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.

HOT STARTERS

HARIRA 10
ROASTED TOMATO SOUP | ORGANIC LENTILS | SAFFRON | LOBSTER FRITTER
SPANISH ONION SOUP 10
PRADO SOURDOUGH | MANCHEGO
CRISPY CALAMARI* 15
CHILI PEPPERS | ANCHO AIOLI | PESTO
ROASTED CAULIFLOWER 14
DATES | ALMOND CRUMBLE | LEMON VINAIGRETTE
MEDJOOL DATES 9
BACON WRAPPED | ALMOND STUFFED | VALDEON BLUE CHEESE CREAM
SEAFOOD PAELLA ARANCINI* 14
SHRIMP | LANGOSTINO | CHORIZO | PIQUILLO PEPPER VINAIGRETTE

COLD STARTERS

Add Shrimp* $9 | Salmon* $12 | Chicken $8
HOUSE CHOPPED SALAD 15
ARTISAN ROMAINE | SERRANO HAM | GRILLED CHICKEN | EGG | TOMATO
CUCUMBER | FETA CHEESE | PITA STRIPS | AVOCADO | HONEY RED WINE VINAIGRETTE
RED PEPPER HUMMUS 15
HERBED GARBANZO | FRESH VEGETABLES | GRILLED PITA
CAPRESE SALAD 15
BURRATA | HEIRLOOM TOMATOES | SWEET BALSAMIC PEARLS | BASIL | GARLIC CROSTINI
CAESAR SALAD 14
ARTISAN ROMAINE | SOURDOUGH CROUTONS | SHAVED ZAMORANO
PARMESAN CRISPS
PRADO KALE SALAD 16
MARINATED KALE | AVOCADO | BROCCOLINI | MANCHEGO | GRAPES
MARCONA ALMONDS | GREEN GODDESS
GAZPACHO SALAD 14
BABY ARUGULA | HEIRLOOM TOMATOES | CUCUMBERS | CROUTONS | PICKLED ONION
SWEET PEPPERS | RADISH | SHERRY VINAIGRETTE
ROASTED BEET SALAD 16
BABY ARUGULA | WILD AMARENA CHERRIES | CANDIED PECANS | HONEY BALSAMIC
VALDEON BLUE CHEESE

EXECUTIVE SOUS CHEF CESAR CORRAL

SANDWICHES & FLATBREADS

All sandwiches served with fries, sweet tots or side salad.
*Add chermoula fries or parmesan truffle fries for $2

PRADO BURGER* 18
ONION BACON JAM | CHIPOTLE AIOLI | BRIE | BRIOCH BUN
GRILLED VEGETABLE SANDWICH 14
MARINATED GRILLED VEGETABLES | AVOCADO SPREAD | FRESH MOZZARELLA
SPICY AIOLI | MULTIGRAIN BUN
FRENCH DIP 18
SHAVED PRIME RIB EYE | MAHON | CARAMELIZED ONION | RIOJA AU JUS
DEMI BAGUETTE
GRILLED CHICKEN SANDWICH 16
AVOCADO PESTO | CRISPY SERRANO HAM | BUTTER LETTUCE | TOMATO
ARTISAN CIABATTA
ROASTED TURKEY BLT 15
APPLEWOOD BACON | HEIRLOOM TOMATO | GARLIC AIOLI | BUTTER LETTUCE
TOASTED BREAD
SHRIMP FLATBREAD* 16
SPICY MARINARA | CHORIZO | HEIRLOOM TOMATOES | MOZZARELLA | CILANTRO
MARGARITA FLATBREAD 15
HEIRLOOM TOMATO | FRESH MOZZARELLA | BASIL

ENTREES

SEAFOOD PAELLA* 22
SHRIMP | LANGOSTINO | CHORIZO | SAFFRON | BOMBA RICE
WOOD-FIRED CHICKEN LINGUINI 25
BROCCOLINI | OVEN ROASTED TOMATO | MANCHEGO CREAM SAUCE
PAN SEARED SALMON* 31
ROASTED FINGERLING POTATOES | SEASONAL VEGETABLES
WHITE WINE BUTTER SAUCE
HAND ROLLED GNOCCHI 22
ROASTED BABY VEGETABLES | MANCHEGO | LEMON ZEST BUERRE BLANC

*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.