

De Amsterdam al Cielo

From Amsterdam to Heaven!

Meaning, once you see Amsterdam, the next best thing is Heaven. This original quote is regarding the Spanish capital, Madrid.

The best thing next to heaven is Cielo, where only the sky is the limit, a place with harmonious blend of 'not so classic' cocktails and modern Spanish tapas .

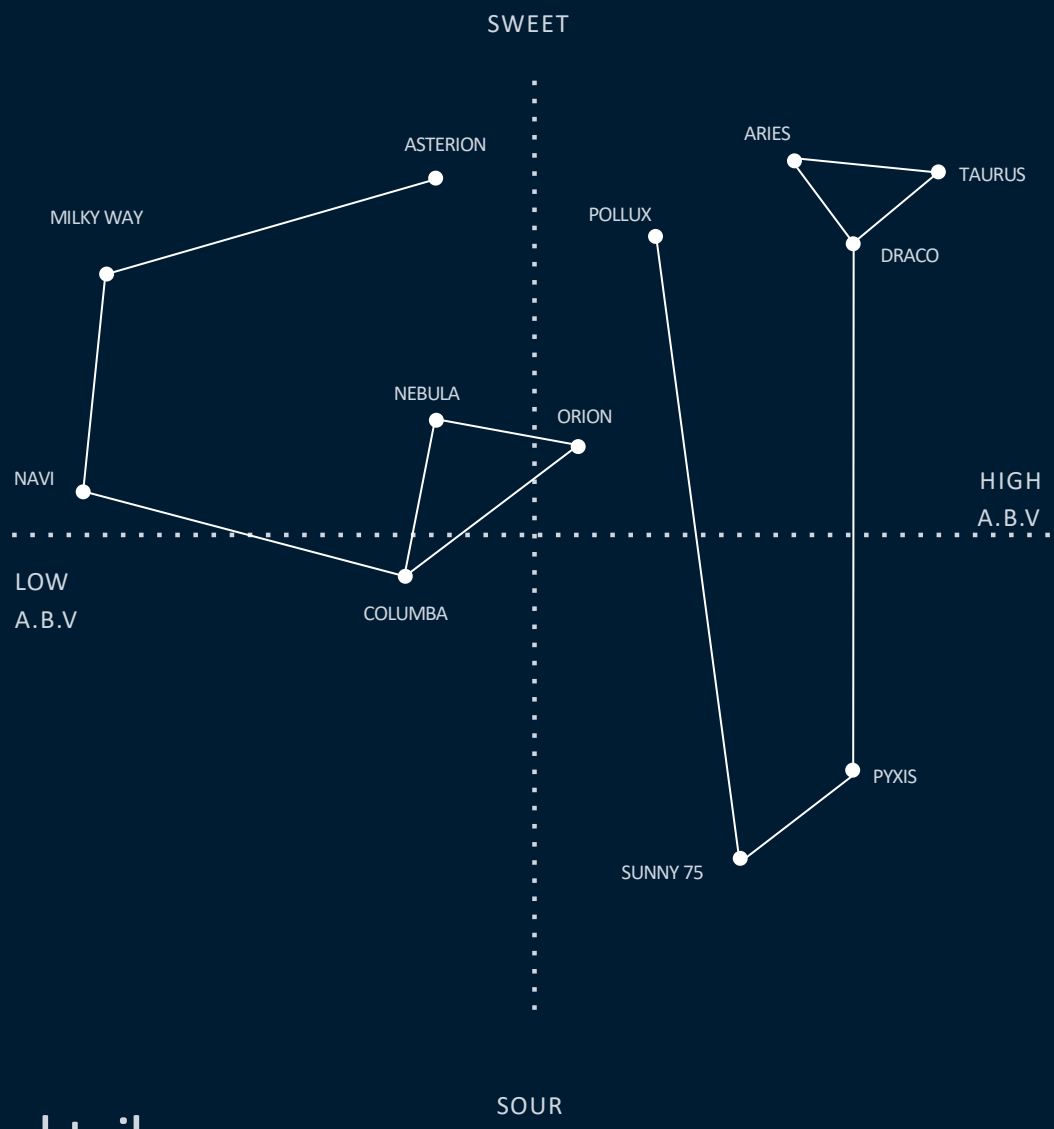
The cocktail menu is inspired by the stars and created by the Cielo stars.

Our food philosophy: no shortcuts, only the finest ingredients. We bring you explosive flavours by transforming the most humble Dutch ingredients into Spanish delicacies.

By putting our heart and soul into every cocktail and dish, qualities that we believe are reflected in the final result.

A place where we share our discoveries without any fuss, while entertaining you, our beloved guest.

cocktails





NAVI

Blend of Sherry, honey, ginger, Cava
"Spicy, tingly and low ABV"



€14



DRACO

Chorizo fat washed Tanqueray gin, sherry, Campari
"Fatty, boozy and bitter sweet!"



