

AMADA

CHARCUTERÍA Y QUESOS

◌ CURED MEATS ◌

CHORIZO DE PAMPLONA 9	IBÉRICO PRESA 18
JAMÓN SERRANO 14	IBÉRICO CABECERO 18
SALCHICHÓN DE VIC 9	JAMÓN IBÉRICO 32

MIXTO
28

◌ CHEESES ◌

PETIT NEVAT Fig & Cherry Marmalade 9	PAYOYO Currant Pistachio Salbitxada 9
*SERRAT DEL TRIADÓ Chocolate Hazelnut Purée 9	*MANCHEGO PASAMONTES Truffle Lavender Honey 9
FRESH QUESO DE CABRA Balsamic Strawberries 9	MADURADO Garlic Dulce de Leche 9

MIXTO
22

TRADICIONALES

◌ TRADITIONAL TAPAS ◌

OLIVAS
Mixed Olives,
Toasted Chile, Orange
9

TORTILLA ESPAÑOLA
Spanish Tortilla,
Saffron Aioli
10

CROQUETAS DE JAMÓN
Ham Croquettes
10

GAMBAS AL AJILLO
Garlic Shrimp
14

PIQUILLOS RELLENOS
Crab-Stuffed Peppers,
Toasted Almonds
15

***ALBÓNDIGAS**
Lamb Meatballs,
Sherry & Foie Cream,
Manchego, Black Truffle
15

PULPO A LA GALLEGA
Spanish Octopus, Potato
14

BOQUERONES
Marinated Anchovies,
Pine Nuts
9

PAN CON TOMATE
Grilled Sourdough, Heirloom
Tomato, Arbequina Olive Oil
9

PATATAS BRAVAS
Spicy Potatoes
9

ALMEJAS CON ALMENDRAS
Clams, Chorizo, Almonds
12

REVUELTO
Soft Scrambled Egg, Pipérade,
Sea Urchin
16

DÁTILES CON ALMENDRAS
Bacon Wrapped Dates,
Almonds, La Peral
12

***CORDERO PICADO**
Lamb Tartare, Romesco Verde,
Idiazábal
13

SOPA & ENSALADAS

◌ SOUP & SALADS ◌

CALDO GALLEGO
White Bean Stew,
Chorizo, Potato
9

ENSALADA VERDE
Asparagus, Favas,
Avocado, Green Beans
13

GAZPACHO VERDE
Cucumber, Green Tomato,
Smoked Tuna, Padrón Pepper
12

ENSALADA DE JAMÓN
Serrano Ham & Fig Salad,
Cabrales, Spiced Almonds
15

COGOLLOS DE LECHUGA
Grilled Little Gem Lettuce, Aioli, Panceta,
Anchovy & Pine Nut Escabeche
9

COCAS

◌ SPANISH FLATBREADS ◌

ALCACHOFAS Y SETAS
Confit Artichoke,
Wild Mushrooms,
Black Truffles, Manchego
15

COSTILLAS DE TERNERA
Beef Short Ribs,
Horseradish,
Parmesan, Bacon
16

BUTIFARRA
Catalan Garlic Sausage,
Piquillo Pepper Confit
San Simón, Spinach
15

VERDURAS

◌ VEGETABLES ◌

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

AMADA'S EMPANADA
Spinach, Manchego,
Artichoke Escabeche
12

COLIFLOR
Roasted Cauliflower,
Pickled Mustard Seeds
11

ESPÁRRAGOS A LA PLANXA
Asparagus, Bagna Cauda, Lemon
9

ZANAHORIAS
Carrot & Quinoa Salad,
Avocado
10

GARBANZOS CON ESPINACAS
Chickpeas & Spinach
9

ALCACHOFAS A LA PARMESANA
Parmesan Artichokes
11

A LA PLANXA

GAMBAS
Jumbo Prawns
16/28

***TRUCHA**
Sea Trout
15

CALAMARI
10

NAVAJAS
Razor Clams
17

***VIEIRAS**
Diver Scallops
16

LOBSTER
Maine Lobster
20/36

SETAS
Seasonal Wild Mushrooms
15

CHICKEN BROCHETTES
9/14

CHORIZO
10

***WAGYU BROCHETTES**
16

***LAMB CHOPS**
22/38

***WAGYU SIRLOIN**
10 oz.
32

***IBÉRICO PRESA**
10 oz.
55

PESCADOS Y CARNES

◌ FISH & MEATS ◌

***BACALAO**
Poached Black Cod,
Sunflower-Chorizo Broth,
Whipped Potato
20

***MAR Y MONTAÑA**
Scallops, Berkshire Pork Ribs,
Espelette Glaze,
Guindilla Slaw
29

***PERNIL ASADO**
Roasted Pork, White Beans,
Arugula & Orange
23

***CORDERO CON GUISANTES**
Spice Roasted Lamb,
Green Garbanzo Beans,
Avgolemono
25

ESPECIALIDADES DE LA CASA

◌ SPECIALTIES OF THE HOUSE ◌

LOBSTER PAELLA
Lobster & Seafood Paella,
Fava Bean Salad, Pimentón Aioli
78

PAELLA VALENCIANA
Jidori Chicken & Chorizo Paella,
Sofrito, Saffron Aioli
68

COCHINILLO ASADO
Roasted Suckling Pig
Please Order in Advance

LA MESA DE JOSÉ

◌ CHEF'S SELECTION ◌

ALLOW OUR CHEF TO GUIDE A SPECIAL TAPAS MENU

✦ 65 ✦
Per Person for the Table
✦ Wine Pairing ✦
35