

# PRADA

MILANO

**Menu**

Welcome to the Prada Caffè at Harrods.

This space adds a new dimension to the Prada brand, born from a desire to offer customers yet another engaging and stimulating experience. Everything here seeks to reflect Prada's tastes and passions and the spirit of curiosity that has always shaped the way it views the world.

The green of the walls, sofas and chairs is an iconic colour for the brand, while the black-and-white chequered floor is a perfect reproduction of the floor of the first historic Prada boutique, opened in 1913 in the Galleria Vittorio Emanuele II in Milan. Some walls are embellished with bas-reliefs featuring the same floral patterns found in some of the brand's most famous stores worldwide.

Prada has chosen a range of exclusive materials for the space: pale-blue porcelain inspired by ancient Celadon pottery, made in Japan using an ages-old coloured glazing technique and with an innovative double black line; blown crystal glassware with a minimalist, modernist look or decorated with the brand's unmistakable triangle pattern; and silver-plated cutlery. All designed to ensure the menu goes hand in hand with impeccable service.

The range of food and drink on offer provides a modern take on Italian tradition. Signature cocktails are joined by classic beverages typically enjoyed as an aperitivo in Venice or after dinner in Milan. The wine list spans the country from Sicily to Piedmont, with only Champagne crossing the border into France. And the large counter and back wall are filled with myriad fine patisserie creations, expertly pairing artisanal techniques and the pursuit of new flavours and aromas with exquisite results.

A blend of modernity and history, tradition and innovation that is quintessentially Prada, and which we hope will ensure your visit is both unique and memorable.

# BREAKFAST

9AM – 11:30AM

MAIN DISH	£
<i>v</i> Yogurt and granola 364 kcal _____ <i>Home-made granola, yogurt and seasonal fruits</i>	13
<i>v</i> Bread and jams 797 kcal _____ <i>Toasted brioche served with Ivy House butter and a selection of jams</i>	9
Eggs Florentine 939 kcal _____ <i>Poached Cacklebean eggs, toasted brioche, spinach, hollandaise and Parmesan aged 24 months</i>	15
<i>vg</i> Avocado toast 714 kcal _____ <i>Toasted sourdough bread served with sliced avocado, hummus, fresh herbs and extra-virgin olive oil</i>	10
Salmon and eggs 717 kcal _____ <i>Faroe Island smoked salmon, scrambled Cacklebean eggs and fresh dill</i>	17
<b>ADDS</b>	
Oscietra caviar 24 kcal _____	22
<i>vg</i> Sliced avocado with lemon and olive oil 174 kcal _____	5
Faroe Island smoked salmon 180 kcal _____	8
Crispy streaky smoked bacon 263 kcal _____	7
<i>v</i> Eggs: poached, scrambled or fried 146 kcal _____	6

*Dietaries; v = vegetarian; vg = vegan*

# PASTRY TRADITION

ALL DAY

CROISSANTS oven-baked sweet laminated dough	£
<i>v</i> Dark chocolate 125 kcal _____	11
<i>v</i> Pistachio cream 79 kcal _____	11
<i>v</i> Raspberry jam 116 kcal _____	11
<i>v</i> Custard cream 116 kcal _____	11
<b>PRALINES</b>	
<i>v</i> Pistachio 56 kcal _____	3.5
<i>v</i> Raspberry 56 kcal _____	3.5
<i>v</i> Caramel 55 kcal _____	3.5
<i>v</i> Almond 53 kcal _____	3.5
<i>v</i> Orange 50 kcal _____	3.5
<i>v</i> Matcha tea 53 kcal _____	3.5
<b>SHORTBREAD BISCUIT with chocolate ganache</b>	
<i>v</i> Yellow, pink, green or brown 82 kcal _____	5
<i>v</i> MARRON GLACÉ _____	8

*Also available for take-away*

*Dietaries; v = vegetarian; vg = vegan*

*If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order. Harrods cannot guarantee that any of our products are free from allergens, as a wide variety of ingredients are handled in the same space in our kitchens. Calories declared are for guidance only, are based on the complete dish/drink as listed on the menu and are correct at the time of menu print. Adults need around 2,000 kcal a day. While Harrods does its utmost to ensure that all intrinsic foreign bodies – eg, bones, shell, fruit stones etc – are removed from our products, small pieces may remain.*

