



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 Y MAS

- REMOLACHA **gf vg n** 22
roasted beet | arugula | spiced hazelnuts
goat cheese | agrodolce
- MIXTA **gf vg n** 16
market greens | cucumber | roasted pear | manchego
walnuts | champagne vinaigrette
- CAESAR 17
gem romaine | crispy capers | crouton | parmesan
white anchovy | caesar dressing
- MESQUITE SMOKED TOMATO SOUP **vg** 16
mahón crostini | basil crema
- ALBONDIGAS 18
beef & lamb meatballs | crostini | salmorra sauce
- PAN DE MANCHEGO 9
quince jam | whipped butter
- COL DE BRUSELAS **gf n** 15
brussels sprouts | soft feta | spiced hazelnuts | saba
- CHILE PADRÓN **gf** 14
saffron aioli | crispy garlic | lemon tamari
- PALETAS DE CORDERO **gf** 26
new zealand lamb | arugula salad | fig glaze | peppadews
- QUESO Y CHARCUTERIA **n** 26
cured meats & cheeses | pickled vegetables
marcona almonds | jam | crostini
- ACEITUNAS **gf vg n** 14
tangerine | chile-marinated olives | marcona almonds
- PULPO GALLEGA **gf df** 25
marinated octopus | confit potatoes | frisée arugula salad
- FRITO DEL MAR **gf** 22
calamari | shrimp | sweet pepper | pepper aioli
- CÓCTEL DE GAMBAS **df** 28
albariño-poached prawns | frisée salad
andalusian cocktail sauce

CORTES DE RES

- K4 PRIME BEEF RAISED ON PASTURE, PRESCOTT, ARIZONA
- TENDERLOIN* 7OZ 72 BAVETTE* 8OZ 50
- NEW YORK* 12OZ 65 SKIRT STEAK* 8OZ 48
- RIBEYE* 14OZ 70 TOMAHAWK* 42OZ 180
- RIBEYE* 28OZ 120
- salsas: rioja demi | smoky chimichurri | green peppercorn

PLATO PRINCIPAL

- POLLO ROSTIT **gf df** 42
rosemary citrus chicken | winter vegetables | lardons
cognac jus
- VIEIRA DEL MAR 50
diver scallops | farro | pisto | campari tomato | asparagus
fennel | smoked paprika | chimichurri
- SALMON* **gf** 46
crispy skin salmon | parsnip purée | heirloom carrots | pepitas
- BRANZINO **gf df** 54
spanish sea bass | winter squash | papas rostizadas
asparagus | salmorra sauce
- JARDÍN DE INVIERNO **gf vg df** 34
spiced cauliflower | gigante beans | braised kale
calabaza | paprika glaze
- CHULETA IBÉRICO **gf df** 46
harissa pork chop | charred garlic broccolini
roasted potatoes | honey glaze
- COSTILLA RIOJA **gf** 49
braised beef short rib | root vegetables
roasted garlic mashed potatoes | piquillo pepper jam

PAELLAS

- DE VERDURA **gf vg df** 39
soyrizo | charred broccolini | wild mushrooms
andalusian succotash | winter squash | campari tomato
- MARISCOS **gf** 54
chorizo | shrimp | clams | mussels | calamari | whitefish
- DEL CARNICERO **gf df** 62
rioja short rib | filet pinchos | grilled lamb chops
palacios chorizo

GUARNICION

- GARLIC BROCCOLINI **vg df** 13
- JUMBO ASPARAGUS **gf vg df** 12
- ROASTED GARLIC MASHED POTATOES **gf** 11
- FORAGE MUSHROOMS **gf** 15
- MANCHEGO TRUFFLE FRIES **gf** 16
- ROASTED ROOT VEGETABLES **gf vg** 15

POSTRE

- TARTA DE QUESO 14
basque cheesecake | caramelized apples
spiced graham | honey crema
- CREMA DE CALABAZA **gf** 13
kabocha custard | pomegranate | cranberry
guayaquil shards
- PAN BUDIN **n** 15
banana sticky toffee pudding
walnut bourbon banana dulce leche gelato
- TORTA DE CHOCOLATE **gf** 16
triple flourless chocolate 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.
20% service charge will automatically be added for parties of six or more.