



MDRD

THE RHYTHM OF MADRID

SOPA Y ENSALADA

PEQUEÑA GEMA

gem lettuce, pistachio crema, crushed pistachio, fresh herbs *gf* | 13

SALMOREJO

heirloom tomato, piquillo pepper, cucumber, picual olive oil, egg | 12

ENSALADA DE PEPINO

cucumber, sweet peppers, coconut cheese, radish, salsa verde *gf* | 13

TAPAS

PAN CON TOMATE

toasted ciabatta, tomato, aioli | 9

PATATAS BRAVAS

crispy potatoes, salsas bravas, aioli | 11

CROQUETAS DE CHAMPIÑONES

wild mushroom, manchego, fig jam, sun dried tomato aioli | 13

ESPÁRRAGOS BLANCOS

pickled white asparagus, idiazabal crema, marcona almond *gf* | 15

GAMBAS AL AJILLO

sautéed shrimp, chili, garlic sauce *gf* | 18

TORTILLA DE MDRD

MDRD's spanish omelette, potato, onion, manchego, garlic aioli *gf* | 13

PIMIENTOS DE PADRÓN

blistered peppers, lemon, sea salt, espelette aioli *gf* | 13

SALMÓN CON TRUFA

cold-smoked salmon, puff pastry, truffle, honey, crema | 19

TARTAR DE ATÚN*

ahi tuna, avocado, roe, squid ink cone | 15

PULPO A LA GALLEGA

galician style grilled octopus, fingerling potato, dehydrated olive, pimentón oil, squid ink vinaigrette | 19

JAMÓN Y QUESOS

variety of cured meats, cheese, olive, membrillo | 42

PLATOS PRINCIPALES

POLLO ASADO

roasted chicken breast, cumin and tomato rice, sweet pepper, artichoke, chicken reduction *gf* | 32

COCHINILLO ASADO

roasted iberian pork belly, romesco sauce, arugula, fig, radish *gf* | 32

BACALAO AL AJILLO

lightly salted cod, garlic sauce, grilled scallion, chorizo oil, potato pave *gf* | 34

VIEIRAS

pan seared scallops, arroz verde, serrano crisp, sherry glazed mushroom, pea, lemon aioli *gf* | 36

FILETE A LA PLANCHA*

beef tenderloin steak, piquillo pepper and black garlic sauce, thumbelina carrot, wild mushroom, confit potato, anise reduction *gf* | 52

PAELLA MIXTA

shrimp, chicken, chorizo, bomba rice, artichoke, piquillo, espelette aioli *gf* | 32 *single* | 62 *for 2*

POSTRES

EL LIMÓN

yuzu white chocolate mousse, meyer lemon marmalade, lime caviar, meringue *gf* | 16

ÁRBOL DE CAMELO

dark chocolate soufflé, strawberry gelato, spun sugar *gf* | 16

CREMA CATALANA

citrus and cinnamon infused baked custard, caramelized sugar *gf* | 13



To host an event in one of our MDRD private dining rooms, please contact mdrd@ahchospitality.com or call 616.776.6460.

*Please tell your server if you have food allergies or other dietary restrictions. We will make reasonable efforts to accommodate your needs, but please understand that the Hotel is not an allergen-free facility, and cannot guarantee that any item is completely free of any allergen or ingredient. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Ask your server about menu items that are cooked to order or served raw.*



DRINK MENU

COCKTAILS

GIN & TONIC

watershed 'guild' gin, fever tree elderflower tonic, fresh lemon, wildflower honeycomb | 14

SOLERA BARREL AGED CÓCTEL

cardenal mendoza brandy de jerez, rye whiskey, vermut lustau, benedictine, bitters, barrel-aged in-house for 4–6 weeks | 16

MULE OF LA MANCHA

vodka, ginger, lime, alma de trabanco, topo chico | 14

SHERRY COBBLER

our house sherry blend, brandy de jerez, seasonal fruits and jam, lemon, basil | 14

FLAMENCO REÁL

mahon gin, fresh lemon, alma de trabanco, orange curacao, anís | 15

BRAMBLE

rye whiskey, st. george 'terroir' gin, blackberry, white port, lemon, egg white, singed rosemary | 15

THE EXPAT

fundador amontillado brandy de jerez, bourbon, demerara, burlesque bitters, pernod rinse | 15

MERCADO MARGARITA

guajillo pepper infused mezcal, watermelon shrub, lime, cava | 15

RAOUL SILVA

gin, fino sherry, cynar, squid ink | 13

SPANISH COFFEE

overproof demerara rum, orange curacao, coffee, cream, nutmeg, served hot | 14

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BEER

ESTRELLA GALICIA Spain | *Lager* | 6

JAI ALAI Florida | *IPA* | 6

PERRIN BLACK Grand Rapids | *Cascadian Dark Ale* | 6

BELL'S KALAMAZOO STOUT Kalamazoo | *American Stout* | 6

ISASTEGI SAGARDO Spain | *Natural Cider* | 6

SOCIAL CLUB CITRUS GIMLET Missouri | *Hard Seltzer* | 6

WILD BASIN BLACK RASPBERRY Colorado | *Hard Seltzer* | 6





WINE BY THE GLASS

VINO DE JEREZ

NV	Bodegas César Florido Fino “Cruz del Mar” – Chipiona, ESP	10
NV	Bodegas César Florido “Moscatel Dorado” – Chipiona, ESP	10

