



MDRD

THE RHYTHM OF MADRID

POSTRES

EL LIMÓN

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

CREMA CATALANA

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

MASA BROWNIE

cajeta, crème fraîche mousse, mango coulis | 16

BASQUE CAFÉ EXPRÉS

chocolate cheesecake, pomegranate caramel, mantecado crumble, sherry chantilly, espresso powder | 16

OLIVE OIL TORTE

orange cremeux, persimmon jam, lemon anglaise, vanilla gelato, marcona almond | 16

DAILY SORBET SELECTION

complementing fruit compote, wafer cookie *v, nf* | 8

CAFÉ Y TÉ

ESPRESSO | 5

AMERICANO | 5

COFFEE | 4

RASPBERRY NECTAR TEA | 4

ENGLISH BREAKFAST TEA | 4

AMARI

ALMA DE TRABANCO *ESP* | 10

AMARO NONINO *Italy* | 12

BRANCA MENTA *Italy* | 10

CAMPARI *Italy* | 10

CYNAR *Italy* | 10

EASTERN KILLE 'GENEPEY L' EPICA'

Grand Rapids, MI | 12

EASTERN KILLE FERNET *Grand Rapids, MI* | 12

FERNET BRANCA *Italy* | 10

LICOR 43 *ESP* | 10

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

MAGDALA *ESP* | 10

CÓCTELES

CARAJILLO

liquor 43, espresso, nutmeg. served chilled | 15

VINO FORTIFICADO

MV	EQUIPO NAVAZOS Fino – Jerez, ESP	12 gl
MV	EQUIPO NAVAZOS Manzanilla -- Jerez, ESP	12 gl
MV	MANUEL ARAGON Amontillado -- Jerez, ESP	12 gl
MV	EQUIPO NAVAZOS Palo Cortado -- Jerez, ESP	21 gl
MV	EQUIPO NAVAZOS Oloroso – Montilla-Moriles, ESP	21 gl
MV	BODEGAS CÉSAR FLORIDO Moscatel Dorado – Chipiona, ESP	10 gl
2017	EQUIPO NAVAZOS Pedro Ximenez -- Montilla-Moriles, ESP	14 gl
MV	SHERRY FLIGHT Fino, Amontillado & Pedro Ximenez	13 flight
MV	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.