



P R A D O

Sourcing the freshest ingredients from Arizona locations, Prado is a genuine nod to Spanish tradition. From wood-fired cooking techniques to the unique wines of Rioja and Priorat, find yourself immersed in the culture of Andalusia while experiencing the essence of home.

TAPAS

PAN DE MANCHEGO 	7	CROQUETAS DE CHAMPI 	16
orange marmalade whipped butter		wild mushroom potato salsa verde	
FRITTO DEL MAR 	20	PATATAS BRAVAS 	12
calamari shrimp bell pepper piquillo pepper aioli arugula pistou		crispy potatoes palacios chorizo garlic aioli salmorra sauce	
ALBONDIGAS 	16	GAMBAS AL AJILLO 	24
beef lamb spiced tomato broth grilled toast		prawns chile de arbol blood orange garlic chips	
PAN TOSTADO DE CHORIZO  	15	PULPO PICOSO  	18
country bread red wine-poached chorizo shaved manchego onion jam		octopus in smoked aleppo paprika oil fennel salad	
COL DE BRUSELAS 	14	ACEITUNA INFUNDIDO 	9
brussels sprouts jamón local chèvre cheese pine nuts		assorted olives citrus rosemary thyme garlic chile de arbol	

ENSALADA Y SOPAS

CALDO DE GALLEGO   	16
white bean soup ham hock garlic chorizo spinach	
DELICATA CALABAZA  	18
za’atar roasted delicata squash crow’s dairy pepper feta pepitas frisée baby radish jerez vinaigrette	
TOMATE Y QUESO 	22
marinated baby heirloom tomato burrata arugula spiced hazelnut tarragon vinaigrette	
ENSALATA MISTA  	16
baby red and green oak baby cucumber dried fig crispy shallot manchego champagne vinaigrette	
ENSALATA CÉSAR  	16
baby gem crispy capers house croutons parmesan spanish anchovy caesar dressing	
ADD <i>chicken breast</i> 6 <i>filet pinchos</i> 8 <i>shrimp</i> 10	

LARGE PLATES

POLLO MORISCO 	43
shishito pepper heirloom carrots moroccan couscous tarragon, mint & almond gremolata	
SECRETO IBERICO  	42
romanesco cauliflower parsnips campari tomato fingerling potatoes chorizo oil	
BRANZINO 	46
pattypan butternut squash purée campari tomato fennel salad citrus beurre blanc	
VIEIRA DEL MAR 	48
sea scallops spiced heirloom carrots petite zucchini squid ink tonnairelli charred tomato cream	
ZARZUELA DE MARISCO 	49
prawns mussels clams calamari striped bass sherry wine tomato broth grilled baguette	
TAJÍN CORDERO  	45
braised lamb shank cipollini onion wood-grilled mushrooms crispy brussels sprouts fingerling potatoes	
COSTILLA RIOJA  	44
braised beef short rib charred rapini sweet peppers charred carrots roasted garlic mashed potatoes piquillo jam	
LOMO  	58
prime beef tenderloin za’atar grilled asparagus sweet peppers foraged mushrooms manchego whipped potatoes	
COLIFLOR  	33
heirloom cauliflower winter squash purée green pimenton cipollini onion hazelnut & olive tapenade	

PAELLAS

VALENCIA  	48
bay scallops clams mussels shrimp palacios chorizo whitefish chicken catalan sofrito	
DE VERDURA  	39
soyrizo charred broccolini campari tomato wood-grilled mushrooms brussels sprouts citrus olives	
DEL CARNICERO  	54
chermoula chicken filet pinchos rosemary lamb chop chorizo	

Gluten-friendly bread available upon request

 Gluten-Friendly  Vegan  Vegetarian  Nut-Free  Dairy-Free

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.
20% service charge will automatically be added for parties of six or more.