

# AMADA





# AMADA

## VALENCIA BRUNCH



### FIRST

#### ENSALADA VERDE

Green Salad, Asparagus, Favas,  
Avocado, Green Beans

#### ARTISANAL OLIVES

House Marinated

### SECOND

#### SALMÓN AHUMADO

Smoked Salmon, Egg Salad,  
Mustard Crème Fraîche

#### TORTILLA ESPAÑOLA

Spanish Tortilla, Saffron Aioli

### THIRD

#### CHORIZO CON PAPAS

Grilled Chorizo, Crispy Potatoes, Fried Egg

#### LEMON RICOTTA PANCAKES

Seasonal Berries, Membrillo Butter,  
Maple Syrup

**25 / Person**

Available on Saturday and Sunday only. All items are served family style.  
*Does not include beverages, tax or gratuity.*





# AMADA

## SEVILLA BRUNCH



### FIRST

#### QUESO MIXTO

Selection of Spanish Cheeses

#### TORTILLA ESPAÑOLA

Spanish Tortilla, Saffron Aioli

### SECOND

#### ENSALADA VERDE

Green Salad, Asparagus, Favas,  
Avocado, Green Beans

#### CROQUETAS DE JAMÓN

Ham Croquettes, Romesco

### THIRD

#### ALBÓNDIGAS

Lamb Meatballs, Shaved Manchego

#### REVUELTO

Soft Scrambled Egg, Shrimp, Wild Mushrooms

#### LEMON RICOTTA PANCAKES

Seasonal Berries, Membrillo Butter, Maple Syrup

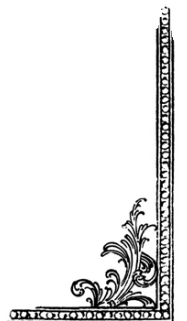
### DESSERT

#### OLIVE OIL CAKE

Sheep's Cheese, Fig, Lemon Custard

**30 / Person**

Available on Saturday and Sunday only. All items are served family style.  
*Does not include beverages, tax or gratuity.*





# AMADA

## VALENCIA LUNCH



### FIRST

**CHORIZO PAMPLONA**

### SECOND

*Choice of One*

**GAZPACHO DE SANDÍA (SEASONAL)**

Tomato & Watermelon Gazpacho, Jumbo Lump Crab,  
Chile-Cured Watermelon

**CALDO GALLEGO**

Galician Style  
White Bean & Ham Stew

### THIRD

**ENSALADA VERDE**

Green Salad, Asparagus, Favas,  
Avocado, Green Beans

*Choice of One*

**CHICKEN BROCHETTES**

Garlic, Lemon, Parsley

**CALAMARI A LA PLANCHA**

Garlic, Lemon, Parsley

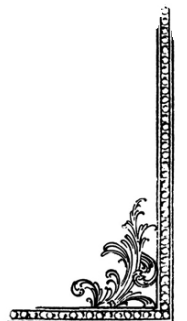
### DESSERT

**OLIVE OIL CAKE**

Sheep's Cheese, Fig, Lemon Custard

**20 / Person**

All items are served family style.  
Does not include beverages, tax or gratuity.





# AMADA

## MADRID LUNCH



### FIRST

**ARTISANAL OLIVES**  
House Marinated

**MANCHEGO CHEESE**  
Truffle Lavender Honey

### SECOND

**ENSALADA VERDE**  
Green Salad, Asparagus, Favas,  
Avocado, Green Beans

**TORTILLA ESPAÑOLA**  
Spanish Tortilla, Saffron Aioli

**PIQUILLOS RELLENOS**  
Crab Stuffed Peppers

### THIRD

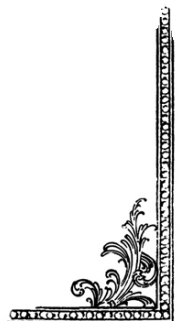
**A LA PLANCHA**  
*Served with Garlic, Lemon, Parsley*  
Chicken Brochettes  
Chorizo  
Calamari

### DESSERT

**OLIVE OIL CAKE**  
Sheep's Cheese, Fig, Lemon Custard

**30 / Person**

All items are served family style.  
*Does not include beverages, tax or gratuity.*





