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.

APÉRITIVOS

CRISPY CALAMARI*  15
CHILI PEPPERS | ANCHO AIOLI | PESTO

BAKED TRIPLE CREAM BRIE  11
MEYER LEMON JAM | MARCONA ALMOND
WARM HOUSE SOURDOUGH

MEDJOOL DATES  9
BACON WRAPPED | ALMOND STUFFED
VALDEON BLUE CHEESE CREAM

ROASTED CAULIFLOWER  14
DATES | ALMOND CRUMBLE | LEMON VINAIGRETTE

JUMBO LUMP CRAB TIMBALE  18
HASS AVOCADO | PERSIAN CUCUMBER
GAZPACHO VINAIGRETTE

SEAFOOD PAELLA ARANCINI*  14
SHRIMP | LANGOSTINO | CHORIZO
PIQUILLO PEPPER VINAIGRETTE

LAMB CHOPS*  22
MINT PESTO | GARLIC & HERBS

GAMBAS AL AJILLO*  12
SPICY TOMATO | GARLIC CHIPS

ENSALADAS

Add Shrimp* $9 | Salmon* $12 | Chicken $8

CAPRESE SALAD  15
BURRATA | HEIRLOOM TOMATOES | SWEET BALSAMIC PEARLS
BASIL | GARLIC CROSTINI

HOUSE CHOPPED SALAD  15
ARTISAN ROMAINE | SERDEÑO HAM | GRILLED CHICKEN | EGG
TOMATO | CUCUMBER | FETA CHEESE | PITA STRIPS | AVOCADO
HONEY RED WINE VINAIGRETTE

PRADO KALE SALAD  16
MARINATED KALE | AVOCADO | BROCCOLINI | MANCHEGO | GRAPES
MARCONA ALMONDS | GREEN GODDESS

ROASTED BETT SALAD  16
WILD AMARENA CHERRIES | BABY ARUGULA | CANDIED PECANS
VALDEON BLUE CHEESE | HONEY BALSAMIC

CAESAR SALAD  14
ARTISAN ROMAINE | SOURDOUGH CROUTONS | SHAVED ZAMORANO
PARMESAN CRISP

PRADO PAELLA*  56
LOBSTER TAIL | SHRIMP | SCALLOPS | LANGOSTINO | CHORIZO
FORBIDDEN RICE

PAELLA & PASTA

Gluten free pasta may be substituted for any of the dishes below.

PAELLA A LA VALENCIANA*  38
SHRIMP | SEA BASS | MUSSELS | CLAMS | SALMON | CHICKEN
CHORIZO | SAFFRON RICE
Add Lobster *  15

PRADO PAELLA*  56
LOBSTER TAIL | SHRIMP | SCALLOPS | LANGOSTINO | CHORIZO
FORBIDDEN RICE

VEGETARIAN PAELLA  30
SEASONAL MUSHROOMS | SOY CHORIZO

SEAFOOD TAGLIATELLE*  56
LOBSTER TAIL | SCALLOPS | LANGOSTINO | TOMATO CONFIT
BROCCOLINI | CITRUS MANCHEGO CREAM SAUCE

WILD MUSHROOM LINGUINI  34
FRESH PASTA | SEASONAL WILD MUSHROOMS | THYME
GARDEN VEGETABLES | GARLIC CREAM SAUCE
PARMESAN

A LA PLANCHA

SEARED DIVER SCALLOPS*  42
LEMON SAFFRON RISOTTO | LANGOSTINO | ASPARAGUS
ROASTED PIQUILLO COULIS | BRUSSEL SPROUTS

GLACIER 51 SEA BASS*  55
SAFFRON BEET PURÉE | GLAZED CARROTS | BROCCOLINI
SUMMER SQUASH | ACAI REDUCTION

CRISPY SKIN ORA KING SALMON*  45
CELERIAC MOUSSE | ROASTED BABY VEGETABLES
BLUEBERRY THYME COULIS

A LA PARRILLA

PRIME FILET MIGNON 8 oz*  48
TRUFFLE POTATO PURÉE | BROCCOLINI | TOBACCO ONION
RIOJA REDUCTION

DRY AGED PRIME RIB-EYE 14 oz*  52
FONDANT POTATO | SAUTEED ASPARAGUS
BLACK TRUFFLE BUTTER

RIOJA BRAISED SHORT-RIB 16 oz  39
HOUSE-ROLLED GNOCCHI | MANCHEGO CREAM
SUNBURST SQUASH | BALSAMIC CIPOLLINI ONION

WOOD GRILLED HALF CHICKEN  36
HOUSE-ROLLED GNOCCHI | PARMESAN REGGIANO CREAM SAUCE
ASPARAGUS | HERBED CHERMOULA

PRIVATE EVENTS

For your next event, inquire about Ferdinand’s Cellar and Privé, our two exclusive Private Dining rooms.

EXECUTIVE SOUS CHEF CESAR CORRAL

*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.