

P R A D O

Sourcing ingredients from the freshest of 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.

ARIZONA RESTAURANT WEEK 2023

\$55++

CHOICE OF GLASS OF CAVA ROYAL OR HOUSE-MADE SANGRIA

FIRST COURSE

GAZPACHO

CUCUMBER | HEIRLOOM TOMATO | WATERMELON | MINT | DEHYDRATED CORN

OR

CAESAR SALAD

PECORINO ROMANO | CROUTON | ANCHOVY | CRISPY CHICKPEAS

OR

LOCAL ARTISAN GREEN & CROW'S DAIRY FARM GOAT CHEESE SALAD

ROSEMARY GRILLED APRICOT | CHERRY GEL | CANDIED PECAN BRITTLE
CITRUS VINAIGRETTE

SECOND COURSE

ORGANIC MARY'S CHICKEN

GREEN BEANS | FORAGED MUSHROOM | CORN PUREE | BLISTERED TOMATO
CHICKEN JUS

OR

PAELLA DE VERDURA

SOYRIZO | CHARRED BROCCOLINI | CAMPARI TOMATO | WOOD-GRILLED MUSHROOM
BRUSSELS SPROUT | CITRUS OLIVES

OR

STRIPED BASS

MUSSELS | CLAMS | CORN | HEIRLOOM TOMATO | AGUACHILE | BLACK GARLIC GEL

DESSERT

ARIZONA SUNRISE TRIFLE

PRICKLY PEAR | ORANGE | PINE NUT

OR

WHITE CHOCOLATE NECTARINE BOMBA (GF)

DARK CHERRIES | PISTACHIO | COCOA NIBS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes. A 20% service charge will automatically be added to parties of six or more in lieu of gratuity.

