

P R A D O

TAPAS Y MAS

TOMÀQUET ^{VG} 22

HEIRLOOM TOMATO - PARSLEY - CAPERS
GOAT FETA - GARLIC CROSTINI

EDAMAME HUMMUS ^{VG, NF} 16

TAHINI - GARLIC OIL - HERB SALAD
PEPPER DROPS - TOASTED BREAD

MIXTA ^{GF, VG, NF} 17

MARKET GREENS - CUCUMBER - STONE FRUIT
MANCHEGO - PEPITAS - BLOOD ORANGE VINAIGRETTE

CESAR ^{NF} 18

GEM ROMAINE - CRISPY CAPERS - CROUTON - PARMESAN
WHITE ANCHOVY - CAESAR DRESSING

ADD: CHICKEN \$12 - *FILET PINCHOS \$15
SHRIMP \$16 - *SALMON \$18

PAN DE MANCHEGO ^{VG, NF} 9

QUINCE JAM - WHIPPED BUTTER

COL DE BRUSELAS ^{GF, VG} 15

BRUSSEL SPROUTS - SOFT FETA
SPICED HAZELNUTS - SABA

TORREZNO PARILLADA ^{GF, DF, NF} 22

GRILLED PORK BELLY - KOSHO GLAZE
THAI BASIL SALAD - CUCUMBER

*PALETAS DE CORDERO ^{GF, NF} 26

NEW ZEALAND LAMB - ARUGULA SALAD
FIG GLAZE - PEPPADEWS

ALBONDIGAS ^{NF} 18

K4 GROUND BEEF MEATBALLS
CROSTINI - SALMORRA SAUCE

QUESO Y CHARCUTERIA 26

CURED MEATS & CHEESES - PICKLED VEGETABLES
MARCONA ALMONDS - JAM - CROSTINI

ACEITUNAS ^{GF, V} 14

TANGERINE - CHILE MARINATED OLIVES
MARCONA ALMONDS

PULPO GALLEGO ^{GF, DF, NF} 25

MARINATED OCTOPUS - CONFIT POTATOES
OLIVES - FRISEE ARGULA SALAD

FRITO DEL MAR ^{GF, NF} 22

CALAMARI - SHRIMP - SWEET PEPPER
PEPITA ROMESCO

COCTEL DE GAMBAS ^{DF, NF} 28

ALBARINO POACHED PRAWNS
FRISEE SALAD | ANDALUSIAN COCKTAIL SAUCE



CORTES DE RES

K4
EST. 1941
RANCHES

*TENDERLOIN 7OZ 72
*NEW YORK 12OZ 65
*RIBEYE 14OZ & 28OZ 70/120

*BAVETTE 8OZ 50
*SKIRT STEAK 8OZ 48
*TOMAHAWK 42OZ 180

K4 PRIME BEEF RAISED ON PASTURE, PRESCOTT ARIZONA

SALSAS: RIOJA DEMI - SMOKY CHIMICHURRI - GREEN PEPPERCORN - SALSAS VERDE

GUARNICION

GARLIC BROCCOLINI ^{V, DF, NF} 13

JUMBO ASPARAGUS ^{GF, V, DF, NF} 12

BUTTERMILK CHIVE MASH ^{GF, VG, NF} 11

WILD MUSHROOMS ^{GF, VG, NF} 15

MANCHEGO TRUFFLE FRIES ^{GF, VG, NF} 16

GLAZED HONEY LEMON CARROTS ^{GF, V, NF} 15

PLATO PRINCIPAL

*SALMON ^{GF, DF, NF} 46

CRISPY SKIN SALMON - CHICKPEA PUREE
DRAGON BEANS - PEPITA ROMESCO

*BRANZINO ^{GF, DF, NF} 54

SPANISH SEA BASS -
PAPAS ROSTIZADAS - ASPARAGUS
CITRUS REDUCTION

FIDEOS ^{VG, NF} 34

SPANISH SHORT NOODLES - SALMORRA
CALABRIAN CHILES - BURRATA - KALAMATA

*CHULETA IBERICO ^{GF, DF, NF} 46

HARISSA PORK CHOP - CHARRED GARLIC BROCCOLINI
ROASTED POTATOES - HONEY GLAZE

COSTILLA RIOJA ^{GF, NF} 49

BRAISED BEEF SHORT RIB - ROASTED
CALABAZA - BUTTERMILK CHIVE MASH
PIQUILLO PEPPER JAM

POLLO ROSTIT ^{GF, DF} 42

ROSEMARY CITRUS CHICKEN - HONEY CARROTS
LARDONS - LEMON PEPPER JUS

GAMBAS ^{NF} 50

GRILLED SHRIMP - SMOKY GRITS
WILTED CHARD - MANCHEGO CHEESE
SALSAS VERDE

DE VERDURA ^{GF, V, DF, NF} 39

SOYRIZO - CHARRED BROCCOLINI - WILD MUSHROOMS
ANDALUSIAN SUCCOTASH - SUMMER SQUASH
CAMPARI TOMATO

PAELLAS

MARISCOS ^{GF, NF} 54

CHORIZO - SHRIMP - CLAMS - MUSSELS
CALAMARI - WHITE FISH

*DEL CARNICERO ^{GF, DF, NF} 62

RIOJA SHORT RIB - FILET PINCHOS
GRILLED LAMB CHOP - PALACIOS CHORIZO

GF - GLUTEN FRIENDLY | V - VEGAN | VG - VEGETARIAN | DF - DAIRY FREE | NF - NUT FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness. Please advise any of our team member for dietary restrictions or questions about preparation prior to consuming any dishes
26% Service charge will be added for parties six or more

Rev. 4/19