

P R A D O

RESTAURANT IN-ROOM DINNER MENU

SMALL PLATES

MARINATED OLIVES CITRUS ROSEMARY THYME GARLIC CHILE DE ARBOL.....	9
CHEESE PLATE CHEF SELECTION OF THREE CHEESES CASA FORCELLO MOSTARDA MARCONA ALMONDS	18
ALBONDIGAS MEATBALLS SOFT POLENTA TOMATO + JAMON BRODO.....	15
CROQUETTAS DE JAMON Y POLLO PAPRIKA AIOLI FRESH TOMATO	16
CAESAR SALAD PARMIGIANA BUTTERMILK CROUTON ANCHOVY.....	15

LARGE PLATES

WOOD FIRED PRADO BURGER* WHIPPED BRIE CRISPY JAMÓN HEIRLOOM TOMATO GEM LETTUCE BUTTERMILK ROLL..... SERVED WITH CHOICE OF: CHERMOULA FRIES, SIDE SALAD OR FRUIT	19
“VEGAN” SEAFOOD PASTA PENNE PASTA CHERRY TOMATOES ASPARAGUS MUSHROOMS SOFRITO SAUCE “SCALLOP” “SHRIMP”	35
BRANZINO BELUGA LENTILS MIREPOIX VEGETABLE PANCETTA.....	49
ORGANIC CHICKEN FRESH TAGLIATELLE MUSHROOMS DIJON CHICKEN JUS TARRAGON	45
SHORT RIB SOFT POLENTA VEGETABLE JARDINIÈRE PIQUILLO PEPPER JAM RIOJA WINE DEMI.....	45
PRIME ANGUS FILET MIGNON GREEN PEPPERCORN BRANDY DEMI CHARRED RAPINI IN GARLIC OIL VALDEON POTATO.....	60
PAELLA VALENCIA ORGANIC CHICKEN MANILLA CLAMS MONTEREY PRAWNS SCALLOPS PALACIOS CHORIZO VEGETABLES CATALAN SOFFRITO	49

DESSERTS..... 12

CREMA CATALANA CITRUS CINNAMON BARQUILLO	
CHOCOLATE BOMBA MILK CHOCOLATE MOUSSE CRISPY RICE GIANDUJA	
LEMON CHEESECAKE BOURBON BLUEBERRIES OLIVE OIL STREUSEL LEMON CURD	

BEVERAGES

DOMESTIC BEERS..... 7

BUD LIGHT | BUDWEISER | COORS LIGHT | MICHELOB ULTRA | MILLER LITE

CRAFT & IMPORT BEERS..... 8

PERONI | BLUE MOON | FAT TIRE | STONE IPA AMSTEL LIGHT | STELLA ARTOIS
MOTHER ROAD | TOWER STATION IPA | FOUR PEAKS KILT LIFTER AMBER

CRAFT COCKTAILS..... 15

CAMELBACK COOLER JALAPEÑO INFUSED EL TESORO BLANCO LIME CUCUMBER	
PINEAPPLE SAFFRON KETEL ONE PINEAPPLE SAFFRON	
BLACKBERRY LAVENDER BUFFALO TRACE BLACKBERRY LAVENDER BITTERS	
BASIL BERRY SMASH VITA MEZCAL STRAWBERRY BASIL BALSAMIC LIME SPLASH OF PINEAPPLE	

WINE SPLITS

LUNETTA PROSECCO 187ML	12
CHANDON BRUT ROSE SPARKLING 187ML	14
KIM CRAWFORD SAUVIGNON BLANC 375ML	20
IMAGERY CHARDONNAY 375ML	24
LA CREMA PINOT NOIR 375ML.....	32
IMAGERY CABERNET 375ML	26

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise us of any allergies or questions about preparation prior to consuming any dishes. All orders for in-room dining will include a \$5 delivery charge and a 22% gratuity on top of charges.