

# AMADA

## RESTAURANT WEEK

**\$40 PER PERSON**

(Plus Tax, Gratuity & Beverages)

### FIRST COURSE

(Choose Two)

#### MANCHEGO

Truffle Lavender Honey

#### MAHÓN

Sangria Honey & Golden Raisins

#### CHORIZO PAMPLONA

Spiced Pork, Caperberries,  
Cornichons, Dijon

#### FUET

Dry-Cured Pork Sausages,  
Caperberries, Cornichons, Dijon

#### PICADA

Artisanal Spanish Olives,  
Fried Marcona Almonds

#### ENSALADA VERDE

Green Salad, Asparagus, Favas,  
Haricots Verts, Avocado

#### TORTILLA ESPAÑOLA

Potato & Onion Omelette

#### CROQUETAS DE JAMÓN

Serrano Ham Croquettes,  
Romesco

#### CHAMUÇA

Spiced Lamb Turnover

#### PATATAS BRAVAS

Spiced Potatoes

#### DÁTILES

Bacon-Wrapped Dates,  
Almonds, Cabrales

### SECOND COURSE

(Choose Two)

#### JUDÍAS VERDES

Charred Green Beans,  
Fennel Confit, Almond Dukka

#### PIMIENTOS DE PADRÓN

Flash Fried Peppers,  
Deviled Egg Cream

#### BRUSELAS CATALANA

Brussels Sprouts, Green Apple,  
Pine Nuts, Valdeón Fondue

#### PULPO A LA GALLEGA

Spanish Octopus,  
Potato Espuma

#### ARROZ TEMPORADO

Wild Mushroom Rice,  
Peas, Manchego

### A LA PLANXA

#### CHORIZO

Paprika & Garlic Sausage

#### CAMARONES

Head-on Prawns, Garlic,  
Lemon, Parsley

#### BROCHETA DE POLLO

Chicken Brochettes, Almond, Labne

#### ENTRECÔTE

Wagyu Hanger Steak, Salsa Verde

### THIRD COURSE

(Choose One)

#### ARROZ CON LECHE

Rice Pudding, Coffee Caramel,  
Crunchy Puffed Rice

#### TARTA DE QUESO

Basque Style Cheesecake,  
Membrillo, Granny Smith Apple

## RESTAURANT WEEK COCKTAILS

#### UNA NOCHE EN MADRID

A. Overholt Rye, Amaro,  
Spanish & Angostura Bitters 15

#### CUARENTA Y TRES MARGARITA

Tres Generaciones Tequila Plata,  
Licor 43, Lime Juice 15

**INSTAGRAM**

@AmadaPHL

**EVENTS**

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