



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.

SMALL PLATES

BREAD + BUTTER HOUSE-MADE BAGUETTE ORANGE MARMALADE SALTED BUTTER	7
MARINATED OLIVES CITRUS ROSEMARY THYME GARLIC CHILE DE ARBOL.....	9
CHEESE PLATE CHEF SELECTION OF THREE CHEESES CASA FORCELLO MOSTARDA MARCONA ALMONDS	18
EGGPLANT Y PIQUILLOS CHARCOAL ROASTED SPANISH OLIVE OIL SHERRY VINEGAR.....	11
BRUSSELS SPROUTS BACON LEMON PINE NUTS	14
PATATAS BRAVAS CRISPY POTATOES PALACIOS CHORIZO GARLIC AIOLI SALMORRA.....	13
ALBONDIGAS MEATBALLS SOFT POLENTA TOMATO JAMON BRODO	15
JAMON PATA NEGRA IBERICO MANCHEGO CHEESE MARCONA ALMONDS	35/oz
JAMON SERRANO MANCHEGO CHEESE MARCONA ALMONDS	19/oz
WHITE TUNA CRUDO AJI DOLCE PICKLED PEPPERS WHITE BALSAMIC ALEPPO PEPPER MUSTARD SEEDS LEMON DULSE.....	24
GAMBAS AL AJILLO PRAWNS CHILE DE ARBOL VALENCIA ORANGE GARLIC	23
CROQUETTAS DE JAMON Y POLLO PAPRIKA AIOLI FRESH TOMATO	16
HEIRLOOM BEETS SPANISH BLUE CHEESE GOAT CHEESE MOUSSE AGED BALSAMIC RYE	18
CAESAR SALAD PARMIGIANA BUTTERMILK CROUTON ANCHOVY.....	15

LARGE PLATES

VEGAN "SEAFOOD" PASTA PAPPARDELLE PASTA SOFRITO SAUCE CHERRY TOMATO ASPARAGUS MUSHROOM VEGAN SCALLOPS VEGAN SHRIMP	32
BRANZINO BELUGA LENTILS MIREPOIX VEGETABLE PANCETTA.....	49
ORGANIC CHICKEN FRESH TAGLIATELLE MUSHROOMS DIJON CHICKEN JUS TARRAGON.....	45
IBERICO DE BELLOTA ACORN FED IBERIAN PORK SAUCE ROMANESCO GOLDEN & PURPLE BEETS.....	55
DIVER SCALLOPS AGNOLOTTI DEL PLIN MUSHROOM SMOKED BACON VODKA SAUCE.....	48
SHORT RIB SOFT POLENTA VEGETABLE JARDINIÈRE PIQUILLO PEPPER JAM RIOJA WINE DEMI.....	45
PRIME ANGUS FILET MIGNON GREEN PEPPERCORN BRANDY DEMI ASPARAGUS VALDEON POTATOES.....	60
PAELLA VALENCIA ORGANIC CHICKEN MANILLA CLAMS PRAWNS PALACIOS CHORIZO VEGETABLES CATALAN SOFFRITO.....	49

DESSERTS

12

BREAD PUDDING CROISSANTS PISTACHIO BRITTLE HOUSE MADE VANILLA ICE CREAM	
CREMA CATALANA CITRUS CINNAMON BARQUILLO	
TARTA DE SANTIAGO (GLUTEN-FREE) ALMOND CAKE HONEY GRANOLA BUTTERMILK SORBET	
CHOCOLATE BOMBA MILK CHOCOLATE MOUSSE CRISPY RICE GIANDUJA	
LEMON CHEESECAKE BOURBON BLUEBERRIES OLIVE OIL STREUSEL LEMON CURD	

*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.

