

AMADA

LUNCH

CHARCUTERÍA Y QUESOS

CURED MEATS & CHEESE

CHORIZO PAMPLONA
7

JAMÓN SERRANO
10

SALCHICHÓN DE VIC
8

MAHÓN
White Sangria Honey
9

VALDEÓN
Currant Pistachio Salbitxada
9

JAMÓN IBÉRICO DE BELLOTA
Acorn-Finished Iberian Ham
25

LOMITO IBÉRICO DE BELLOTA
Cured Iberian Pork Shoulder
18

CAÑA DE CABRA
Chocolate Hazelnut Purée
9

MANCHEGO
Truffled Lavender Honey
9

TABLA DE CHARCUTERÍA Y QUESO
Chef's Selection of Cheese, Charcuterie & Accompaniments
25

TRADICIONALES

TRADITIONAL TAPAS

DÁTILES CON ALMENDRAS
Bacon-Wrapped Medjool Dates, Almonds, Cabrales
12

PATATAS BRAVAS
Paprika Aioli
7

CHORIZO A LA PLANXA
Paprika & Garlic Sausage
10

OLIVAS
Artisanal Spanish Olives
7

TORTILLA ESPAÑOLA
Salsa Brava, Chistorra Sausage
9

ENSALADA VERDE
Green Salad, Asparagus, Favas, Avocado, Green Beans
12

ENSALADA DE JAMÓN
Serrano Ham & Fig Salad, Cabrales, Spiced Almonds
14

ALBÓNDIGAS
Lamb Meatballs, Shaved Manchego, Truffle
14

GAMBAS AL AJILLO
Garlic Shrimp
13

AVOCADO TOAST

Tomato Escabeche, Pistachio
9

LUNCH PLATES

CHICKEN SANDWICH
Lettuce, Tomato, Bacon, Romesco, Parmesan
12

OLD CITY BURGER
Double Smash Patty, Mahón Cheese, Bibb Lettuce, Tomato, Piquillo Pepper Remoulade
14

TOASTED FARRO BOWL
Grilled Summer Squash, Green Beans, Feta Vinaigrette, Basil & Mint Salsa Verde
9

SAFFRON RICE BOWL
Harissa Yogurt, Toasted Almonds, Guindilla Peppers
9

ADD A PROTEIN
CHICKEN + 5 LAMB MEATBALLS + 7
SHRIMP + 8

A LA PLANXA

MEAT & SEAFOOD FROM THE GRILL

GAMBAS
Jumbo Prawns
13/24

VIEIRAS
Diver Scallops
14/26

PINTXOS
Spiced Chicken Brochette, Harissa, Pistachios
12

ENTRECÔTE
Wagyu Skirt Steak, Cabrales Jus, Salsa Verde
21

LUNCH

Thursday & Friday: 12 to 3pm

VERDURAS VEGETABLES

ZANAHORIAS
Carrot & Quinoa Salad, Avocado
10

SETAS
Seasonal Wild Mushrooms
14

CAULILINI A LA PLANXA
Sweet Stem Cauliflower
9

PIMIENTOS DE PADRÓN
Flash Fried Peppers, Salbitxada, Sea Salt
7

EVENTS

267-284-7979

pa.events@garcesgroup.com

ASK FOR A TOUR!