*A discretionary service charge of 12.5% will be added to your bill, all of which is paid to our restaurant and kitchen staff. A £1 cover charge will be applied per person. VAT is charged at the applicable rate.*

# PASTRY TRADITION

ALL DAY

## MONOPORTIONS

£

Tiramisù 405 kcal ..... 16.75

Mascarpone cream, ladyfingers soaked in coffee  
and unsweetened cocoa powder

Pistachio tiramisù 319 kcal ..... 16.75

Pistachio croccantino with Bronte pistachio cream,  
almond sponge cake and mascarpone cream

Chocolate tiramisù 343 kcal ..... 16.75

Cocoa sponge cake and hazelnut crunchy with  
a dark chocolate creamy and mascarpone mousse

Hazelnut cake 439 kcal ..... 16.75

Pâte sablée base, hazelnut cream and cocoa sponge cake,  
covered with dark chocolate mousse

v Fresh fruit tartlet 188 kcal ..... 16.75

Shortcrust pastry base with a delicate custard cream  
decorated with fresh fruit

Strawberry cake 390 kcal ..... 16.75

Red berry and strawberry cream, sponge cake,  
covered in vanilla Bavarian cream

Gianduja cake 455 kcal ..... 16.75

Cocoa sponge cake and hazelnut crunchy with a creamy  
dark-chocolate and vanilla Bavarian cream

Also available for take-away

Dietaries; v = vegetarian; vg = vegan

# PASTRY TRADITION

ALL DAY

Pistachio cake 418 kcal ..... 16.75

Pistachio croccantino with Bronte pistachio cream,  
sponge cake and vanilla Bavarian cream

Lemon cake 507 kcal ..... 16.75

Lemon cream, sponge cake, Sicilian lemon jelly  
and vanilla Bavarian cream

Marron glacé and passion fruit cake 343 kcal ..... 16.75

Marron glace Bavarian mousse, dark chocolate sponge  
and exotic fruit gelée

72% dark chocolate cake 332 kcal ..... 16.75

Cocoa and chocolate sponge cake base filled with chocolate cream,  
raspberry jelly and chocolate mousse

If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order. Harrods cannot guarantee that any of our products are free from allergens, as a wide variety of ingredients are handled in the same space in our kitchens. Calories declared are for guidance only, are based on the complete dish/drink as listed on the menu and are correct at the time of menu print. Adults need around 2,000 kcal a day. While Harrods does its utmost to ensure that all intrinsic foreign bodies – eg, bones, shell, fruit stones etc – are removed from our products, small pieces may remain.

A discretionary service charge of 12.5% will be added to your bill, all of which is paid to our restaurant and kitchen staff. A £1 cover charge will be applied per person. VAT is charged at the applicable rate.

# GELATO

**CUP** £  
Selection of three flavours \_\_\_\_\_ 14.50

## FLAVOURS

<i>v</i> Chocolate 116 kcal	<i>vg</i> Lemon 42 kcal
<i>v</i> Coffee 105 kcal	<i>vg</i> Mango 54 kcal
<i>v</i> Cream 108 kcal	<i>v</i> Pistachio 104 kcal
<i>v</i> Hazelnut 105 kcal	<i>vg</i> Raspberry 60 kcal
<i>v</i> Tiramisù 118 kcal	<i>vg</i> Strawberry 55 kcal

*Complementary whipped cream on request 112 kcal*

*Calories per scoop (50g)*

*Also available for take-away*

*Dietaries; v = vegetarian; vg = vegan*

# SAVOURY SELECTION

ALL DAY

**SAVOURY PASTRIES** baked savoury croissant £  
*v* Buffalo mozzarella, tomato, basil 316 kcal \_\_\_\_\_ 15  
San Daniele prosciutto and butter 534 kcal \_\_\_\_\_ 17  
Beef Bresaola, wild rocket and Parmesan aged  
24 months 490 kcal \_\_\_\_\_ 18

