOKED SALMON

Caper Berries, Goat Cheese,
Baby Greens
9

ESCALIVADA

Marinated Piquillo Peppers,
Currants, Pine Nuts
8

AVOCADO

Tomato Escabeche,
Pistachio
9

BRUNCH COCKTAILS

AGUA DE VALENCIA

Vodka, Gin, Cava, Orange
11

LAW OF DESIRE

Jim Beam Honey Whiskey,
Iced Coffee, Cinnamon
12

JULIETA

Vodka, Tomato, Fino Sherry
9

TRADICIONALES

OLIVES

Mixed Olives, Toasted Chile,
Orange
7

BOQUERONES

Marinated Anchovies,
Pine Nuts
11

CROQUETAS DE JAMÓN

Ham Croquettes
7

PATATAS BRAVAS

Spicy Potatoes
7

TORTILLA ESPAÑOLA

Saffron Aioli
8

GAMBAS AL AJILLO

Garlic Shrimp
12

QUESO MIXTO

Chef's Selection of Cheese
18

CHARCUTERÍA MIXTA

Chef's Selection of Cured Meats
18

SEGUNDOS

ESPECIALIDADES

CHOOSE (1)

REVUELTO

Soft Scrambled Eggs,
Pipérade, Lobster
15

HUEVOS FLAMENCOS

Tomato-Pepper Stew,
Egg, Migas, Serrano Ham
12

BENEDICTO

Crab, Poached Egg,
Espelette Hollandaise
15

TORTILLA FRANCESA

Omelet, Manchego,
Crispy Potato, Baby Lettuce
13

TORRIJAS

French Toast, Sidra Glazed
Apples, Sherry Caramel
12

SANGRÍA PANCAKES

Stone Fruit, Orange,
Canela Whipped Cream
12

A LA PLANCHA

CHOOSE (1)

ESPÁRRAGOS

Grilled Asparagus,
Mahón Cream
8

CALÇOTS

Grilled Green Onions,
Salbitxada
7

SETAS

Seasonal Wild Mushrooms
12

PATATAS RÖSTI

Thyme, Shallot
7

CHORIZO

Paprika & Garlic Sausage
7

PANCETA

Smoked Bacon
7

A LA PLANCHA

GAMBAS

Jumbo Prawns
12/22

CHICKEN BROCHETTES

7/12

LUBINA

Mediterranean Sea Bass
13

LOBSTER

17/32

CALAMARI

9

LAMB CHOPS

24/44

VIEIRAS

Diver Scallops
14/26

HANGER STEAK

Parsley & Lemon
12

LA MESA DE JOSE

~CHEF'S SELECTION~

45 PER PERSON FOR THE TABLE