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# Lunch Menu

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26 2 Courses  
30 3 Courses

## Starters

### Soup of the Day

Served with house brown bread

### Fivemiletown Goats Cheese & Piquillo Peppers

Toasted house brown bread, honey walnuts, watercress

### Wild Mushroom Rice

Seasonal wild mushrooms, spinach puree, aged manchego

### Chorizo Cooked in Cider

Pan de cristal, rocket & orange salad

### Mussels & Cockles a la Gallega

Shallots, garlic, chilli, pimento & sherry sauce, sourdough

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## Mains

### Dry Aged Beef Burger

Plancha onions, smoked gubeen, mesquite bbq sauce, pickle

### Chargrilled Fish & Chips

Market fish, tartare sauce, pea puree, charred lemon

### Sweet Potato & Celeriac Bake

Romesco, ember leeks, roast vegetables essence, marcona almonds

### Andalusian Chickpea & Spinach Stew

Roast carrot, garlic toast, house pickles

### Fire Roasted Chicken Supreme

Charred baby gem, bacon crumb, mojo picon, pickled red onion, roasted sweet potato

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## Steaks

### 8 Oz Picanha

10 Oz Striploin (4 supplement)

### Served with a choice of sauce.

Available Sauces: Chimichurri, Smoked Béarnaise, Pepper Sauce, Mesquite Barbecue Sauce, Port Jus

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## Sides

House Chips	3.95	Ember Roasted Leeks & Romesco	3.95
Patatas Bravas	3.95	Heirloom Cherry Tomatoes Salad	4.95
Baby Potatoes & Mojoes	3.95	Spinach a La Catalana	4.95
Rocket & Manchego Salad	3.95	Chargrilled Broccoli & Smoked Béarnaise	4.95
Charred Sweet Potatoes & Chorizo Aioli	3.95	Roasted Romero Pepper	4.95

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## Desserts

### Flan de Caramelo

Vanilla cream, pecan nuts

### Santiago Tart

Almond tart, baked apple, vanilla ice cream, amaretto custard

### Triple Valrhona Chocolate Mousse

Ariaga noir 59%, bahibe 46%, caramelia 36%, hazelnut biscuit

### Tarta de Queso

Basque style baked cheesecake

### Selection of Artisan Cheese

Served with carne de membrillo, Pan de Cristal

### MEATS McLoughlins Butchers | FRESH SEAFOOD Mourne Seafoods and Sustainable Seafood Ireland | FRUITS & VEGETABLES

Caterway, Dublin All our Beef is 100% of Irish origin. Some our dishes contain one or more of the 14 food allergens as identified by the HSE. If you have a food allergy please ask a member of staff & we will be happy to advise if your dish of choice contains one of these. Please note we apply a discretionary 12.5% service charge for parties of 6 or more.

**Prado Tipping Policy:** At Prado, 100% of gratuities left by our guests go to staff. It is our view that all gratuities are for the people who make and serve you your food and drink. So.. all chefs, kitchen porters, waiting staff, bar staff, supervisors, managers and receptionists receive a fair share of the tips left by our wonderful customers.