


RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 12 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Dinner



SERVED FROM 5 P.M. TO 9 P.M. SUNDAY-THURSDAY | 5 P.M. TO 10 P.M. FRIDAY-SATURDAY

TAPAS

PAN DE MANCHEGO  **7**
Orange marmalade, whipped butter



FRITTO DEL MAR  **20**
Calamari, shrimp, bell pepper,
piquillo pepper aioli, arugula pistou

ALBONDIGAS **16**
Beef, lamb, spiced tomato broth, grilled toast

PAN TOSTADO DE CHORIZO   **15**
Country bread, red wine-poached chorizo,
shaved manchego, onion jam


COL DE BRUSELAS **14**
Brussels sprouts, jamón, local chèvre cheese,
pine nuts

CROQUETAS DE CHAMPI  **16**
Wild mushroom, potato, salsa verde

PATATAS BRAVAS   **12**
Crispy potatoes, Palacios chorizo,
garlic aioli, salmorra sauce



GAMBAS AL AJILLO   **24**
Prawns, chile de árbol, blood orange, garlic chips

PULPO PICOSO    **18**
Octopus in smoked aleppo paprika oil,
fennel salad



ACEITUNA INFUNDIDO  **9**
Assorted olives, citrus, rosemary, thyme,
garlic, chile de árbol



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, pan dulce croutons,
parmesan cheese, Spanish anchovy,
Caesar dressing

ADD CHICKEN BREAST 6 | FILET PINCHOS 8
SHRIMP 10

PAELLA

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

DE PRADO    **54**
Chermoula chicken, filet pinchos, chorizo,
rosemary lamb chop, red wine-braised short rib

 GLUTEN-FRIENDLY  VEGETARIAN  VEGAN  DAIRY-FREE  NUT-FREE

Gluten-friendly bread available upon request. *Consuming raw or undercooked meats / poultry / seafood / shellfish
or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

Prices do not include 22% service charge and \$5 delivery fee.

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LARGE PLATES

POLLO MORISCO 43

Shishito pepper, heirloom carrots, Moroccan couscous, tarragon, mint & almond gremolata

SECRETO IBERICO 42

Romanesco cauliflower, parsnip crema, 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 tonnanelli, charred tomato cream

ZARZUELA DE MARISCOS 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

WOOD-FIRED PRADO BURGER 19

Manchego cheese, crispy jamón, heirloom tomato, gem lettuce, buttermilk roll. Served with a choice of chermoula fries, side salad or fruit

JUNIOR CHEFS'

VEGGIE PLATE 10

Cucumbers, carrots, celery, ranch dressing

CAESAR SALAD 8

Romaine, croutons, parmesan cheese, Caesar dressing

ADD GRILLED CHICKEN 4

QUESADILLA 8

Flour tortilla, Mexican cheese

ADD GRILLED CHICKEN 4

CHEESEBURGER 10

American cheese, brioche, lettuce, tomato, fries

HOT DOG 10

All-beef, ketchup, mustard, fries

FLATBREAD PIZZA 10

Marinara, mozzarella cheese

CHICKEN FINGERS 10

Breaded chicken tenders, fries, bbq or ranch

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DESSERTS

CREMA CATALANA

DE CHOCOLATE 14

Mandarin orange, white chocolate bark, creamsicle gelato

TARTA DE ALMANDRAS 13

Almond butter cake, pomegranate, honeycomb, caramel apple gelato

PASTEL DE QUESO VASCO 13

Basque cheesecake, amarena cherry, olive oil streusel

PERA EN SANGRIA 13

Poached pear, lemon torta, pepitas, mascarpone honey mousse

PAN BUDINO 12

Spanish bread pudding, quince, pistachio, amarena cherry gelato

DRINKS

ESPRESSO MARTINI 18

SPANISH COFFEE 15

PENFOLDS PORT 25

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