

Amada

217-219 Chestnut Street, Philadelphia, PA 19106

Spanish Tapas

Amada is Chef Garces's iconic first restaurant. The gorgeous rustic-chic restaurant and bar embraces the rich traditions of Spanish gastronomy while incorporating avant-garde cooking techniques. The kitchen turns out a menu that encourages guests to mix and share multiple dishes, whether enjoying drinks and snacks or indulging in a full meal. A signature La Mesa de Jose tasting menu is also available, including a selection of Chef Garces's favorite tapas, all portioned appropriately for the number of diners at the table.

SIGNATURE TAPAS

Spanish Octopus, Garlic Shrimp, Tortilla Española

HOUSE SPECIALTIES

Lobster Paella, Whole Roasted Suckling Pig (must be ordered 72 hours in advance), Seasonal Sangrías

WINE LIST

A 50 glass and bottle wine list primarily featuring wines of Spain and Portugal. Amada also features the exclusive Coravin Wine Program.

PRIVATE PARTIES

Amada's capacious dining room features a six-seat chef's counter overlooking the open kitchen, a comfortable second dining room and lounge area, an intimate private event space and a spacious bar area reminiscent of a typical Spanish bodega, complete with hanging jamóns, a display of whole cheeses and shelves brimming with imported canned goods. Create your own personalized menu of authentic, Andalusian-style tapas, paired with Spanish wine or sangría, of Chef Garces's signature Suckling Pig, carved tableside.

Private Dining Room

Capacity: 24 seated

Semi-private Matador Lounge

Capacity: 45 (seated dinner or cocktail reception)

Private Dining Room & Matador Lounge

Capacity: 70 (seated dinner or cocktail reception)

Full Restaurant

Capacity: 140 Seated / 150 Standing



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