VINO ESPUMOSO

2020	Avinyó “Petillant” – Penedès, ESP	11 40
2017	Raventós i Blanc “De Nit” Rosé – Conca del Riu Anoia, ESP	17 54

VINO BLANCO

2020	Ameztoi Txakolina – Getariako Txakolina, ESP	14 48
2019	Gulp/Hablo Verdejo – Castilla-la Mancha, ESP	10 40
2019	Neboa Albariño – Rías Baixas, ESP	11 40
2018	Ladeiras do Xil “Gaba do Xil” Godello – Valdeorras, ESP	13 47
2019	Cep “Hopkins Ranch” Sauvignon Blanc – Russian River Valley, CA	17 58
2018	Lioco Chardonnay – Sonoma County, CA	15 52

VINO ROSADO

2020	Bodegas Ostatu Rosé of Tempranillo & Garnacha - Rioja Alavesa, ESP	12 44
2020	Ameztoi “Rubentis” Txakolina Rosé – Getariako Txakolina, ESP	14 48

VINO TINTO

2018	Bernabeleva “Camino de Navaherreros” Garnacha – Madrid, ESP	11 42
2019	Guímaro Mencía – Ribeira Sacra, ESP	15 54
2019	Ca'n Verdura “Negre” Mantonegro Blend – Binissalem-Mallorca, ESP	15 53
2019	Alfredo Maestro “Viña Almate” Tempranillo – Castilla y León, ESP	14 49
2012	López de Heredia “Viña Cubillo” Tempranillo Blend – Rioja Alta, ESP	21 73
2018	Catena Malbec – Mendoza, ARG	14 47
2018	PSI by Peter Sisseck Tempranillo – Ribera del Duero, ESP	24 84
2019	Chappallet “Mountain Cuvée” Cabernet Sauvignon Blend - Napa Valley, CA	20 71

WINE BY THE BOTTLE

VINOS ESPUMOSOS

NV	Waris-Larmandier Particules Crayeuses - Grand Cru” - Champagne, FR - 1.5L	295
NV	Krug “Grand Cuvée” – Champagne, FR	325
NV	Krug “Rosé” - Champagne, FR	725

VINO BLANCO

2019	Can Sumoi “Perfum” Moscatel, Macabeo, Parrellada – Penedès, ESP	46
2019	Can Sumoi Xarel-lo – Penedès, ESP	51
2019	Do Ferreiro “Cepas Vellas” Albariño – Rias Baixas, ESP	108
2019	Envinate “Palo Blanco” Listan Blanco – Tenerife – Islas Canarias, ESP	114
2012	López de Heredia “Viña Gravonia” Viura - Rioja Alta, ESP	79
2017	4 Monos “Cadalso de los Vidrios” Albillo Real – Vinos de Madrid, ESP	99
2017	Remelluri “Blanco” White Blend – Rioja Alavesa, ESP	199
2016	Ashes & Diamonds “Blanc No. 2” Sauvignon Blanc & Semillon – Napa Valley, CA	89

VINO TINTO

2019	Bichi Listan Negro – Tecate, MEX	67
2015	Els Jelpins Sumoll & Garnacha – Penedès, ESP	145
2019	Envinate “Lousas – Vina de Aldea” Mencía – Ribeira Sacra, ESP	87
2018	Las Jaras “Sweet Berry Wine” Cariñena Blend – Mendocino County, CA	78
2018	Costers del Priorat “Petit Pissarres” Garnacha & Cariñena – Priorat, ESP	45
2000	Urbina Tempranillo – Rioja Alta, ESP	99
2008	López de Heredia “Viña Bosconia Reserva” Tempranillo Blend – Rioja Alta, ESP	93
2008	López de Heredia “Viña Tondonia Reserva” Tempranillo Blend – Rioja Alta, ESP	120
2012	Remelluri “Granja Remelluri” Tempranillo Blend - Rioja Alavesa, ESP	199
2018	4 Monos “GR-10” Garnacha Blend - Vinos de Madrid, ESP	49
1982	Chateau Cheval Blanc Cabernet Franc & Merlot – St. Emillion, FR	2100
2018	Alvaro Palacios “Finca Dofi” Garnacha – Priorat, ESP	169
2018	Dominio de Pingus “Flor de Pingus” Tempranillo – Ribera del Duero, ESP	199
2011	Dominio de Pingus “Pingus” Tempranillo – Ribera del Duero, ESP	1900
2015	Catena Zapata “Nicolas Catena Zapata” – Cabernet Sauvignon – Mendoza, ARG	205
2016	Ashes & Diamonds “Red Hen Vineyard” Cabernet Sauvignon – Napa Valley, CA	175

VINO DULCE

NV	Bodegas César Florido “Moscatel Dorado” – Chipiona, ESP	10
NV	Bodegas Lustau “Vermut Rojo” – Jerez, ESP	10
NV	Rare Wine Company “Historic Series - Boston” Bual – Madeira, PRT	18

