



# P R A D O

## M BAR

### TAPAS

PAN DE MANCHEGO 9

quince jam, whipped butter

FRITO DEL MAR **gf** 22

calamari, shrimp, sweet pepper, pepita romesco

ALBÓNDIGAS 18

ground k4 beef meatballs, crostini, salmorra sauce

QUESO Y CHARCUTERIA **n** 26

cured meats & cheeses, pickled vegetables, marcona almonds, jam, crostini

COL DE BRUSELAS **gf n** 15

brussels sprouts, soft feta, spiced hazelnuts, saba

PALETAS DE CORDERO\* **gf** 26

new zealand lamb, arugula salad, fig glaze, peppadews

CESAR 18

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

PULPO GALLEGO **gf df** 25

marinated octopus, confit potatoes, olives, frisée & arugula salad

ACEITUNAS **gf vg n** 14

tangerine, chile-marinated olives, marcona almonds

EDAMAME HUMMUS **gf** 14

tahini, garlic oil, herb salad, pepper drops, toasted bread

TORENNZO PARILLADA **gf df** 22

grilled pork belly, kosho glaze, thai basil salad, cucumber

PRADO BURGER\* 26

smoky goat cheese, arugula, horseradish aioli

### POSTRE

FRESAS Y RUIBARBO 15

strawberry & rhubarb tarte, salted shortbread, brown butter, strawberry swirl gelato

TORTA DE TRES LECHES **gf** 16

triple-chocolate torta, double-chocolate brownie, guayaquil brûlée, caramelized white chocolate

DURANZO Y CREAM 15

peach bread pudding, buttermilk streusel, spiced stone fruit, lemon torte gelato

SANDÍA **gf vg df** 14

watermelon sorbet, citrus crumble, cucumber, mint

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.