# AMADA

## SAN SEBASTIÁN LUNCH



### FIRST

**ARTISANAL OLIVES**  
House Marinated

**JAMÓN SERRANO**  
Cornichons, Caperberries, Dijon

**ESCALIVADA**  
Roasted Peppers & Eggplant,  
Cipollini Onions, Confit Tomatoes

### SECOND

**ENSALADA VERDE**  
Green Salad, Asparagus, Favas,  
Avocado, Green Beans

**GAMBAS AL AJILLO**  
Garlic Shrimp

**PIQUILLOS RELLENOS**  
Crab Stuffed Peppers

### THIRD

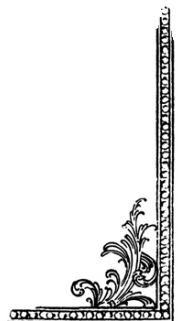
**A LA PLANCHA**  
*Served with Garlic, Lemon, Parsley*  
Chicken Brochettes  
Wagyu Brochettes  
Setas

### DESSERT

**OLIVE OIL CAKE**  
Sheep's Cheese, Fig, Lemon Custard

**40 / Person**

All items are served family style.  
Does not include beverages, tax or gratuity.





# AMADA

## BARCELONA LUNCH



### FIRST

**ARTISANAL OLIVES**  
House Marinated

**TORTILLA ESPAÑOLA**  
Spanish Tortilla, Saffron Aioli

**ESCALIVADA**  
Roasted Peppers & Eggplant,  
Cipollini Onions, Confit Tomatoes

### SECOND

**ENSALADA VERDE**  
Green Salad, Asparagus, Favas,  
Avocado, Green Beans

**GAMBAS AL AJILLO**  
Garlic Shrimp

**PIQUILLOS RELLENOS**  
Crab Stuffed Peppers

### THIRD

**A LA PLANCHA**  
*Served with Garlic, Lemon, Parsley*  
Chicken Brochettes  
Wagyu Brochettes  
Scallops  
Setas

### DESSERT

**OLIVE OIL CAKE**  
Sheep's Cheese, Fig, Lemon Custard

**50 / Person**

All items are served family style.  
Does not include beverages, tax or gratuity.





**A M A D A**  
**MADRID RECEPTION**



**STATIONARY**

**ARTISANAL OLIVES**  
House Marinated

**MANCHEGO CHEESE**  
Truffle Lavender Honey

**JAMÓN SERRANO**  
Cornichons, Caperberries, Dijon

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**PASSED**

**COCA DE COSTILLAS DE TERNERA**  
Flatbread with Beef Short Ribs,  
Horseradish, Parmesan, Bacon

**TORTILLA ESPAÑOLA**  
Spanish Tortilla, Saffron Aioli

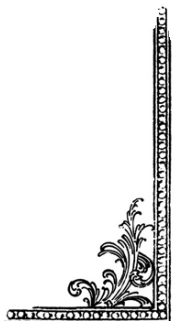
**ALBÓNDIGAS**  
Lamb Meatballs, Shaved Manchego

**CHORIZO BROCHETTES**  
Parsley, Lemon, Garlic

**WAGYU BROCHETTES**  
Parsley, Lemon, Garlic

**45 / Person**

Pricing is based on a 2 hour event.  
*Does not include beverages, tax or gratuity.*







# AMADA

## BARCELONA RECEPTION



### STATIONARY

**ARTISANAL OLIVES**  
House Marinated

**MANCHEGO CHEESE**  
Truffle Lavender Honey

**JAMÓN SERRANO**  
Cornichons, Caperberries, Dijon

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### PASSED

**COCA DE ALCACHOFAS Y SETAS**  
Flatbread with Artichokes,  
Wild Mushrooms, Black Truffle, Manchego

**ESCALIVADA**  
Roasted Peppers & Eggplant,  
Cipollini Onions, Confit Tomatoes

**ALBÓNDIGAS**  
Lamb Meatballs, Shaved Manchego

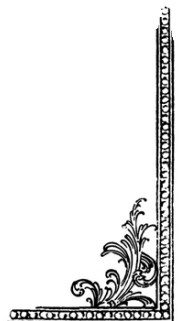
**PATATAS BRAVAS**  
Spicy Potatoes

**SCALLOPS A LA PLANCHA**  
Parsley, Lemon, Garlic

**WAGYU BROCHETTES**  
Parsley, Lemon, Garlic

**60 / Person**

Pricing is based on a 2 hour event.  
*Does not include beverages, tax or gratuity.*





