



# 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.*

## STARTERS

HABAS CON JAMON 15  
WHITE BEAN | COUNTRY HAM | MIREPOIX  
PARM FRISCO

GREEN GODDESS KALE SALAD 17  
ORGANIC TUSCAN KALE | GRAPES | BROCCOLINI  
AGED MANCHEGO | MARCONA ALMONDS

CAESAR SALAD 15  
ARTESIAN GEM LETTUCE | PARMESAN REGGIANO  
TOASTED BUTTERMILK BREAD | ROASTED GARLIC  
DRESSING

PAN SEARED DIVER SCALLOP\* 21  
SAFFRON CAULIFLOWER PUREE | PEPPADEW  
ROMANESCO | CRISPY JAMÓN

FRITTO MISTO\* 18  
CALAMARI | SHRIMP | SWEET PEPPERS  
FRENCH BEANS | PAPRIKA AIOLI | ARUGULA PESTO

*Additions from the wood grill*  
MARINATED CHICKEN BREAST 10  
SALMON\* 14  
MARINATED SHRIMP\* 11

## SIDES

SIDE SALAD 8

FRUIT 8

CHERMOULA FRIES 8

MAHON POLENTA 9

CHARRED BROCCOLINI 7

PAN SEARED DIVER SCALLOP\* 15

## ENTREES

WILD STRIPED BASS\* 43  
SAFFRON CANNELLINI BEANS | BLACK KALE  
CHERMOULA BUTTER | FRIED CAPERS

POLLO AL LADRILLO 41  
ORGANIC BRICK CHICKEN | SPICED SWEET POTATO  
DUMPLING | SPICY CHARRED BRUSSEL SPROUTS  
FIG GASTRIQUE

VALENCIA PAELLA 48  
BOMBA SAFFRON RICE | MARINATED CHICKEN  
CLAMS | SHRIMP | SEA BASS

VEGETARIAN PAELLA 37  
BOMBA SAFFRON RICE | PETITE VEGETABLES  
WOOD FIRED MEATLESS CHORIZO

RIOJA BRAISED SHORT RIB 43  
MAHON AND MUSHROOM POLENTA  
CHARRED BROCCOLINI | PIQUILLO PEPPER JAM

WOOD FIRED 8OZ PRIME FILET\* 55  
VALDEON SCALLOP POTATO | SOUS VIDE KING  
OYSTER MUSHROOM | SAUTÉED FRENCH BEANS  
SHALLOT REDUCTION

## DESSERTS

MEYER LEMON CHEESECAKE 12  
BOURBON BLUEBERRY COMPOTE  
OLIVE OIL STREUSEL

PRADO BREAD PUDDING 12  
CARMEL | CRÈME ANGLAISE | VANILLA CUSTARD  
PISTACHIO

CHOCOLATE CREMA CATALANA 12  
GRAHAM | HONEY MARSHMALLOW | COCOA NIB BARK

\*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.