DOMESTIC BEERS

BUD LIGHT | BUDWEISER | COORS LIGHT | MICHELOB ULTRA | MILLER LITE 7

CRAFT & IMPORT BEERS

PERONI | BLUE MOON | FAT TIRE | STONE IPA | AMSTEL LIGHT | STELLA ARTOIS
MOTHER ROAD TOWER STATION IPA | FOUR PEAKS KILT LIFTER AMBER 8

WHITE WINES BY THE GLASS

	6oz	9oz
GROTH SAUVIGNON BLANC, CALIFORNIA.....	15	21
STONELEIGH SAUVIGNON BLANC, NEW ZEALAND.....	14	20
IL DUCALE PINOT GRIGIO, ITALY.....	14	20
FINCA NUEVA VIURA, SPAIN	15	21
BODEGAS SANTIAGO RUIX ALBARINO, SPAIN.....	14	20
SEQUIOA GROVE CHARDONNAY, CALIFORNIA.....	16	22
SELBACH-OSTER RIESLING, GERMANY.....	13	19
DAOU FAMILY ROSÉ, PASO ROBLES	15	21
MIRAVAL ROSÉ, COTES DE PROVENCE	21	27

RED WINES BY THE GLASS

	6oz	9oz
ELK COVE PINOT NOIR, OREGON	16	22
BELLE GLOS PINOT NOIR, CLARK & TELEPHONE.....	22	28
GUNDLACH-BUNDSCHU MERLOT, CALIFORNIA.....	19	25
BODEGAS LAN RIOJA, SPAIN.....	17	23
FINCA NUEVA TEMPRANILLO, SPAIN	17	23
ALVARO PALACIOS PRIORAT, SPAIN	16	22
VALRAVN ZINFANDEL, CALIFORNIA.....	16	22
JUSTIN CABERNET, PASO ROBLES.....	15	21
MOUNT VEEDER CABERNET, CALIFORNIA.....	23	29

SPARKLING WINES BY THE GLASS

	6oz	9oz
LUNETTA PROSECCO	16	22
BOUVET BRUT ROSÉ, FRANCE	16	22
SCHRAMSBERG BLANC DE BLANCS, CALIFORNIA	20	26
VEUVE CLICQUOT CHAMPAGNE, FRANCE	28	34
MOET & CHANDON BRUT ROSÉ, FRANCE.....	26	32

CRAFT COCKTAILS 15

CAMELBACK COOLER

JALAPEÑO INFUSED EL TESORO BLANCO
LIME | CUCUMBER

HIBISCUS ROSE

TANQUERAY NO. 10 GIN | ST. GERMAIN
ROSÉ | HIBISCUS SYRUP | LEMON

PINEAPPLE SAFFRON

KETEL ONE | PINEAPPLE | SAFFRON

CASA-LOMA

CASAMIGOS BLANCO TEQUILA
FRESH BASIL | GRAPEFRUIT JUICE

COPPER STATE MULE

EL TESORO BLANCO | LIME
PRICKLY PEAR | GINGER BEER

BLACKBERRY LAVENDER

BUFFALO TRACE | BLACKBERRY
LAVENDER BITTERS

BASIL BERRY SMASH

VITA MEZCAL | STRAWBERRY | BASIL
BALSAMIC LIME | SPLASH OF PINEAPPLE

GIN & TONICS ESPAÑOLA STYLE

Gin tonics caught fire in Spain during the last decade. Spain has elevated this classic cocktail to national drink status. Spaniards enjoy these cocktails or copas. In large, bulbous wine glasses to enjoy the aromatics and to keep their hands off the glass so the beverage stays cold.

GINS

AVIATION	15
BOMBAY SAPPHIRE.....	18
FORDS.....	14
GUNPOWDER IRISH.....	18
HENDRICKS.....	15
HENDRICKS NEPTUNIA.....	18
MONKEY 47	20
ROKU	15
SIPSMITH	15
ST. GEORGE.....	15
TANQUERAY	15
TANQUERAY 10.....	18
THE BOTANIST	15

FEVER TREE TONIC

INDIAN | MEDITERRANEAN
ELDERFLOWER | CITRUS | LIGHT