

AMADA

CHARCUTERÍA Y QUESOS

CURED MEATS & CHEESES

IBÉRICO CHORIZO

17

IDIAZABAL

Garlic Dulce de Leche
10

JAMÓN IBÉRICO

35

AGED MANCHEGO

Truffled Lavender Honey
10

LA PERAL

Currant Pistachio Salbitxada
10

JAMÓN SERRANO

15

CAÑA DE CABRA

Fig & Cherry Marmalade
10

SALCHICHON

13

GARROTXA

Chocolate Hazelnut
10

MIXTO: CARNES Y QUESOS

Chef's Selection of Cheese,
Charcuterie & Accompaniments 32

TRADICIONAL TRADITIONAL TAPAS

PAN CON TOMATE *☞ TOMATO BREAD ☞* 10

HUEVOS RELLENOS *☞ DEVILED EGGS ☞* Egg Yolk Mousse, Candied Pork Belly, Chicharrónes 12

DÁTILES *☞ BACON-WRAPPED DATES ☞* Almonds, La Peral 15

TORTILLA ESPAÑOLA *☞ SPANISH OMELETTE ☞* Salsa Brava, Chistorra Sausage 10

CHORIZO BILBAO *☞ PAPRIKA & GARLIC SAUSAGE ☞* Parsley, Lemon 12

CAÑA DE CABRA *☞ GOAT CHEESE GRATIN ☞* Membrillo, Figs, Almonds 13

ALMEJAS CON CHORIZO *☞ STEAMED CLAMS ☞* White Wine, Chorizo 15

ATUN *☞ HERB-CRUSTED SEARED TUNA ☞* Boquerón Aioli 23

GAMBAS AL AJILLO *☞ GARLIC SHRIMP ☞* 15

SALMÓN *☞ GIN & TONIC SALMON ☞* Salt Cured, Crème Fraiche, Lemon Curd 14

PIQUILLOS RELLENOS *☞ GRAB-STUFFED PEPPERS ☞* Toasted Almonds 14

PULPO *☞ SAUTEED GALICIAN OCTOPUS ☞* Potato, Smoked Paprika 18

PATATAS BRAVAS *☞ CRISPY POTATOES ☞* Paprika Aioli 10

ALBÓNDIGAS *☞ LAMB MEATBALLS ☞* Sherry & Foie Gras Cream, Manchego 15

A LA PLANTXA FROM THE GRILL

GAMBAS Jumbo Prawns 17/32

VIEIRAS Diver Scallops 26/48

LANGOSTA Maine Lobster 23/45

POLLO Free Range Chicken 34

CORDERO Colorado Rack of Lamb 36/59

CHULETA 28 oz, Bone-In Porterhouse 110

ENTRECÔTE 10 oz, Wagyu NY Strip 72

IBÉRICO 10 oz, Fermín, Acorn-Finish, Iberian Pork 59

VERDURAS VEGETABLES

GARBANZOS *☞ CHICKPEAS ☞* Spinach, Roasted Tomato, Paprika 11

AMADA'S EMPANADA *☞ SPINACH & MANCHEGO EMPANADA ☞* Artichoke Escabeche 14

COLES DE BRUSELAS *☞ BRUSSELS SPROUTS ☞* Chorizo, Goat Cheese, Pine Nuts, Fennel Pollen 12

ARROZ TEMPORADO *☞ WILD MUSHROOM RICE ☞* Asparagus, Manchego 12

PIMIENTOS DE PADRON *☞ PADRON PEPPERS ☞* Romesco, Sea Salt 12

SETAS *☞ SEASONAL WILD MUSHROOMS ☞* 15

ENSALADA Y COCA

SALAD & FLATBREADS

VERDE

☞ GREEN SALAD ☞

Sherry Vinaigrette, Asparagus, Favas,
Avocado, Green Beans 13

ENSALADA DE JAMÓN

☞ SERRANO HAM & FIG SALAD ☞

La Peral, Bacon, Spiced Almonds 17

COCA DE ALGACHOFAS Y SETAS

☞ ARTICHOKE & MUSHROOM ☞

Black Truffles, Manchego 16

COCA DE COSTILLAS DE TERNERA

☞ BEEF SHORTRIB FLATBREAD ☞

Horseradish, Parmesan, Bacon 17

RACIONES

PLATES

ZARZUELA *☞ SEAFOOD & CHICKEN STEW ☞*

Mussels, Cockles, Calamari, Shrimp,
Spiced Chicken Thigh, Stewed Tomato Broth,
Toasted Baguette 56

LUBINA NEGRA *☞ BLACK SEA BASS ☞*

Golden Quinoa, Ajo Blanco 44

ALETA *☞ SKIRT STEAK ☞*

Celeriac, Salsa Verde 52

PERNIL ASADO *☞ SLOW ROAST PORK ☞*

White Bean Stew, Orange 24

FIDEOS *☞ NOODLES ☞*

Vermicelli, Jamón Serrano, Goat Cheese,
Pistachio, Truffle 16

TO SHARE

PAELLA VALENCIANA

Chicken & Chorizo Paella,
Mussels, Cherry Tomato, Saffron Aioli
55 / 195

PAELLA MARISCOS

Lobster, Shrimp, Mussels, Squid, Clams,
Fava Bean Salad, Smoked Paprika Aioli, Squid Ink
99 / 365

ESPECIALIDADES DE LA CASA

☞ SPECIALTIES OF THE HOUSE ☞

COCHINILLO ASADO

Roasted Suckling Pig, Smashed Crispy Fingerlings,
Garbanzos con Espinacas, Coles de Bruselas,
Patatas Bravas, Saffron Aioli

Half 250 / Whole 475

Please allow 72 hours notice when ordering.

LA MESA DE JOSE

☞ CHEF'S SELECTION ☞

Allow the Chef to Select a Special Tapas Menu

☛ 95 ☛

Per Person for the Table

☛ 40 ☛

Wine Pairing, Per Person