

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.

SMALL PLATES

PAN DE MANCHEGO (V) (N) (D)	orange marmalade whipped butter	7
ACEITUNAS INFUNDIDO ASSORTED OLIVES (G) (N)	citrus rosemary thyme garlic chile de arbol	9
CHEESE PLATE (V)	chef's selection of four cheeses seasonal mostarda & jam traditional accoutrements	18
QUESO FRITTO (V)	romesco sauce wine must	14
FRITTO MISTO (N)	calamari summer squash bell pepper piquillo pepper aioli arugula pistou	19
BRUSSELS SPROUTS	jamón local chèvre cheese pine nuts	14
PATATAS BRAVAS (G) (N)	crispy potatoes palacios chorizo garlic aioli salmorra	13
HAMACHI CRUDO (G) (N)	pickled onion fresno avocado pineapple & aleppo granita	24
GAMBAS AL AJILLO (G) (N)	prawns chile de arbol blood orange garlic chips	24
PULPO (G) (N) (D)	red chermoula white beans arugula herb oil lemon	25
GAZPACHO (V) (G) (N) (D)	cucumber heirloom tomato watermelon mint dehydrated corn	16
HEIRLOOM TOMATO (V) (G)	burrata saba frisée pistachio micro basil	23
CAESAR SALAD (N)	pecorino romano crouton anchovy crispy chickpeas	16
MIXED GREENS (V) (G)	rosemary grilled apricot cherry gel candied pecan brittle local goat feta citrus vinaigrette	16

LARGE PLATES

VERDURA (V) (N)	bulgur wheat eggplant wood-grilled mushrooms fava beans artichoke kale corn broth	32
STRIPED BASS (G) (N)	mussels clams corn heirloom tomato aguachile black garlic gelée	45
BRANZINO (G) (N)	quinoa asparagus thumbelina carrots baby kale basil & pea broth	47
ORGANIC CHICKEN (G) (N)	green beans grilled foraged mushrooms corn purée blistered tomatoes chicken jus	44
CHULETA (G) (N)	fava bean succotash charred cipollini onion toy box tomato red chermoula caramelized hazelnut	54
DIVER SCALLOPS (G) (N)	beluga lentils jamón swiss chard grilled baby fennel chorizo oil	49
HANGAR STEAK (G) (N)	purple potato mousseline spring onion pistou foraged mushroom jumbo asparagus blood orange demi-glace	47
FILET MIGNON (G) (N)	mashed mahón potatoes charred broccolini wood-grilled mushrooms thumbelina carrots heirloom tomatoes haran whiskey au poivre	59

PAELLAS

VALENCIA (G) (N) (D)	bay scallops clams mussels shrimp palacios chorizo whitefish chicken catalan sofrito	49
DE VERDURA (G) (N) (D)	soyrizo charred broccolini campari tomato wood-grilled mushrooms brussels sprouts citrus olives	40
DI PRADO (G) (N) (D)	chermoula chicken filet pinchos rosemary lamb chop chorizo	57

(G) Gluten-Friendly (V) Vegan (N) Vegetarian (N) Nut-Free (D) 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 automatically be added for parties of six or more.

