



AMAYA

*Amaya is Not Just a Restaurant It's A Stage.
A Statement. A Heartbeat.*

Inspired by the legendary Carmen Amaya—the trailblazing flamenco dancer who defied expectations and set the stage on fire—this space honors her fierce spirit with cuisine that's bold, rooted, and unforgettable.

Here, we cook the way she danced: with fire, with rhythm, and with soul. The flames and the waves coexist on our menu, each dish carrying the power of one and the fluidity of the other.

Chef Daniel Lugo reinterprets the traditional cuisines of Andalusia, Catalonia, and Spanish Roma culture, merging the rugged character of the mountains with the freshness of the Mediterranean coast.

This is Modern Spanish Cuisine. A performance of tradition and innovation, where every plate tells a story of passion and defiance.

*Amaya is Not Just a Place to Dine.
It is a Performance to be Felt.*



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MODERN SPANISH CUISINE

CHEF DANIEL LUGO



TABLAS

HAND-CARVED JAMÓN DE BELLOTA — \$45

Acorn-fed Ibérico ham, carved to order and served at room temperature so the fat melts delicately on the palate.

TABLA DE IBÉRICOS — \$40

Selection of cured Ibérico meats – chorizo, salchichón and paletilla ibérica – served with Spanish picos.



Quesos

CAÑA DE CABRA (MURCIA)

A soft, semi-sweet goat's milk cheese.

QUESO MANCHEGO (LA MANCHA)

A Spanish traditional sheep's milk cheese

SELECTION OF THREE — \$19

SELECTION OF FIVE (SERVES 2 OR MORE) — \$28

Artisanal Spanish cheeses from different regions, served with quince paste, marcona almonds and seasonal fruit.

VALDEÓN (LEÓN)

A cow, sheep and goat's bold blue cheese.

MAHÓN (MENORCA)

A semi-firm cow's milk cheese cured in pimenton.

TETILLA (GALICIA)

A lightly smoked mild buttery cow's milk cheese.

All of our charcuteria is 100% Ibérico and Iberico de Bellota which is naturally rich in oleic acid and unsaturated fats. Our cheeses are imported directly from Spain, made with natural milks and hormone-free products.

TAPAS

The Art of Sharing

Made to share. 1-2 per person. Our kitchen minimizes seed oils by using olive oil and beef tallow.

PAN CON TOMATE — \$12

Grilled rustic bread rubbed with ripe tomato, extra virgin olive oil, finished with flaky sea salt.

CROQUETAS DEL MAESTRO — \$16

ADD-ONS: IBÉRICO DE BELLOTA *6 | CAVIAR *15 | BOTH *19

Silky jamón croquettes, crisp on the outside and creamy inside – a homage to my maestro, Chef José.

PATATAS BRAVAS — \$12

Crispy potato "mil hojas" with smoky brava sauce and aioli, a staple of Madrid's tapas bars.

TORTILLA DE PATATAS MODERNA — \$14

All the flavors of a Spanish tortilla – potato, egg, onion – reimagined in a layered, modern presentation.

VIEIRAS EN SU CONCHA — \$18

Raw scallops served in their own shells with ajo verde and Ibérico XO sauce.

VERDURAS

A celebration of seasonal produce. Vegetable-forward plates and salads, inspired by Spain.

GAZPACHO ANDALUZ — \$11

Chilled tomato and vegetable soup from southern Spain, blended smooth and finished with extra virgin olive oil.

PIMIENTOS PADRONES — \$12

Fried shishito peppers with spanish smoked salt, paprika aioli and bonito flakes.

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ENSALADILLA RUSA CON CAVIAR — \$12

Add-ons: Caviar *15

Creamy potato salad with vegetables and mayonnaise foam, piquillo peppers crowned with Spanish white tuna and add caviar for a luxury bite.

COGOLLOS A LA PARRILLA — \$18

Grilled baby lettuces, lightly charred and finished with Manchego cheese, piquillo pepper, walnut caesar dressing and olive oil.

PESCADO & MARISCOS

Fresh fish and shellfish cooked with extra virgin olive oil, with select dishes prepared over natural charcoal or wood.

PULPO A LA GALLEGA — \$24

Tender octopus over warm potatoes, dressed with smoked paprika, olive oil and sea salt.

GAMBAS AL AJILLO — \$18

Red shrimp sautéed with garlic chili and brandy served with grilled bread.

RODABALLO CON SALSA VERDE — \$50

Seared halibut with garlic green sauce, clams, peas and mushrooms.

LUBINA A LA DONOSTIARRA — \$69

Whole sea bass roasted in charcoal served with garlic, chili and olive oil sauce in the classic style of San Sebastián.

DE LA GRANJA A LA BRASA

All of our cuts are cooked over natural charcoal and cherry wood. Featuring 1855 Black Angus—naturally rich in complete protein and vitamin B12—alongside 100% Ibérico products, known for their high oleic acid and unsaturated fats.

FILETE DE RES A LA BRASA — \$67

Butter poached and charcoal grilled bistro filet served with sauteed mushrooms and porcini peppercorn sauce.

SECRETO IBÉRICO — \$80

A juicy, highly marbled cut of Ibérico pork from a hidden section between the shoulder and the loin – once the butcher's "secret" – grilled over charcoal and served simply with mojo verde, mojo picon and shishito peppers.

SOLOMILLO IBÉRICO — \$48

Grilled Ibérico pork tenderloin cooked over charcoal, served with a classic Catalan romesco sauce and confit leeks.

TXULETON — \$98

24 oz Cowboy ribeye steak, grilled over charcoal, Basque-style and served sliced to share with smoked sea salt, piquillo peppers and shoestring potatoes.

PAELLAS ARROCES

Paellas are prepared to order for 2 guests and presented tableside. Please allow up to 45 minutes of preparation time for all paellas.

PAELLA VALENCIANA — \$65

The iconic Spanish rice dish with chicken, rabbit and seasonal vegetables, cooked in saffron broth for a rich, authentic flavor.

ARROZ DE POLLO Y SETAS — \$65

Rice simmered in poultry broth with marinated half roasted chicken and seasonal wild mushrooms for a rustic, comforting dish.

ARROZ MARINERO — \$75

Seafood rice inspired by Spain's eastern coast, cooked in a seafood broth with cigalas, clams and housemade aioli.

ARROZ DE VERDURAS — \$55

Vegetarian rice filled with seasonal vegetables and garden herbs, slowly cooked in saffron vegetable broth – a celebration of fresh local produce.

SIDES

PIQUILLOS — \$10

SIDE PATATILLAS — \$11

MAJADO DE PAPA — \$11

ENSALDA TÍPICA — \$12

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