## PIZZETTA

 baked puffed dough

*v* Tomato, buffalo mozzarella, basil 189 kcal \_\_\_\_\_ 15

## TOASTS

 toasted brioche bread

Sliced cooked ham, Fontina cheese 567 kcal \_\_\_\_\_ 18  
*v* Rich cream cheese with basil, mint, olives, capers,  
aubergine, mozzarella, sun-dried tomatoes 493 kcal \_\_\_\_\_ 16  
Lobster, prawns, lettuce, boiled egg, Mary Rose sauce 539 kcal \_\_\_\_\_ 32

## CROSTONI

*v* Olive sourdough bread, herb cream cheese, marinated  
zucchini and almonds 479 kcal \_\_\_\_\_ 16  
White sourdough bread, stracciatella cheese, sundried  
tomatoes, San Daniele prosciutto 877 kcal \_\_\_\_\_ 18  
*v* Mixed seeds sourdough bread, basil pesto, datterino  
tomatoes and pistachio crunch 1276 kcal \_\_\_\_\_ 18

*If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order. Harrods cannot guarantee that any of our products are free from allergens, as a wide variety of ingredients are handled in the same space in our kitchens. Calories declared are for guidance only, are based on the complete dish/drink as listed on the menu and are correct at the time of menu print. Adults need around 2,000 kcal a day. While Harrods does its utmost to ensure that all intrinsic foreign bodies – eg, bones, shell, fruit stones etc – are removed from our products, small pieces may remain.*

*A discretionary service charge of 12.5% will be added to your bill, all of which is paid to our restaurant and kitchen staff. A £1 cover charge will be applied per person. VAT is charged at the applicable rate.*

## LUNCH

12PM – 9 PM

### NIBBLES

£

- v* Bread basket 924 kcal \_\_\_\_\_ 5  
*Selection of warm sourdough bread*
- vg* Olives 146 kcal \_\_\_\_\_ 5  
*House marinated Nocellara olives*
- v* Focaccia 468 kcal \_\_\_\_\_ 8.5  
*Our focaccia flavoured with rosemary and extra-virgin olive oil*

### STARTERS

- v* Burrata 378 kcal \_\_\_\_\_ 20  
*Buffalo burrata, mixed heritage tomatoes, dill oil*
- Salmon carpaccio 864 kcal \_\_\_\_\_ 23  
*Scottish salmon, fennel, avocado salad*
- Caesar salad with shrimp 2351 kcal \_\_\_\_\_ 32  
*Shrimps, baby gem, Parmesan aged 24 months, Caesar dressing, toasted bread*
- v* Parmigiana 436 kcal \_\_\_\_\_ 17  
*Slow cooked aubergine, rich tomato sauce, buffalo mozzarella, Parmesan aged 24 months, basil*
- Beef carpaccio 1413 kcal \_\_\_\_\_ 22  
*Seared British beef, marinated zucchini, salsa verde, pinenuts*

*Dietaries; v = vegetarian; vg = vegan*

## LUNCH

12PM – 9 PM

### MAINS

£

- v* Cacio e pepe 2592 kcal \_\_\_\_\_ 30  
*Rigatoni cacio e pepe with pistachio crunch*
- v* Spaghetti 419 kcal \_\_\_\_\_ 29  
*Spaghetti with San Marzano tomatoes, stracciatella, fresh basil*
- v* Gnocchi with pesto 406 kcal \_\_\_\_\_ 27  
*Gnocchi with basil pesto, green beans, sautéed potatoes, Parmesan aged 24 months*
- Cod 208 kcal \_\_\_\_\_ 42  
*Cod, datterino tomatoes, capers, olives, crushed potatoes*
- Chicken 999 kcal \_\_\_\_\_ 26  
*Chicken breast, red and yellow peppers, red onions*

### SIDES

- v* Heritage tomatoes salad 67 kcal \_\_\_\_\_ 8.5
- v* Crispy courgettes, tempura batter, Maldon sea salt 77 kcal \_\_\_\_\_ 8.5
- vg* Roasted potatoes 271 kcal \_\_\_\_\_ 8.5
- vg* Fennel salad, oranges and Taggiasca olives 262 kcal \_\_\_\_\_ 8.5

