



MDRD

THE RHYTHM OF MADRID

POSTRES

EL LIMÓN

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

ÁRBOL DE FRAMBUESA

chocolate soufflé, fig jam, dried raspberries, raspberry sorbet, spun sugar *gf* | 20

HELADO Y SORBETE

three scoops of chocolate, vanilla, or seasonal sorbet *v* | 9

BASQUE CHEESECAKE

pecan chocolate dipped, cranberry relish, white chocolate vanilla chantilly, butter caramel | 20

FLAN DE CAMELO

cinnamon, espresso ganache, guava gel, churro crumble *v* | 16

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 NVAZOS Fino – Jerez, ESP	12 <i>gl</i>
MV	EQUIPO NVAZOS Manzanilla -- Jerez, ESP	12 <i>gl</i>
MV	MANUEL ARAGON Amontillado -- Jerez, ESP	12 <i>gl</i>
MV	EQUIPO NVAZOS Palo Cortado -- Jerez, ESP	21 <i>gl</i>
MV	EQUIPO NVAZOS Oloroso – Montilla-Moriles, ESP	21 <i>gl</i>
2017	EQUIPO NVAZOS Pedro Ximenez -- Montilla-Moriles, ESP	14 <i>gl</i>
2023	OCHOA MOSCATEL Navarra, Spain	14 <i>gl</i>
MV	SHERRY FLIGHT Fino, Amontillado & Pedro Ximenez	13 <i>flight</i>
MV	RARE WINE COMPANY Historic Series – Boston Bual – Madeira, PRT	18 <i>gl</i>
	CASA MARIOL VERMUT NEGRE Catalunya, ESP	12 <i>gl</i>
	LUSTAU VERMUT ROSE Jerez, ESP	12 <i>gl</i>



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.