# AMADA

## MADRID



### FIRST

#### TORTILLA ESPAÑOLA

Spanish Tortilla, Saffron Aioli

#### MANCHEGO CHEESE

Truffle Lavender Honey

#### JAMÓN SERRANO

Cornichons, Caperberries, Dijon

### SECOND

#### GAMBAS AL AJILLO

Garlic Shrimp

#### CROQUETAS DE JAMÓN

Ham Croquettes, Romesco

#### ENSALADA VERDE

Green Salad, Asparagus, Favas,  
Avocado, Green Beans

### THIRD

#### PAELLA VALENCIANA

Chicken & Chorizo Paella,  
Artichoke & Tomato Salad, Saffron Aioli

### DESSERT

#### OLIVE OIL CAKE

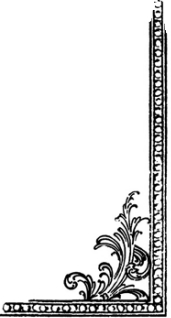
Sheep's Cheese, Fig, Lemon Custard

**55 / Person**

All items are served family style.

Inquire with your coordinator about adding a custom reception to your event.

*Does not include beverages, tax or gratuity.*





# AMADA

## MADRID PIG MENU



### FIRST

#### JAMÓN SERRANO

Cornichons, Caperberries, Dijon

#### TORTILLA ESPAÑOLA

Spanish Tortilla, Saffron Aioli

#### ENSALADA VERDE

Green Salad, Asparagus, Favas,  
Avocado, Green Beans

### SECOND

#### PIQUILLOS RELLENOS

Crab Stuffed Peppers

#### GAMBAS AL AJILLO

Garlic Shrimp

#### CROQUETAS DE JAMÓN

Ham Croquettes, Romesco

### THIRD

#### COCHINILLO ASADO

Whole Roasted Suckling Pig,  
Grilled Green Onions, Herb Roasted Fingerlings,  
Garbanzos con Espinacas, Rosemary White Beans

### DESSERT

#### OLIVE OIL CAKE

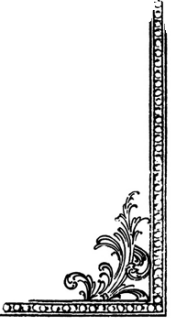
Sheep's Cheese, Fig, Lemon Custard

**65 / Person**

All items are served family style.

Inquire with your coordinator about adding a custom reception to your event.

*Does not include beverages, tax or gratuity.*





# AMADA

## SAN SEBASTIÁN



### FIRST

#### JAMÓN SERRANO

Cornichons, Caperberries, Dijon

#### MANCHEGO CHEESE

Truffle Lavender Honey

#### ENSALADA VERDE

Green Salad, Asparagus, Favas,  
Avocado, Green Beans

### SECOND

#### PIQUILLOS RELLENOS

Crab Stuffed Peppers

#### GAMBAS AL AJILLO

Garlic Shrimp

#### CROQUETAS DE JAMÓN

Ham Croquettes, Romesco

### THIRD

#### A LA PLANCHA

*Served with Garlic, Lemon, Parsley*  
Chicken Brochettes  
Wagyu Brochettes  
Scallops

#### HABAS LA CATALANA

Warm Fava & Lima Bean Salad

#### ESPÁRRAGOS CON TRUFAS

Grilled Asparagus, Poached Egg,  
Mahón Crisp, Truffles

### DESSERT

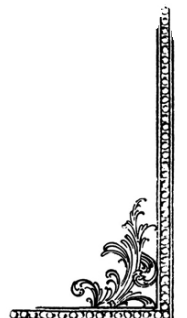
#### OLIVE OIL CAKE

Sheep's Cheese, Fig, Lemon Custard

**65 / Person**

All items are served family style.

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*Does not include beverages, tax or gratuity.*





# AMADA

## BARCELONA



### FIRST

**CHARCUTERÍA MIXTO**  
Selection of Cured Meats

**MANCHEGO CHEESE**  
Truffle Lavender Honey

**ENSALADA VERDE**  
Green Salad, Asparagus, Favas,  
Avocado, Green Beans

### SECOND

**ALBÓNDIGAS**  
Lamb Meatballs, Shaved Manchego

**GAMBAS AL AJILLO**  
Garlic Shrimp

**CROQUETAS DE JAMÓN**  
Ham Croquettes, Romesco

**BOQUERONES**  
White Anchovies, Pine Nuts, Olives

### THIRD

**NY STRIP STEAK**  
Nora Chile Marinated, Cabrales, Tempranillo Jus

**SEAFOOD PAELLA**  
Shrimp, Calamari, Clams, Mussels, Squid Ink,  
Smoked Paprika Aioli, Fava Bean Salad

**CHORIZO A LA PLANCHA**  
Garlic, Lemon, & Parsley

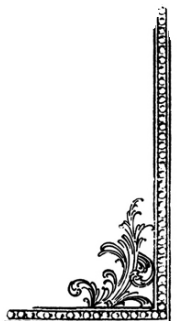
**ESPÁRRAGOS CON TRUFAS**  
Grilled Asparagus, Poached Egg,  
Mahón Crisp, Truffles

