

P R A D O

VALENTINE'S WEEKEND

FRIDAY, FEBRUARY 11 - MONDAY, FEBRUARY 14, 2022

TASTING MENU

\$150 per person

BELLOTA JAMÓN IBÉRICO

WHITE TUNA CRUDO

BOURBON BARREL AGED SHOYU | CHOJANG | AGRUMATO OLIVE OIL

CHAWANMUSHI

ANTONIUS STURGEON CAVIAR | PACIFIC ABOLONE | CHARRED CHIVE CRÈME FRAICHE

QUAIL PÂTÉ EN CROÛTE

ORANGE MARMELADE | BLISTERED SHISHITO | PICKLED MUSTARD SEEDS | HOT WATER CRUST

AUSTRALIAN WAGYU STRIP LOIN

POTATO PAVÉ | SETAS AL AJILLO | MADIERA TRUFFLE SAUCE

STRAWBERRIES & CHAMPANGE

STRAWBERRY SORBET | LEMON GELÉE | CHAMPAGNE EMULSION

CHOCOLATE PEANUT BUTTER PALETTE

CARAMEL POPCORN | POPCORN ICE CREAM

EXPERIENCE JAPANESE A5 KOBE BEEF

SEARED RARE - MEDIUM RARE

MALDON SALT | TRUFFLE POTATOES

KAGOSHIMA A5 FILET MIGNON 30/oz

HISOTOMO YURIHISA EYE OF THE RIB 40/oz

*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.

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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
CARAMEL | CRÈME ANGLAISE
VANILLA CUSTARD | PISTACHIO

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

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