



# 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

### NUBE DE MONTAÑA BLANCA

ganache montée, short dough, chestnut vermicelli | 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

### BASQUE CAFÉ EXPRÉS

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

### PUMPKIN PASTEL

pumpkin custard, cranberry pear pate de fruit, pepita brittle, whipped cream *v, gf* | 16

### DAILY SORBET SELECTION

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

## 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

**FERNET BRANCA** *Italy* | 5

**LICOR 43** *ESP* | 10

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

**MAGDALA** *ESP* | 10

## VINO FORTIFICADO

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



To host an event in one of our MDRD private dining rooms, please contact [mdrd@ahchospitality.com](mailto: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.