

# AMADA

## CHARCUTERÍA Y QUESOS

### CURED MEATS & CHEESE

**CHORIZO PAMPLONA**  
7

**JAMÓN SERRANO**  
10

**SALCHICHÓN DE VIC**  
8

**MAHÓN**  
White Sangria Honey  
9

**VALDEÓN**  
Currant Pistachio Salbitxada  
9

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

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

**CAÑA DE CABRA**  
Chocolate Hazelnut Purée  
9

**MANCHEGO**  
Truffled Lavender Honey  
9

### TABLA DE CHARCUTERÍA Y QUESO

Chef's Selection of Cheese, Charcuterie & Accompaniments  
25

## LUNCH

### AVOCADO TOAST

Tomato Escabeche, Pistachio  
9

## TRADICIONALES

### TRADITIONAL TAPAS

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

**CHORIZO A LA PLANTXA**  
Paprika & Garlic Sausage  
10

**OLIVAS**  
Artisanal Spanish Olives  
7

**TORTILLA ESPAÑOLA**  
Salsa Brava, Chistorra Sausage  
9

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

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

**ALBÓNDIGAS**  
Lamb Meatballs, Shaved Manchego, Truffle  
14

**GAMBAS AL AJILLO**  
Garlic Shrimp  
13

**CROQUETAS DE JAMÓN**  
Ham Croquettes, Romesco  
7

## LUNCH PLATES

**CHICKEN SANDWICH**  
Lettuce, Tomato, Bacon, Romesco, Parmesan  
12

**OLD CITY BURGER**  
Double Smash Patty, Mahón Cheese, Bibb Lettuce, Tomato, Piquillo Pepper Remoulade  
14

**TOASTED FARRO BOWL**  
Grilled Summer Squash, Green Beans, Feta Vinaigrette, Basil & Mint Salsa Verde  
9

**SAFFRON RICE BOWL**  
Harissa Yogurt, Toasted Almonds, Guindilla Peppers  
9

**ADD A PROTEIN**  
CHICKEN + 5 LAMB MEATBALLS + 7  
SHRIMP + 8

## A LA PLANTXA

### 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

## LUNCH

Thursday & Friday: 12 to 3pm

## VERDURAS VEGETABLES

**ZANAHORIAS**  
Carrot & Quinoa Salad, Avocado  
10

**SETAS**  
Seasonal Wild Mushrooms  
14

**CAULILINI A LA PLANTXA**  
Sweet Stem Cauliflower  
9

**PIMIENTOS DE PADRÓN**  
Flash Fried Peppers, Salbitxada, Sea Salt  
7

## EVENTS

267-284-7979

pa.events@garcesgroup.com

ASK FOR A TOUR!