

AMADA

BRUNCH SPECIAL

\$29 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
8

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

BOTTOMLESS CAVA OR SANGRÍA*

15

*2 Hour Limit

EL BOHEMIO
Reyka Vodka, Campari,
Blood Orange
12

LA PASIÓN
Passion Fruit, Cava,
Sidra
12

HOT TORERO
Old Forester, Lemon,
Spiced Apple Syrup
12

TRADICIONALES TRADITIONAL TAPAS

OLIVES
Mixed Olives, Toasted Chile,
Orange
9

BOQUERONES
Marinated Anchovies,
Pine Nuts
11

CROQUETAS DE JAMÓN
Ham Croquettes
9

PATATAS BRAVAS
Spicy Potatoes
9

DÁTILES CON ALMENDRAS
Bacon Wrapped Dates
11

GAMBAS AL AJILLO
Garlic Shrimp
14

PIMIENTOS DE PADRÓN
Flash Fried Peppers,
Salbitxada, Sea Salt
9

TORTILLA ESPAÑOLA
Saffron Aioli
10

QUESO MIXTO
Chef's Selection of Cheese
22

CHARCUTERÍA MIXTA
Chef's Selection of Cured Meats
28

SEGUNDOS

ESPECIALIDADES

CHOOSE (1)

REVUELTO
Soft Scrambled Eggs,
Shrimp, Wild Mushrooms,
Black Truffle Toast
15

HUEVOS FLAMENCOS
Crispy Tortilla, Fried Eggs,
White Bean & Bacon Stew,
12

CRAB BENEDICT
Chorizo Bilbao,
Swiss Chard,
Espelette Hollandaise
15

TORTILLA FRANCESA
Omelet, Manchego,
Crispy Potato, Baby Lettuce
14

TORRIJAS
French Toast, Sidra Glazed
Apples, Sherry Caramel
13

SANGRÍA PANCAKES
Stone Fruit, Orange,
Canela Whipped Cream
14

A LA PLANXA

CHOOSE (1)

ESPÁRRAGOS
Grilled Asparagus,
Anchovy, Lemon
9

CALÇOTS
Grilled Green Onions,
Salbitxada
9

SETAS
Seasonal Wild Mushrooms
14

PATATAS RÖSTI
Thyme, Shallot
7

CHORIZO
Paprika & Garlic Sausage
10

BUTIFARRA
Catalan Sausage
7

PANCETA
Smoked Bacon
7

A LA PLANXA

GAMBAS
Jumbo Prawns
16/28

CHICKEN BROCHETTES
9/14

TRUCHA
Sea Trout
14

WAGYU BROCHETTES
Fingerling Potatoes,
Bordelaise
16

SEPIA
Cuttlefish
10

LAMB CHOPS
22/38

VIEIRAS
Diver Scallops
16

WAGYU SIRLOIN
10 oz.
32

LA MESA DE JOSE

CHEF'S SELECTION

45 PER PERSON FOR THE TABLE