

BRUNCH

Saturday & Sunday: 12 to 4pm

AMADA

CHARCUTERÍA Y QUESOS

CURED MEATS & CHEESE

CHORIZO PAMPLONA

7

JAMÓN IBÉRICO DE BELLOTA

Acorn-Finished Iberian Ham
25

JAMÓN SERRANO

10

LOMITO IBÉRICO DE BELLOTA

Cured Iberian Pork Shoulder
18

SALCHICHÓN DE VIC

8

MAHÓN

White Sangria Honey
9

CAÑA DE CABRA

Chocolate Hazelnut Purée
9

VALDEÓN

Currant Pistachio Salbitxada
9

MANCHEGO

Truffled Lavender Honey
9

TABLA DE CHARCUTERÍA Y QUESO

Chef's Selection of Cheese, Charcuterie & Accompaniments
25

TRADICIONALES

TRADITIONAL TAPAS

DÁTILES CON ALMENDRAS

Bacon-Wrapped Medjool Dates, Almonds, Cabrales
12

ENSALADA VERDE

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

PATATAS BRAVAS

Paprika Aioli
7

ENSALADA DE JAMÓN

Serrano Ham & Fig Salad, Cabrales, Spiced Almonds
14

CHORIZO A LA PLANXA

Paprika & Garlic Sausage
10

ALBÓNDIGAS

Lamb Meatballs, Shaved Manchego, Truffle
14

OLIVAS

Artisanal Spanish Olives
7

TORTILLA ESPAÑOLA

Salsa Brava, Chistorra Sausage
9

GAMBAS AL AJILLO

Garlic Shrimp
13

BRUNCH

PLATES

SHAKSHUKA

Baked Eggs, Tomato Pipérade, Olives, Salsa Verde, Mahón Cheese Toast
13

SANGRIA PANCAKES

Apple, Pear, Fig, Canela Whipped Cream
12

DUCK CONFIT RÖSTI

Duck Carnitas, Cabrales Crema, Prunes, Poached Egg
14

AMADA'S BREAKFAST HASH

Green Chile & Cippolini Potato Hash, Fried Eggs, Marinated Tomato, Arugula, Paprika Aioli
11

BACON + 7 LAMB MERGUEZ + 6
POTATO RÖSTI + 7

A LA PLANXA

MEAT & SEAFOOD
FROM THE GRILL

GAMBAS

Jumbo Prawns
13/24

VIEIRAS

Diver Scallops
14/26

PINTXOS

Spiced Chicken Brochette, Harissa, Pistachios
12

ENTRECÔTE

Wagyu Skirt Steak, Cabrales Jus, Salsa Verde
21

VERDURAS

VEGETABLES

ZANAHORIAS

Carrot & Quinoa Salad, Avocado
10

SETAS

Seasonal Wild Mushrooms
14

CAULILINI A LA PLANXA

Sweet Stem Cauliflower
9

AMADA'S EMPANADA

Spinach, Manchego, Artichoke Escabeche
12

BRUNCH COCKTAILS \$5

JULIETA Vodka, Tomato, Fino Sherry

MIMOSA Cava, Orange Juice

SANGRIA Red or White by the Glass