€15



NEBULA

Otenba, Curaçao, aloe vera, lemon
"Something blue, citric and cloudy"



€15



COLUMBA

Olmecca Altos tequila, hibiscus, coconut, grapefruit
“Antioxidant. Spicy or aromatic, choose your garnish carefully”



€15



SUNNY 75

Blend of Gin Mare & Tanqueray 10, mandarin, lemon, Cava
“Smooth, crisp and fizzy”



€16



PYXIS

Blend of Plantation rums, pineapple tepache, lime
“Funky, royal and sour”



€15



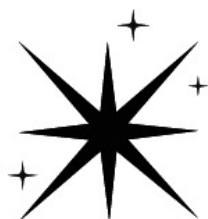
ORION

Ketel One vodka, Pandan, coconut, passion fruit

“Sexy, exotic and tasty”



€16



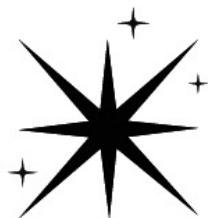
ASTERION

Pisco, Don Benedictine, raspberry, pineapple

“Fruity and sweet”



€16



POLLUX

Blend of Plantation rums, Horchata, pineapple, coconut

“Creamy, tropical but yet fresh”



€16



MILKY WAY

Sherry Amontillado, mint, cacao, soya milk, Matcha
"Aromatic, mild and creamy"



€14



TAURUS

Woodford Reserve bourbon, sherry, orange, old fashioned Syrup, cheese
"The best way to test our teams' mettle. Classic, bold and sweet."



€16



ARIES

Torres brandy, mint, walnut
"Boozy, nutty and herbal"



€15



ALDERAMIN

Raspberry, passion fruit, soda water

“Fruity, sweet and sour”



€12



ALTAIR

Fluère, lime, agave syrup

“Smoky yet fresh.”



€12



AMARETTI

Lyres, old fashioned syrup, lemon, vegan foam

“Refreshing, foamy and prissy”



€12

****NON-ALCOHOLIC****

sparkling wine

BLANC DE BLANCS BRUT ORGANIC

 
€11 | €52

white wines

VERDEJO VDT ORGANIC 'EL CONVERTIDO'

 
€6,50 | €28

VERDEJO SAUVIGNON ALMANSA DO ORGANIC 'MARIUS'

€7 | €30

COSTERS DEL SEGRE BLANCO DO 'LA BOSCANA'

€8 | €34

CHARDONNAY VDT ORGANIC 'LA DONCELLA DE LAS VIÑAS'

€32

VERDEJO RUEDA DO 'JOSÉ PARIENTE'

€42

VIOGNIER VDT 'PRIETO PARIENTE'

€44

XAREL-IO ORGANIC 'CAN SUMOI'

€58

ALBARIÑO RÍAS BAIXAS DO 'ORGANISTRUM'

€60

orange wine

ALBARIÑO RÍAS BAIXAS DO 'MARTÍN CÓDAX ORANGE WINE

 
€60

rosé wine



MENCÍA ROSÉ BIERZO DO 'CUATRO PASOS'

€7,50

€34

red wines



TEMPRANILLO VDM 'VALDEMOREDA'

€6,50

€28

CRianza ALMANSA DO 'MARIUS'

€7

€30

COSTERS DEL SEGRE TINTO DO 'LA BOSCANÁ'

€8

€34

MENCÍA BIERZO DO 'CUATRO PASOS'

€35

RIBERA DEL DUERO DO 'SEMBRO'

€42

GARNACHA TINTO VDT ORGANIC 'TERRAE MAS DE ARANDA'

€44

BIERZO DO 'PÉTALOS'

€49

LA PROVINCIA VDT

€52

draft beer

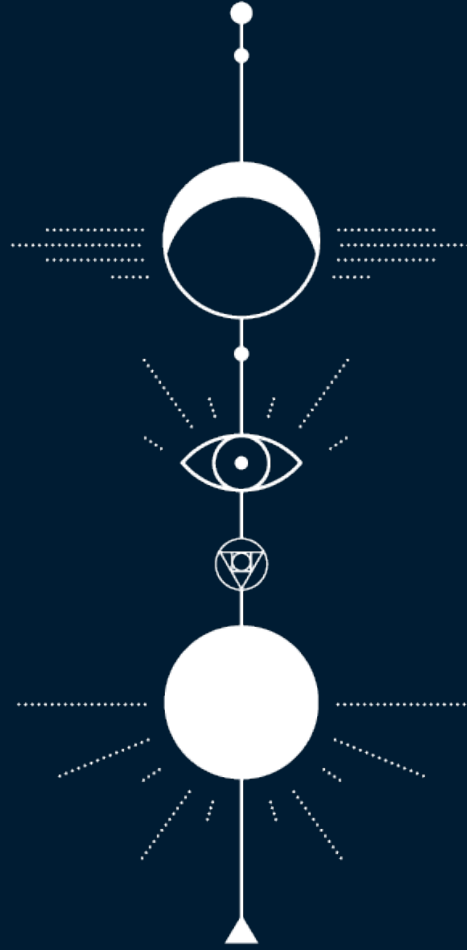
Heineken small	€4.50
Heineken medium	€5.50
Brand Weizen	€6.00
Affligem Dubbel	€6.00

bottled beer

Lowlander White Ale	€6.50
Lowlander Indonesian pale ale	€6.50
Heineken 0.0%	€6.00
San Miguel Especial	€6.00
San Miguel Fresca	€6.50

