



P R A D O



Lunch

starters

Gazpacho yellow and red tomatoes
7

Lentil soup with Spanish grilled chorizo,
Trampetti extra virgin olive oil
7

Sea bream ceviche with onions, habanero,
avocado and lime juice,
Valenciano cracker
10

Seared calamari a la plancha with
mizuna greens aioli
11

Wild spot prawns, rosemary, sea salt,
Controne bean
14

Grilled lamb merguez sausage, chickpeas
morunos style, Swiss chard
11

Warm fingerling potatoes and grilled octopus
salad with coquillo olives
12

Antipasto with aged manchego and mahon
cheeses, Serrano ham, citrus marinated
olives, marcona almonds and fig cake
(for 2) 18

salads

Organic baby lettuces, green onions, radishes,
Augustus cabernet vinegar dressing
7

Baby romaine, white anchovies, parmigiano,
garlic aioli, grilled bread
9

Wild Arugula, local tomatoes, Idiazabal cheese,
sherry vinegar dressing
9

Wood roasted beets, watercress, marcona
almonds, hazelnut oil, acacia spicy honey
9

Caprese with Burrata, oven roasted tomatoes,
radicchio, crostone
15

Green beans, potatoes, olives, tomatoes,
seared skate
15

Frisee, endive, **grilled flat iron steak**,
Aleppo peppers
15

sandwiches and pasta

(all sandwiches served with organic greens or fries)

Ciabatta bread, **marinated tuna in olive oil**,
marinated zucchini "escabeche style",
mint and garlic
10

Multigrain bread, **onions and potato frittata**,
tomato jam, butter lettuce
7

Baguette, wood oven **roasted chorizo**,
eggplant tapenade
10

Pita bread, **chicken breast**, baby romaine,
pepper spread, tomatoes
10

Spaghetti allo Scoglio, day boat scallops,
mussels, clams, spot prawns,
spicy tomato sauce
15

Pasta Al Ceppo, sautéed wild mushrooms,
shaved Manchego cheese
15



the wood fired grill

Sonoma chicken skewer, Moroccan blended
spices, bulgur wheat salad
14

Wild salmon, cous cous, almonds, raisins, local
honey
18

The M burger*, American beef, Serrano ham,
Manchego cheese, piquillo peppers
13

sides

Wood oven roasted fingerling potatoes
4

Seasonal grilled vegetables
4

Chickpeas morunos style with saffron, mint
and tomato broth
4

French fries, sea salt
4

DO YOU KNOW:

Planet Trekker's Kids club open during
Prado evening hours

We have the Joya Ambrosia signature drink from
the Joya spa, try it here!

Chef de Cuisine: Claudio Urciuoli

Executive Chef: Francesco Roccato

*Consuming raw undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness