

P R A D O

M BAR

TAPAS

PAN DE MANCHEGO 9

QUINCE JAM | WHIPPED BUTTER

FRITTO DEL MAR *gf* 22

CALAMARI | SHRIMP | SWEET PEPPER | PIQUILLO AIOLI

ALBÓNDIGAS 18

BEEF AND LAMB MEATBALLS | CROSTINI | SALMORRA SAUCE

QUESO Y CHARCUTERIA *n* 26

CURED MEATS AND CHEESES | PICKLED VEGETABLES | MARCONA ALMONDS | JAM | CROSTINI

PALETAS DE CORDERO* *gf* 26

NEW ZEALAND LAMB | ARUGULA SALAD | FIG GLAZE | PEPPADEWS

CHILE PADRÓN *gf* 14

SAFFRON AIOLI | CRISPY GARLIC | LEMON TAMARI

COL DE BRUSELAS *gf n* 15

BRUSSELS SPROUTS | SOFT FETA | SPICED HAZELNUTS | SABA

ACEITUNAS *gf n vg* 14

TANGERINE | CHILE-MARINATED OLIVES | MARCONA ALMONDS

PULPO GALLEGO *gf df* 25

MARINATED OCTOPUS | CONFIT POTATOES | FRISÉE & ARUGULA SALAD

PAN DE TOSTADOS

DE CHORIZO 17

RED WINE-POACHED CHORIZO | ONION JAM | SHAVED MANCHEGO

DE TOMATE 16

TOMATO JAM | CROW'S DAIRY GOAT CHEESE | HEIRLOOM TOMATOES | TANGERINE OIL

PRADO BURGER* 23

HATCH CHILE CHEDDAR | TOMATO JAM | LETTUCE | JAMÓN | BRIOCHE BUN | FRIES

POSTRE

TARTA DE QUESO 14

BASQUE CHEESECAKE | CARAMELIZED APPLES | SPICED GRAHAM & HONEY CREMA

CREMA DE CALABAZA *gf* 13

KABOCHA CUSTARD | POMEGRANATE | CRANBERRY | GUAYAQUIL CHOCOLATE SHARDS

PAN BUDIN *n* 15

BANANA STICKY TOFFEE PUDDING | WALNUT | BOURBON & BANANA DULCE DE LECHE GELATO

TORTA DE CHOCOLATE *gf* 16

TRIPLE-CHOCOLATE FLOURLESS TORTE | ANCHO CARAMEL | ESPRESSO GELATO

GLUTEN-FRIENDLY BREAD AVAILABLE UPON REQUEST.

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

A 20% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 6 OR MORE.