

AMADA

CHARCUTERÍA Y QUESOS

◌ CURED MEATS ◌

CHORIZO PAMPLONA
9

IBÉRICO PRESA
18

JAMÓN SERRANO
14

IBÉRICO CABECERO
18

SALCHICHÓN DE VIC
9

JAMÓN IBÉRICO
MP

MIXTO
28

◌ CHEESES ◌

PETIT NEVAT
Fig & Cherry Marmalade
9

LA PERALZOLA
Currant Pistachio Salbitxada
9

SERRAT DEL TRIADÓ
Garlic Dulce de Leche
9

MANCHEGO PASAMONTES
Truffle Lavender Honey
9

FRESH QUESO DE CABRA
Balsamic Strawberries
9

FINCA PASGUALETE
Chocolate Hazelnut
Purée
24

MIXTO
22

TRADICIONAL

◌ TRADITIONAL TAPAS ◌

OLIVAS
Mixed Olives,
Toasted Chile, Orange
9

TORTILLA ESPAÑOLA
Spanish Tortilla,
Saffron Aioli
10

CROQUETAS DE JAMÓN
Ham Croquettes
9

GAMBAS AL AJILLO
Garlic Shrimp
14

PIQUILLOS RELLENOS
Crab-Stuffed Peppers,
Toasted Almonds
12

ALBÓNDIGAS
Lamb Meatballs,
Shaved Manchego
14

PULPO A LA GALLEGA
Spanish Octopus, Potato
14

CALLOS MADRILEÑOS
Tripe Stew
14

BOQUERONES
Marinated Anchovies,
Pine Nuts
11

PATATAS BRAVAS
Spicy Potatoes
9

SEPIA CON CALAMARES
Squid & Celery Salad,
Morcilla, Potato
14

ALMEJAS CON ALMENDRAS
Clams, Chorizo, Almonds
12

CHANQUETES
Bacalao, Caviar
15

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

PICADO
Lamb Tartare, Romesco Verde,
Idiazábal
13

SOPAS & ENSALADAS

◌ SOUPS & SALADS ◌

GALDO GALLEGO
Galician Style White
Bean & Ham Stew
12

ENSALADA VERDE
Asparagus, Favas
Avocado & Green Beans
13

SOPA DE ESPÁRRAGOS
White Asparagus Soup,
Mushroom,
Duck Butifarra, Pistachio
12

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

COCAS

◌ SPANISH FLATBREADS ◌

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

VERDURAS

◌ VEGETABLES ◌

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

GARBANZOS CON ESPINACAS
Chickpeas & Spinach
9

AMADA'S EMPANADA
Spinach, Manchego,
Artichoke Escabeche
12

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

JUDÍAS VERDES
Green Beans,
Bulgur, Tomato Fresca
9

GUISANTES
English Peas, Mint
Potato
9

COLIFLOR
Roasted Cauliflower,
Pickled Mustard Seeds
10

SETAS
Seasonal Wild Mushrooms
14

ALCACHOFAS A LA PARMESANA
Parmesan Artichokes
11

A LA PLANXA

GAMBAS
Jumbo Prawns
16/28

TRUCHA
Sea Trout
14

CALAMARES
Baby Squid
10

NAVAJAS
Razor Clams
16

VIEIRAS
Diver Scallops
16

LOBSTER
Maine Lobster
20/36

CHICKEN BROCHETTES
9/14

CHORIZO
10

WAGYU BROCHETTES
16

LAMB CHOPS
22/38

WAGYU SIRLOIN
10 oz./16oz.
32/48

AMISH CHICKEN
28

IBÉRICO PRESA
10 oz.
55

PESCADOS

◌ FISH ◌

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

PEZ ESPADA
Swordfish Belly,
Potato, Green Olive,
Salsa Verde
19

TRUCHA
Sea Trout, Harissa,
Baby Lettuce, Tamarind Glaze
20

CARNES

◌ MEATS ◌

LAMB FRITES
Baby Lamb Chops,
French Fries
18

PICHÓN CON JEREZ
Roasted Squab, Morels,
Rhubarb
22

PERNIL ASADO
Roasted Pork, White Beans, Arugula & Orange
19

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

✦ 70 / 85 ✦
Per Person for the Table

✦ Wine Pairing ✦
35 / 50