

P R A D O

TAPAS

PAN DE MANCHEGO NF, VG 7

QUINCE JAM, WHIPPED BUTTER

FRITTO DEL MAR NF 20

CALAMARI, SHRIMP, BELL PEPPER, PIQUILLO PEPPER ALLIOLI, MOJO VERDE

ALBONDIGAS NF 16

BEEF AND LAMB MEATBALLS, SALMORRA SAUCE, CROSTINI

QUESO Y CHARCUTERIA 26

CHEF'S SELECTION OF CURED MEATS AND CHEESES

PICKLED VEGETABLES, MARCONA ALMONDS

SEASONAL MOSTARDA AND JAM, CROSTINI

COL DE BRUSELAS 15

BRUSSELS SPROUTS, CRISPY JAMON, LOCAL CHEVRE

CHEESE SPICED HAZELNUTS, SABA

DATILES RELLENOS 11

BACON WRAPPED DATES, MARCONA ALMOND, SPANISH BLUE WHIP

PATATAS BRAVAS GF, NF, DF 12

CRISPY POTATOES, PALACIOS CHORIZO, SAFFRON AIOLI, SALMORRA SAUCE

GAMBAS AL AJILLO NF 26

PRAWNS, CHILE DE ARBOL, BLOOD ORANGE, ARUGULA, GARLIC

CHIPS CITRUS BEURRE BLANC, BAGUETTE

PULPO A LA GALLEGA GF, DF, NF 20

SMOKED PAPRIKA MARINATED OCTOPUS, SAUTEED POTATOES WITH

ONIONS FRISÉE AND ARUGULA SALAD

ACEITUNA INFUNDIDO DF 9

CITRUS AND SHERRY MARINATED OLIVES, ROSEMARY, MARCONA ALMONDS

PAN TOSTADOS

DE CHORIZO 17

RED WINE POACHED CHORIZO, ONION JAM, SHAVED MANCHEGO

DE TOMATE 16

RAPINI PEPITA PESTO, LOCAL CHEVRE, HEIRLOOM TOMATOES, TANGERINE OIL

PRADO BURGER NF 22

MANCHEGO, TOMATO JAM, LETTUCE, CRISPY JAMON, BRIOCHE BUN, FRIES