*Dietaries; v = vegetarian; vg = vegan*

*If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order. Harrods cannot guarantee that any of our products are free from allergens, as a wide variety of ingredients are handled in the same space in our kitchens. Calories declared are for guidance only, are based on the complete dish/drink as listed on the menu and are correct at the time of menu print. Adults need around 2,000 kcal a day. While Harrods does its utmost to ensure that all intrinsic foreign bodies – eg, bones, shell, fruit stones etc – are removed from our products, small pieces may remain.*

*A discretionary service charge of 12.5% will be added to your bill, all of which is paid to our restaurant and kitchen staff. A £1 cover charge will be applied per person. VAT is charged at the applicable rate.*

## DRINKS

### MINERAL WATER \_\_\_\_\_ £ 6.95

Acqua Panna 0.75 lt                      San Pellegrino 0.75 lt

### SOFT DRINKS \_\_\_\_\_ 4.95

Chinotto Lurisia 145 kcal                      Ginger ale 70 kcal

Coca-Cola 42 kcal                      Lemonade 59 kcal

Coca-Cola Zero 0 kcal                      Tonic water 56 kcal

### ICED TEAS \_\_\_\_\_ 5.7

Lemon iced tea 117 kcal                      Peach iced tea 117 kcal

### FRESH JUICES \_\_\_\_\_ 5.7

Apple 125 kcal                      Orange 108 kcal

Pineapple 120 kcal                      Grapefruit 90 kcal

## COFFEE AND HOT DRINKS

### COFFEE BAR \_\_\_\_\_ £

Espresso 2 kcal \_\_\_\_\_ 5.25      Flat white 87 kcal \_\_\_\_\_ 6.5

Americano 4 kcal \_\_\_\_\_ 5.9      Latte 136 kcal \_\_\_\_\_ 6.5

Cappuccino 96 kcal \_\_\_\_\_ 6.5      Hot chocolate 396 kcal \_\_\_\_\_ 10

*Complementary whipped cream*

### TEA AND HERBAL INFUSION SELECTION \_\_\_\_\_ 6.25

Majestic Earl Grey

Rooibos Vanilla Earl Grey

Assam Breakfast

Green tea Jasmin Mao Jian

Rose White

Chamomile

*A discretionary service charge of 12.5% will be added to your bill, all of which is paid to our restaurant and kitchen staff. A £1 cover charge will be applied per person. VAT is charged at the applicable rate.*

## COCKTAILS

<b>CLASSIC</b>	£
Spritz Aperol _____ <i>Aperol, prosecco, soda</i>	17
Spritz Campari _____ <i>Campari, prosecco, soda</i>	17
Negroni _____ <i>Campari, vermouth, gin</i>	17
Martini Cocktail _____ <i>Gin/vodka, dry vermouth</i>	17
Espresso Martini _____ <i>Vodka, espresso, coffee liqueur</i>	17
Paloma _____ <i>Blanco Tequila, agave syrup, lime juice, grapefruit soda</i>	17

## COCKTAILS

<b>SIGNATURE</b>	£
Tuscan Blossom _____ <i>Seven Hills gin, Fiorente elderflower liqueur, lime and rosemary oleo, soda, prosecco</i>	18
Grand 75 _____ <i>Grand Marnier Cordon Rouge, sugar syrup, lemon juice, Champagne</i>	18
Black tie _____ <i>Glenmorangie Nectar d'Or, black cardamom syrup, Barolo chinato, soda water</i>	18
1865 _____ <i>Seven Hills Gin, yuzu sake, lime cordial, lime juice, ginger beer, angostura bitter</i>	18
Cold brew Americano _____ <i>Campari, vermouth rosso infused with Lavazza coffee, soda water</i>	18
Lychee Olong Champagne _____ <i>Lychee liqueur, Oolong tea, salted syrup, Champagne</i>	18

### NO/LOW ALCOHOL

Spritz Marino _____ <i>Everleaf Marine, grapefruit, lime, Fever-Tree Mediterranean tonic</i>	15
Espresso Minthini _____ <i>Lavazza espresso, hazelnut syrup, mint liqueur</i>	15
Hammam Rosé _____ <i>Hibiscus infusion, rose and clove syrup, grapefruit soda</i>	15
Green Ume _____ <i>Lime cordial, green tea, peach and jasmine, salted syrup</i>	15

A discretionary service charge of 12.5% will be added to your bill, all of which is paid to our restaurant and kitchen staff. A £1 cover charge will be applied per person. VAT is charged at the applicable rate. In accordance with the Weights and Measures Act, in these premises, the measure for the sale of spirits is 25ml or multiples thereof, and 125ml or 175ml for wines.



