



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 | 9

BASQUE CHEESECAKE

white chocolate chantilly, strawberry lime coulis, champagne compressed rhubarb, marcona almonds | 20

FLAN DE CAMELO

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

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
2017	EQUIPO NAVAZOS Pedro Ximenez -- Montilla-Moriles, ESP	14 gl
2023	OCHOA MOSCATEL Navarra, Spain	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.