



P R A D O



dinner

starters

Traditional gazpacho prepared with red and yellow ripened tomatoes

7

Lentil soup with grilled chorizo, Trampetti extra virgin olive oil

7

Organic lettuces, green onions, radishes, Augustus cabernet vinegar dressing

8

Wild Arugula, local tomatoes, Idiazabal cheese, flat bread, sherry vinegar dressing

8

Caprese with Burrata, oven roasted tomatoes, radicchio, crostone

15

Red and yellow wood fire roasted beets, watercress, marcona almonds, hazelnut oil, acacia spicy honey

9

Sea bream ceviche with red onions, habanero pepper, avocado and Valenciano crackers

11

Seared calamari a la plancha with mizuna greens, aioli and pimeton de la vera

10

Wild spot prawns, rosemary, sea salt, Controne bean

15

Grilled lamb merguez sausage, chickpeas morunos style, Swiss chard

9

Warm fingerling potatoes and grilled octopus salad with coquillo olives

11

Manchego and Mahon cheeses, Serrano ham, citrus marinated olives, Marcona almonds, and dried fig cake

18

DO YOU KNOW:

Planet Trekker's Kids club is open during Prado evening hours

We offer transportation in the neighborhood

Chef de Cuisine: Claudio Urciuoli
Executive Chef: Francesco Roccato

rice and fideos

Paella, traditional rice dish from Valencia, prepared in the wood burning oven. Recipe changes daily (for 2) 38

Saffron baked rice, pork ribs, spicy sausage, morcilla, potatoes, garbanzo beans 19

Fideua' Spaghetini, day boat scallops, langoustine, lobster broth (for 2) 39

Tagliatelle Northern Italian pasta with lamb and pepper ragout 17

Pasta Al Ceppo, sautéed wild mushrooms, manchego cheese 17



the wood fired grill

Grilled rib eye, burrata fresh cheese, piperade sauce 31

Half chicken, leeks, bacon, fingerling potatoes, sherry vinegar 21

Korubuta pork, Muscat, almonds, figs, brown rice 25

Daily lamb trio, Spanish chop, Moroccan shank, French sausage 28

Wild salmon, cous cous, almonds, raisins, local honey 24

Seafood stew with clams, mussels, day boat scallops, langoustines, skate, crostone 26

Wood Roasted bass, parsley, bread crumbs, garlic and olive oil 25

Basque cod stew, piquillo peppers, bread 25

on the side

Roasted new potatoes 4

Seasonal grilled vegetables 5

Wild mushrooms, garlic 5

White Italian Controne beans 4

Chickpeas Morunos style 4

French Fries and sea salt 6

Spinach, olive oil, garlic, chilli flakes 5

Cous Cous, almonds, raisins, local honey 5

Zucchini Escabeche style with garlic and fresh mint 5

Caponata Catalana 5



PRADO'S NIGHTLY FEATURES from the wood fired grill

Quantities are limited, advanced reservations are encouraged.

SUNDAY

GRILLED MEATS* – assortment of grilled meats 26

MONDAY

COCHINILLO – suckling pig authentically prepared according to the Spanish tradition 25

TUESDAY

LAMB – lamb leg, rosemary, garlic, wild mushrooms 28

WEDNESDAY

CHICKEN – chicken, lemon, rosemary 21

THURSDAY

DUCK – Whole roasted duck 24