



MDRD

THE RHYTHM OF MADRID

POSTRES

EL LIMÓN

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

CREMA CATALANA

citrus cheesecake, brûlée sugar, fresh fruit, vanilla bean cookie, figs | 16

ÁRBOL DE CAMELO

brown butter almond cake, rioja poached pear compote, toasted vanilla gelato, spun sugar | 17

TARTA DE QUESO

basque style corn custard, lemon caramel sauce, candied walnut, powdered corn *gf* | 16

CAFÉ Y TÉ

ESPRESSO | 5

AMERICANO | 5

COFFEE | 4

RASPBERRY NECTAR TEA | 4

ENGLISH BREAKFAST TEA | 4

CÓCTELES

CARAJILLO

liquor 43, espresso, nutmeg. served chilled | 15

AMARI

ALMA DE TRABANCO *ESP* | 10

AMARO NONINO *Italy* | 12

BRANCA MENTA *Italy* | 5

CAMPARI *Italy* | 10

CYNAR *Italy* | 10

EASTERN KILLE 'GENEPEY L' EPICA'
Grand Rapids, MI | 12

EASTERN KILLE FERNET *Grand Rapids, MI* | 12

FRNET BRANCA *Italy* | 5

LICOR 43 *ESP* | 10

LO-FI VINA AMARI *California, US* | 10

MAGDALA *ESP* | 10

VINO FORTIFICADO

NV	EQUIPO NVAZOS Fino – Jerez, ESP	12 gl
NV	EQUIPO NVAZOS Manzanilla – Andalucía, ESP	12 gl
NV	EQUIPO NVAZOS Amontillado – Jerez, ESP	21 gl
NV	EQUIPO NVAZOS Palo Cortado – Jerez, ESP	21 gl
NV	EQUIPO NVAZOS Oloroso – Montilla-Moriles, ESP	21 gl
NV	BODEGAS CÉSAR FLORIDO Moscatel Dorado – Chipiona, ESP	10 gl
2017	EQUIPO NVAZOS Pedro Ximenez – Montilla-Moriles, ESP	14 gl
NV	EQUIPO NVAZOS Fino, Amontillado & Pedro Ximenez	13 flight
NV	RARE WINE COMPANY Historic Series – Boston Bual – Madeira, PRT	18 gl
	CASA MARIOL VERMUT NEGRE Catalunya, ESP	12 gl
	LUSTAU VERMUT ROSE Jerez, ESP	12 gl



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.