

AMADA

CHARCUTERÍA Y QUESOS

◌ CURED MEATS ◌

CHORIZO PAMPLONA
7

JAMÓN SERRANO
10

SALCHICHÓN DE VIC
8

CHORIZO BLANCO
8

MIXTO
17

**JAMÓN IBÉRICO
DE BELLOTA**
Acorn-Finished
Iberian Ham
25

**LOMITO IBÉRICO
DE BELLOTA**
Cured Iberian
Pork Shoulder
18

◌ CHEESES ◌

PETIT NEVAT
Fig & Cherry Marmalade
9

GARROTXA
Chocolate Hazelnut Puree
9

FRESH QUESO DE CABRA
Balsamic Strawberries
8

MIXTO
17

PAYOYO
Currant Pistachio Salbitxada
9

MANCHEGO PASAMONTES
Truffled Lavender Honey
9

TRADICIONALES

◌ TRADITIONAL TAPAS ◌

OLIVES
Artisanal
Spanish Olives
7

TORTILLA ESPAÑOLA
Spanish Tortilla,
Saffron Aioli
8

GAMBAS AL AJILLO
Garlic Shrimp
12

CROQUETAS DE JAMÓN
Ham Croquettes,
Romesco
7

PIQUILLOS RELLENOS
Crab-Stuffed Peppers
13

ALBÓNDIGAS
Lamb Meatballs,
Shaved Manchego
13

PAN CON TOMATE
Sourdough, Tomato
7

DÁTILES CON ALMENDRAS
Bacon-Wrapped Medjool
Dates, Almonds, Cabrales
12

ALMEJAS CON CHORIZO
Clams, Chorizo
12

BOQUERONES
White Anchovies,
Pine Nuts, Olives
11

PULPO A LA GALLEGA
Spanish Octopus
13

PATATAS BRAVAS
Spicy Potatoes
7

SOPAS Y ENSALADAS

◌ SOUPS & SALADS ◌

GAZPACHO VERDE
Cucumber & Grape Gazpacho,
Smoked Tuna, Espelette Migas
10

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

ENSALADA DE JAMÓN
Serrano Ham & Fig Salad,
Cabrales, Spiced Almonds
14

COCAS

◌ SPANISH FLATBREADS ◌

ALCACHOFAS Y SETAS
Artichokes,
Wild Mushrooms,
Black Truffles, Manchego
15

COSTILLAS DE TERNERA
Beef Short Ribs,
Horseradish,
Parmesan, Bacon
15

**GAMBAS
CON GARBANZOS**
Shrimp, Chorizo,
Garbanzo Bean Purée
12

VERDURAS

◌ VEGETABLES ◌

PIMIENTOS DE PADRÓN
Flash Fried Peppers,
Salbitxada, Sea Salt
8

AMADA'S EMPANADA
Spinach, Manchego,
Artichoke
12

ZANAHORIAS
Carrot & Quinoa Salad,
Avocado
10

QUESO DE CABRA
Baked Goat Cheese,
Tomato, Basil, Almonds
9

ALCACHOFAS A LA PARMESANA
Parmesan Artichokes
11

COLIFLOR
Roasted Cauliflower,
Pickled Mustard Seeds
9

ESPÁRRAGOS CON TRUFAS
Grilled Asparagus, Truffles,
Poached Egg, Mahón Crisp
12

ARROZ TEMPORADO
Wild Mushroom Rice,
English Peas, Black Truffle,
Manchego
12

**GARBANZOS CON
ESPINACAS**
Chickpeas & Spinach
7

A LA PLANCHA

◌ FROM THE GRILL ◌

SHRIMP
12/22

LOBSTER
17/32

CALAMARI
9

SCALLOPS
14/26

LUBINA
Mediterranean Sea Bass
13

SETAS
Wild Mushrooms
12

Served À la Carte with Garlic, Lemon & Parsley

**CHICKEN
BROCHETTES**
7/12

**WAGYU BEEF
BROCHETTES**
Sauce Bordelaise
16

LAMB CHOPS
24/44

CHORIZO
10

WAGYU SIRLOIN
Mojo Rojo
32

IBERICO PLUMA
18

PESCADOS Y CARNES

◌ FISH & MEAT ◌

HALIBUT CON AZAFRÁN
Salsify, Serrano Ham,
Squid Ink, Saffron Broth
23

TRUCHA CON NUECES
Idaho Rainbow Trout,
Walnuts, Thyme, Colatura
19

MADRE E HIJO
Chicken Breast, Fried Egg,
Mojama, Truffles
13

CORDERO CON GUIANTES
Spice Roasted Lamb,
Green Garbanzo Beans, Avgolemono
25

PERNIL ASADO
Roasted Pork, White Beans,
Arugula, Orange
18

ESPECIALIDADES DE LA CASA

◌ SPECIALTIES OF THE HOUSE ◌

LOBSTER PAELLA
Lobster & Seafood Paella, Fava Bean Salad,
Smoked Paprika Aioli, Squid Ink
79

CHULETA
28oz Dry Aged Prime Ribeye,
Caramelized Onions, Herb Roasted
Fingerlings, Beef Glaze
75

PAELLA VALENCIANA
Chicken & Chorizo Paella,
Artichoke & Tomato Salad, Saffron Aioli
49

COCHINILLO ASADO
Roasted Suckling Pig, Grilled Green Onions,
Herb Roasted Fingerlings, Garbanzos con
Espinacas, Rosemary White Beans
250/Half 475/Whole
*Must order in advance

LA MESA DE JOSE

◌ CHEF'S SELECTION ◌

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

✦ ARMÓNICO ✦
A Tasting of Spanish Wines 35

✦ SHERRY TASTING ✦
35