### DESSERT

**OLIVE OIL CAKE**  
Sheep's Cheese, Fig, Lemon Custard

**75 / Person**

All items are served family style.  
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# AMADA

## BARCELONA PIG MENU



### FIRST

**CHARCUTERÍA MIXTO**  
Selection of Cured Meats

**CHEESE MIXTO**  
Selection of Cheeses

**TORTILLA ESPAÑOLA**  
Spanish Tortilla, Saffron Aioli

### SECOND

**ENSALADA VERDE**  
Green Salad, Asparagus, Favas,  
Avocado, Green Beans

**PIQUILLOS RELLENOS**  
Crab Stuffed Peppers

**GAMBAS AL AJILLO**  
Garlic Shrimp

**CROQUETAS DE JAMÓN**  
Ham Croquettes, Romesco

### THIRD

**COCHINILLO ASADO**  
Whole Roasted Suckling Pig,  
Grilled Green Onions, Herb-Roasted Fingerlings,  
Garbanzos con Espinacas, Rosemary White Beans

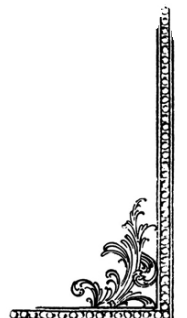
**CHORIZO A LA PLANCHA**  
Garlic, Lemon, Parsley

### DESSERT

**OLIVE OIL CAKE**  
Sheep's Cheese, Fig, Lemon Custard

**75 / Person**

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# AMADA

## NON-ALCOHOLIC BEVERAGE PACKAGES



### LEVEL ONE

Fountain Sodas, Iced Tea, Lemonade,  
Regular or Decaf Coffee, Hot Tea

**6 / PERSON**

### LEVEL TWO

Fountain Sodas, Iced Tea, Lemonade,  
Regular or Decaf Coffee, Hot Tea, Juices

**8 / PERSON**

### LEVEL THREE

Fountain Sodas, Iced Tea, Lemonade,  
Regular or Decaf Coffee, Hot Tea, Juices, Virgin Cocktails,  
Espresso & Espresso Drinks excluding the Café Con Leche

**10 / PERSON**

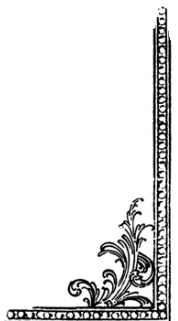
## BRUNCH BEVERAGE PACKAGE



Bloody Marys, Mimosas,  
Red & White Sangría by the Glass,  
Non-Alcoholic Fountain Beverages, Iced Tea,  
Regular & Decaf Coffee

**25 / FIRST HOUR · 6 / EACH ADDITIONAL HOUR**

Beverages may also be billed based upon consumption.  
No outside beverages may be brought into the restaurant.  
Packages do not include shots, cordials, bottles of wine or specialty beer.  
*Does not include tax or gratuity.*





# AMADA

## BEVERAGE PACKAGES



### LEVEL ONE

House Wine & Sangría by the Glass  
Bottled & Draught Beer  
Non-Alcoholic Fountain Beverages

First Hour **30 / PERSON** · Each Additional Hour **8 / PERSON**

### LEVEL TWO

House Wine & Sangría by the Glass  
Bottled & Draught Beer  
Standard Liquor Cocktails  
Non-Alcoholic Fountain Beverages

First Hour **35 / PERSON** · Each Additional Hour **10 / PERSON**

### LEVEL THREE

House Wine & Sangría by the Glass  
Bottled & Draught Beer  
Premium & Specialty Cocktails  
Non-Alcoholic Fountain Beverages

First Hour **40 / PERSON** · Each Additional Hour **10 / PERSON**

### SANGRÍA

#### BY THE BARREL

Amada's interpretation of the Spanish tradition. Available in red and white varieties.

The red is spiced red wine with apples and oranges and cinnamon.

The white is crisp white wine with apples and oranges and a hint of rosemary.

Select one; both are delicious and versatile for all seasons.

**380 / Barrel** Each barrel contains 51 x 5oz glasses of sangría

Beverages may also be billed based upon consumption.  
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*Does not include tax or gratuity.*

