

AMADA

RESTAURANT WEEK

\$45 PER PERSON

(Plus Tax, Gratuity & Beverages)

FIRST COURSE (Choose Two)

MANCHEGO
Truffled Lavender Honey

CAÑA DE CABRA
Chocolate Hazelnut

CHORIZO PAMPLONA
Cured Spanish Sausage

FUET
Dry-Cured Pork Sausage

OLIVAS
Artisanal
Spanish Olives

ENSALADA VERDE
Green Salad,
Asparagus, Favas,
Avocado, Green Beans
SHRIMP +\$12
SKIRT STEAK +\$15

CHAMUÇA
Spiced Lamb Turnover,
Canary Island Mojo

GAMBAS AL AJILLO
Garlic Shrimp

PATATAS BRAVAS
Paprika Aioli

SECOND COURSE (Choose Two)

GUISANTES Y MIGAS
Sweet Peas, Chorizo Bilbao,
Crispy Fried Egg

JUDIAS VERDES
Charred Green Beans, Fennel Confit,
Almond Dukka

LENTEJAS Y CALABACÍN
Delicata Squash, Stewed Lentils, Lamb
Picadillo

COCA DE ALCACHOFAS Y SETAS
Artichoke & Mushroom Flatbread,
Black Truffles, Manchego

ARROZ TEMPORADO
Wild Mushroom Rice,
English Peas, Black Truffle, Manchego
SHRIMP +\$12
CREEKSTONE SIRLOIN +\$15

A LA PLANXA

CAULILINI
Sweet Stem Cauliflower

CHORIZO
Paprika & Garlic Sausage

POLLO
Airliner Chicken Breast,
Pimenton, Brown Butter

ENTRECÔTE
Creekstone Sirloin, Salsa Verde

THIRD COURSE (Choose One)

ARROZ CON LECHE
Coffee Caramel
Crunchy Puffed Rice

PASTELES DE CHOCOLATE
Chocolate Cream Puffs,
Dark Chocolate Cream

+\$15 PER PERSON

(Choose Three on 1st & 2nd Course)

RESTAURANT WEEK COCKTAILS

MONTENEGRO MANHATTAN
Makers Mark 46, Amaro, Spanish &
Angostura Bitters 19

SPANISH MARGARITA
Tres Generaciones Plata, Liqueur 43, Lime
Juice 19