## WINES

### RED WINES

Glass 125 ml Bottle £

Barbera d'Alba DOC <i>Giulia Negri, Mazzei 2018 – Piemonte</i>	10.5	53
Barolo DOCG <i>Pio Cesare 2018 – Piemonte</i>		130
Valpolicella Classico DOC <i>Allegrini 2021 – Veneto</i>	9.5	48
Chianti Classico DOCG <i>Fonterutoli, Mazzei 2020 – Toscana</i>		120
Toscana IGT <i>Le Difese, Tenuta San Guido 2020 – Toscana</i>	12.5	65
Toscana IGT <i>Tignanello, Marchesi Antinori 2016 – Toscana</i>		230
Etna Rosso DOP <i>Idda, Gaja 2019 – Sicilia</i>		100
Noto Rosso DOC <i>Zisola, Mazzei 2020 – Sicilia</i>	11.5	59

### ROSÉ WINES

Nebbiolo <i>Il Rosato, Cantine Nervi 2021 – Piemonte</i>	10	60
Salento Negroamaro Rosato IGT <i>Calafuria, Tormaresca 2021 – Puglia</i>	12	55

Our Italian wines are organised in geographical order from north to the south of Italy.

## WINES

### WHITE WINES

Glass 125 ml Bottle £

Gavi DOCG <i>Montessoro, Tenuta La Giustiniana 2021 – Piemonte</i>	14	73
Langhe DOP <i>Rossj-Bass, Gaja 2021 – Piemonte</i>		150
Soave Classico <i>La Rocca, Pieropan 2020 – Veneto</i>		90
Bolgheri DOC <i>Tenuta Guado al Tasso, Marchesi Antinori 2022 – Toscana</i>	11.5	63
Umbria IGT <i>Bramito del Cervo, Tenuta Castello della Sala, Marchesi Antinori 2022 – Umbria</i>	15	76
Umbria IGT <i>Cervaro della Sala, Tenuta Castello della Sala, Marchesi Antinori 2020 – Umbria</i>		180
Colline Pescaresi IGT <i>Pecorino, Contesa 2021 – Abruzzo</i>	9.5	48

A discretionary service charge of 12.5% will be added to your bill, all of which is paid to our restaurant and kitchen staff. A £1 cover charge will be applied per person. VAT is charged at the applicable rate. In accordance with the Weights and Measures Act, in these premises, the measure for the sale of spirits is 25ml or multiples thereof, and 125ml or 175ml for wines.

## WINES

### SPARKLING AND CHAMPAGNE

Glass 125 ml Bottle £

Prosecco Superiore Extra Brut _____ <i>Valdobbiadene DOCG, Montagnole Rive di Santo Stefano, Umberto Bortolotti – Veneto</i>	16	60
Prosecco Rosé Millesimato _____ <i>Treviso DOC, Villa Marcello – Veneto</i>	16	60
Champagne Brut _____ <i>Collection 243, Louis Roederer – France</i>	24	130
Champagne Brut Rosé _____ <i>Billecart-Salmon – France</i>		210
Champagne Brut Grande Cuvée _____ <i>Krug – France</i>		400

## WINES

### DESSERT WINE

Glass 125 ml Bottle £

Moscato d'Asti DOCG _____ <i>Piasa San Maurizio, Forteto della Luja 2021 – Piemonte</i>	9.5	55
--	-----	----

*A discretionary service charge of 12.5% will be added to your bill, all of which is paid to our restaurant and kitchen staff. A £1 cover charge will be applied per person. VAT is charged at the applicable rate. In accordance with the Weights and Measures Act, in these premises, the measure for the sale of spirits is 25ml or multiples thereof, and 125ml or 175ml for wines.*

**PRADA**  
MILANO