



MDRD

THE RHYTHM OF MADRID

ENSALADA

SANGRE DE MARY

heirloom tomato, arugula, manchego, pickled onion, pickled gherkins, migas, bloody mary vinaigrette | 15

ENSALADA DE PEPINO

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

TAPAS

PAN CON TOMATE

mini ciabatta, tomato, aioli | 9
add jamon iberico | 7

PATATAS BRAVAS

crispy potatoes, salsa bravas, aioli | 12

TORRIJAS

lemon gelee, raspberry cheese, raspberry caviar, custard bread, crème fraîche | 18

CHURROS CON FRUTA

house made churro bites, cocoa powder, fresh seasonal fruit, crème anglaise | 14

HUEVOS RELLENOS

baked eggs, garlic, pimenton, house chorizo, crispy serrano, pickled red onion, pickled mustard seed | 17

PLATOS PRINCIPALES

AMERICANO

sunny side egg, chorizo, roasted potatoes, crispy serrano, toast point | 21

BISTEC CON HUEVOS

dry rub strip loin, sherry poached egg, pedro ximenez reduction, roasted potato, arugula *gf* | 52

POLLO Y GOFRE

paella rice waffle, picante pan-fried chicken, espelette honey, salsa brava *gf* | 32

SALMON BENEDICTO

smoked salmon, fresh tomato, sherry poached egg, biscuit, sauce grimrod | 34

HUEVOS ROTOS

morcilla, roasted potato, manchego sauce, sunny egg, paprika oil *gf* | 24

TORTILLA DE MDRD

spanish omelet, onion, potato with aioli *gf* | 15
add jamon iberico | 7
add shaved truffle | 12

EXECUTIVE CHEF | Erika Bringham

GENERAL MANAGER | Anthony Martir



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.



BEBIDAS

CÓCTELES

GIN TONIC

tanqueray 'sevilla' orange gin, elderflower tonic water, fresh basil, vanilla bean | 17

MIMOSA

cava petillant, blood orange, vermut rosé, dehydrated strawberry dusting | 15

SALMAREJO

ciabatta infused vodka, heirloom tomatoes, cucumber, paquillo peppers, pimenton salt, pintxo | 17

COPA JEREZ

fino and moscatel sherry, brandy de jerez, strawberry-fig reduction, fresh lemon, grated nutmeg | 17

CARAJILLO

fresh espresso, licor 43, demerara. *served cold* | 15

CAFE ESPANA

overproof demerara rum, magdala, coffee, malted cream, grated nutmeg. *served hot* | 15

MÓCTELES

COPA LUJO

amethyst 'cucumber serrano' distillate, fresh strawberries, basil, lime | 17

CAFÉ Y TÉ

ESPRESSO | 5

AMERICANO | 5

COFFEE | 4

RASPBERRY NECTAR TEA | 4

ENGLISH BREAKFAST TEA | 4

