

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL EXT. 3153 OR IN-ROOM DINING FROM YOUR ROOM PHONE TO PLACE YOUR ORDER.

Dinner

SERVED FROM 5:00 P.M. TO 10:00 P.M. DAILY

TAPAS

PAN DE MANCHEGO 10

quince jam, whipped butter

ACEITUNA *n df vg gf* 14

tangerine, chile-marinated olives, marcona almonds

QUESO Y CHARCUTERIA *n* 26

chef's selection of cured meats,
cheeses, accompaniments

COL DE BRUSELAS *n gf* 16

brussels sprouts, soft feta, spiced hazelnuts, saba

ALBONDIGAS 18

beef & lamb meatballs, crostini, salmorra sauce

COCTEL DE GAMBAS 28

albariño-poached prawns, frisée salad,
andalusian cocktail sauce

SOUP & SALADS

MESQUITE-SMOKED TOMATO SOUP 18

MIXTA *n gf* 16

market greens, cucumber, roasted pear, manchego
cheese, walnuts, champagne vinaigrette

CÈSAR 17

gem romaine, crispy capers, croutons, parmesan,
white anchovy, caesar dressing

PROTEIN ADDITIONS *gf*

chicken breast 9 | filet pinchos* 12
shrimp 12 | salmon* 12

MAINS

SALMON* *gf* 54

crispy-skin salmon, parsnip purée,
heirloom carrots, pepitas

POLLO ROSTIT *n* 46

rosemary & citrus chicken, winter vegetables,
lardons, cognac jus

PRADO BURGER* 28

lettuce, crispy jamón, manchego cheese, piquillo jam,
brioche bun, fries

COSTILLA RIOJA *gf* 49

braised beef short rib, root vegetables,
roasted garlic mashed potatoes, piquillo pepper jam

JARDIN DE INVIERNO *gf* 38

spiced cauliflower, gigante beans, braised kale,
calabaza, paprika glaze

PAELLA MARISCOS *gf* 54

chorizo, shrimp, clams, mussels, calamari, whitefish

PAELLA DE VERDURA *df vg gf* 42

soyrizo, charred rapini, wild mushrooms, andalusian
succotash, marinated artichokes, campari tomato

PAELLA DEL CARNICERO* *df gf* 62

rioja short rib, filet pinchos, grilled lamb chops,
palacios chorizo

gf GLUTEN-FRIENDLY *vg* VEGAN *df* DAIRY-FREE *n* CONTAINS NUTS/PEANUTS

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, 5% delivery fee and taxes. Tax will be added to all Restaurant In Room deliveries.

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL EXT. 3153 OR IN-ROOM DINING FROM YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Dinner

SERVED FROM 5:00 P.M. TO 10:00 P.M. DAILY

JUNIOR CHEFS'

ages 12 and younger

QUESADILLA 9

flour tortilla, mexican cheese
add chicken 5

CHEESEBURGER 14

brioche bun, fries

HOT DOG 12

all-beef hot dog, fries

FLATBREAD PIZZA 12

marinara, cheese
add pepperoni 3

CHICKEN FINGERS 12

fries

VEGGIE PLATE 10

cucumbers, carrots, celery, buttermilk ranch

DESSERTS

TARTA DE QUESO 14

basque cheesecake, caramelized apples,
spiced graham, honey crema

CREMA DE CALABAZA *gf* 13

kabocha custard, pomegranate, cranberry,
guayaquil chocolate shards

GELATO & SORBET *gf* 10

please call for seasonal options

gf GLUTEN-FRIENDLY *vg* VEGAN *df* DAIRY-FREE *n* CONTAINS NUTS/PEANUTS

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