



# MDRD

THE RHYTHM OF MADRID

## SOPA Y ENSALADA

### PEQUEÑA GEMA

gem lettuce, pistachio crema, crushed pistachio, fresh herbs | 12

### GAZPACHO

herbed croutons, chive oil | 9

### ENSALADA DE PEPINO

cucumber, sweet peppers, coconut cheese, radish, salsa verde | 12

## TAPAS

### PAN CON TOMATE

toasted ciabatta, tomato, aioli | 8

### PATATAS BRAVAS

crispy potatoes, salsa bravas, aioli | 10

### CROQUETAS DE JAMÓN SERRANO

serrano ham, manchego, figs jam, sun dried tomato aioli | 13

### GAMBAS AL AJILLO

griddled shrimp, chili, garlic sauce | 16

### TORTILLA DE MDRD

MDRD's spanish omlette, egg, potato, onion, manchego, garlic aioli | 13

### PIMIENTOS DE PADRÓN

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

### TARTAR DE ATÚN

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

### PULPO A LA GALLEGA

galician style grilled octopus, fingerling potato, dehydrated oilives, pimentón oil, squid ink vinaigrette | 15

### JAMÓN Y QUESOS

selection of cured meats, cheeses, pickles, almonds, membrillo | 25

## PLATOS PRINCIPALES

### POLLO ASADO

roasted chicken breast, cumin and tomato rice, sweet peppers, artichoke, chicken jus | 30

### COCHINILLO ASADO

roasted pork belly, romesco sauce, arugula, figs, radish | 32

### BACALAO AL AJILLO

lightly salted cod, garlic sauce, grilled green onions, chorizo oil, potato pave, pea tendrils | 34

### VIEIRAS

pan seared scallops, arroz verde, serrano crisps, sherry glazed mushrooms, peas, pea tendrils, lemon aioli | 35

### FILETE A LA PLANCHA

grilled beef tenderloin steak, piquillo pepper and black garlic sauce, thumbelina carrots, mushrooms, confit potatoes, anise jus | 44

### PAELLA MIXTA

shrimp, chicken, chorizo, bomba rice, artichoke, piquillo, espilette aioli | 30 single | 55 for 2

## POSTRES

### CREMA DE LIMON

sculptured lemon filled with Meyer lemon cream, finger limes, mint | 13

### ÁRBOL DE CAMELO

cotton candy tree, vanilla anglaise, dark chocolate, strawberry gelato | 13

### CREMA CATALANA

caramelized traditional custard, orange | 10



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.