

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

LA PERALZOLA
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

TRADICIONAL

◌ TRADITIONAL TAPAS ◌

OLIVAS
Mixed Olives,
Toasted Chile, Orange
9

BOQUERONES
Marinated Anchovies,
Pine Nuts
11

TORTILLA ESPAÑOLA
Spanish Tortilla,
Saffron Aioli
10

PAN CON TOMATE
Grilled Sourdough, Heirloom
Tomato, Arbequina Olive Oil
7

CROQUETAS DE JAMÓN
Ham Croquettes
9

PATATAS BRAVAS
Spicy Potatoes
9

GAMBAS AL AJILLO
Garlic Shrimp
14

ALMEJAS CON ALMENDRAS
Clams, Chorizo, Almonds
12

PIQUILLOS RELLENOS
Crab-Stuffed Peppers,
Toasted Almonds
12

REVUELTO
Soft Scrambled Egg, Pipérade,
Sea Urchin
16

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

DÁTILES CON ALMENDRAS
Bacon Wrapped Dates,
Almonds, La Peral
11

PULPO A LA GALLEGA
Spanish Octopus, Potato
14

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

SOPA Y ENSALADAS

◌ SOUP & SALADS ◌

CALDO GALLEGO
White Bean & Chorizo Stew
9

ARROZ A LA CAZUELA
Chicken, Lobster,
Artichoke, Paprika Aioli
14

ENSALADA VERDE
Asparagus, Favas
Avocado & Green Beans
13

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

COCAS Y EMPANADAS

◌ SPANISH FLATBREADS & EMPANADAS ◌

ALCACHOFAS Y SETAS
Confit Artichoke,
Wild Mushrooms,
Black Truffles, Manchego
14

COSTILLAS DE TERNERA
Beef Short Ribs,
Horseradish,
Parmesan, Bacon
15

BUTIFARRA
Catalan Garlic Sausage,
Piquillo Pepper Confit
San Simon, Spinach
14

EMPANADA DE ESPINACA
Swiss Chard, Manchego,
Roasted Onions
7

EMPANADA DE PICADILLO
Chorizo, Sofrito,
Capers
8

VERDURAS

◌ VEGETABLES ◌

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

JUDÍAS VERDES
Green Beans,
Bulgur, Tomato Fresca
9

AMADA'S EMPANADA
Spinach, Manchego,
Artichoke Escabeche
12

**GARBANZOS CON
ESPINACAS**
Chickpeas & Spinach
9

COLIFLOR
Roasted Cauliflower,
Pickled Mustard Seeds
10

**ALCACHOFAS A LA
PARMASANA**
Parmesan Artichokes
11

COGOLLOS DE LECHUGA
Aioli, Panceta,
Anchovy & Pine Nut Escabeche
9

ASPARAGUS A LA PLANXA
Bagna Cauda, Lemon
9

GAMBAS
Jumbo Prawns
16/28

SETAS
Seasonal Wild Mushrooms
15

***TRUCHA**
Sea Trout
14

CHICKEN BROCHETTES
9/14

SEPIA
Cuttlefish
10

CHORIZO
10

NAVAJAS
Razor Clams
16

***WAGYU BROCHETTES**
16

***VIEIRAS**
Diver Scallops
16

***LAMB CHOPS**
22/38

LOBSTER
Maine Lobster
20/36

***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

SKATE A LA SIDRA
Clams, Charred Cabbage,
Potatoes, Cider
22

***PERNIL ASADO**
Roasted Pork, White Beans,
Arugula & Orange
21

***LAMB FRITES**
Colorado Lamb Chops,
Feta, Rosemary
28

ESPECIALIDADES DE LA CASA

◌ SPECIALTIES OF THE HOUSE ◌

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

PAELLA VALENCIANA
Rabbit & Chorizo Paella,
Cockles, Shrimp, 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 / 50