

AMADA

CHARCUTERÍA Y QUESOS

◌ CURED MEATS ◌

CHORIZO PAMPLONA
7

CHORIZO BLANCO
7.5

JAMÓN SERRANO
9

SALCHICHÓN
7.5

LOMO EMBUCHADO
9.5

JAMÓN IBÉRICO
23

◌ CHEESES ◌

EL CANTU
White Sangria Honey,
Golden Raisins
8.5

CADI URGELIA
Chocolate Hazelnut
Purée
8

GARROTXA
Garlic Dulce de Leche
8.5

AGED MANCHEGO
Truffled Lavender Honey
7

FRESH QUESO DE CABRA
Balsamic Strawberries
6

LA PERAL
Currant Pistachio Salbitxada
7.5

LA SERENA
Sherry Bacon Caramel
9

CAÑA DE CABRA
Fig & Cherry Marmalade
7

TRADICIONAL

◌ TRADITIONAL TAPAS ◌

OLIVES
Artisanal Spanish Olives,
Toasted Chile & Orange
5

BOQUERONES
White Anchovies,
Pine Nuts & Olives
11

TORTILLA ESPAÑOLA
Spanish Tortilla
& Saffron Aioli
7

CHANQUETES
Crispy Baby Anchovies,
Fried Egg & Salbitxada
11

CROQUETAS DE JAMÓN
Ham Croquettes
6

PATATAS BRAVAS
Spicy Potatoes
5

GAMBAS AL AJILLO
Garlic Shrimp
9

ALMEJAS CON CHORIZO
Clams & Chorizo
11

PIQUILLOS RELLENOS
Crab-Stuffed Peppers,
Toasted Almonds
12

PULPO A LA GALLEGA
Spanish Octopus,
Confit Potato
12

ALBÓNDIGAS
Lamb Meatballs,
Shaved Manchego
12

REVUELTO
Shrimp & Wild
Mushroom Shirred Eggs
12

DÁTILES CON ALMENDRAS
Bacon Wrapped Dates,
Almonds & La Peral
9.5

CHORIZO
Paprika Garlic Sausage
9

SOPAS & ENSALADAS

◌ SOUPS & SALADS ◌

CALDO GALLEGO
Galician Style White
Bean & Ham Stew
7

GAZPACHO
Yellow Tomato,
Jumbo Lump Crab, Avocado
9

ENSALADA VERDE
Green Salad with
Asparagus, Favas,
Avocado & Green Beans
9.5

ENSALADA DE JAMÓN
Serrano Ham & Fig Salad,
Cabrales & Spiced Almonds
10

COCAS

◌ SPANISH FLATBREADS ◌

PATO CON ESPINACAS
Marinated Duck Breast,
Baby Spinach,
La Peral & Orange
15

GAMBAS CON GARBANZOS
Shrimp, Chorizo,
Garbanzo Bean Purée
10

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

COSTILLAS DE TERNERA
Beef Shortribs,
Horseradish,
Parmesan & Bacon
14

VERDURAS

◌ VEGETABLES ◌

PIMIENTOS DE PADRÓN
Flash-Fried Peppers, Salbitxada
& Sea Salt
6

GARBANZOS CON ESPINACAS
Chickpeas & Spinach
6

AMADA'S EMPANADA
Spinach, Manchego,
Artichoke Escabeche
12

ESPÁRRAGOS CON TRUFAS
Grilled Asparagus,
Poached Egg, & Truffle
11

ESCALIVADA
Roasted Vegetables
& Goat Cheese
9

HABAS A LA CATALANA
Warm Fava & Lima
Bean Salad & Idiazabal
8

QUESO DE CABRA
Baked Goat Cheese,
Tomato Basil & Almonds
8

ARROZ TEMPORADO
Wild Mushroom Rice,
English Peas & Manchego
12

ALCACHOFAS A LA PARMESANA
Parmesan Artichokes
10

CALÇOTS
Grilled Green Onions,
Salbitxada
7

SETAS
Seasonal Wild Mushrooms
14

A LA PLANXA

MARISCOS & PESCADOS

◌ SHELLFISH & FISH ◌

GAMBAS
Jumbo Prawns
12/24

CALAMARI
Squid
8

CHIPIRONES
Baby Squid
8

SEA BREAM
Dorado, Smoked Pork,
Artichokes & English Peas
16

BACALAO NEGRO AL ANDALUZ
Pan-Roasted Black Cod,
Ajo Blanco & Grapes
17

VIEIRAS
Diver Scallops
12

LOBSTER
Maine Lobster
16/32

FIDEOS CON MARISCOS
Calamari Linguine & Vermicelli,
Clams, Diver Scallops & Sweet Onion Cream
14

CARNE Y AVES

◌ MEATS & POULTRY ◌

JIDORI CHICKEN
Japanese Free
Range Chicken
32

IBÉRICO"SECRETO"
10 oz.
Ibérico Pork
Fermin
38

RIB EYE
12 oz. Black
Angus Wolfe Neck
Farms 42

MADRE E HIJO
Chicken Breast, Fried Egg,
Mojama & Truffles
12

PERNIL ASADO
Roasted Pork, White Beans,
Arugula & Orange
14

LAMB CHOPS
Colorado Rack
of Lamb
24/48

FLAT IRON STEAK
10 oz. Wagyu
Snake River Farms
40

NY STRIP
10 oz. Wagyu
Snake River Farms
48

FOIE GRAS
Seared Foie Gras,
Orange Crema,
Brioche French Toast
23

CHULETAS DE CORDERO
Herb & Goat Cheese Stuffed
Lamb Chops, Romesco,
Grilled Green Onions
18

FILET MIGNON
8 oz. Black Angus Wolfe Neck Farms
46

ESPECIALIDADES DE LA CASA

◌ SPECIALTIES OF THE HOUSE ◌

LOBSTER PAELLA
Lobster & Seafood Paella,
Fava Bean Salad & Smoked Paprika Aioli
75

PAELLA VALENCIANA
Chicken & Chorizo Paella,
Artichoke-Tomato Salad & Saffron Aioli
38

COCHINILLO ASADO
Roasted Suckling Pig with
Traditional Accompaniments
45 / Person

* a minimum of four must participate *

LA MESA DE JOSÉ

◌ CHEF'S SELECTION ◌

ALLOW THE CHEF TO SELECT A SPECIAL TAPAS MENU
AT HIS DISCRETION.

✦ 55 / 65 ✦
Per Person for the Table

✦ Wine Pairing ✦
25 / 40