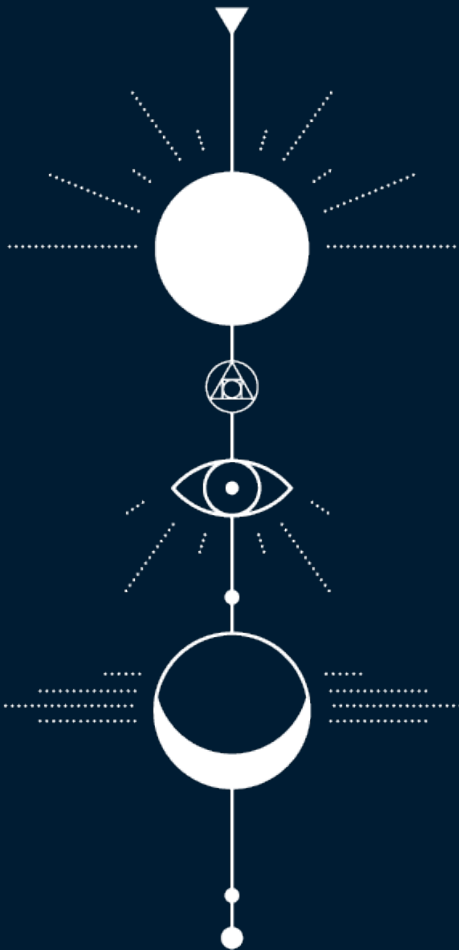
sherry

Tio Pepe Fino Sherry	€5.00
Lustau East India Cream Sherry	€6.00
Lustau San Emilio PX	€8.00
Mil Pasetas Manzanilla	€5.00
Mil Pasetas Oloroso	€5.00



Food

Drinks



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TO CHOOSE AS APERITIF SNACKS OR BAR BITES TO SHARE

tapas, aperitivo, bites

OSTRAS NATURALES

DUTCH OYSTER FROM 'ZEELAND', LEMON, BLACK PEPPER €3,50/UNIDAD

OSTRAS BLOODY 'VERMOUTH'

ALGUES SALAD, GREEN OLIVE EMULSION €4,75/UNIDAD

ALMOHADILLAS DE PAN & BLACK TRUFFLE

AIRBREAD CANAPÉS WITH CREAMY MANCHEGO, FIG JAM, FRESH BLACK TRUFFLE €4,50/UNIDAD

JAMÓN IBÉRICO BELLOTA 'PATA NEGRA'

FRESH SLICED LEGENDARY IBERICO PATA NEGRA HAM WITH CRISPY BREAD €18

CROQUETAS 'CHORIZO IBERICO'

MINI CROQUETTES 'CHORIZO IBERICO', BLACK PEPPER CREAM €14,50

TORTILLA 'TRES COLORES'

SPANISH EGG & POTATO TART WITH 3 SALSAS €13,50

SELECCIÓN DE PAN Y ACEITE DE HIERBAS

DAILY BREAD SELECTION, OLIVE OIL INFUSED WITH HERBS & SPICES €5,50

TO CHOOSE AS A STARTER OR TO SHARE FAMILY STYLE

½ ración, small plates, starters

SARDINAS MARINADA, CALÇOTS CON ROMESCO

SARINES, GRILLED BABY LEEK, ROMESCO, CRUNCHY BLACK OLIVE €17

ATÚN CON GAZPACHO VERDE

FRESH TUNA, CUCUMBER, GREEN GAZPACHO, PIMENTON PONZU €19

TARTARE DE CARNE CON CEPOL & OLOROSSO SHERRY

BEEF TARTARE, CEPES, JERUSALEM ARTICHOKE, OLOROSSO SHERRY €18

PULPO A LA PLANCHA

PULPO A LA PLANCHA, ROASTED SALAD AIOLI, CRUNCHY POTATO €21

TO CHOOSE AS A MAIN COURSE OR TO SHARE FAMILY STYLE

raciones, mains

LUBINA A LA BRASA*

ROASTED SEABASS WITH HERBS & SPICES, SOBRASADA BUTTER €31

SOLOMILLO ASADO*

ROASTED ENTRECÔTE, CHIMICHURRI, BEEF JUS WITH WILD GARLIC €35

CHULETA IBERICA CON MOJO ROJO*

IBERIAN PORKCHOP, RED MOJO SAUCE, SWEET ONION JUS WITH ROSEMARY €32

REPOLLO A LA BRASA

CABBAGE BBQ, GREEN MOJO, ALMONDS, PUMPKIN ROMESCO €21

*MAIN COURSES SERVED WITH PATATAS BRAVAS & SPANISH STYLE TOMATO SALAD

MELIÀ
REWARDS Pamper yourself with your MeliáRewards points, redeem them for any drink or meal from our menu.

TO CHOOSE AS A SIDE DISH WITH YOUR MAIN COURSE

guarniciones, side dishes

PATATAS BRAVAS

PATATAS BRAVAS WITH POTATO CHIPS, PIMENTO, BRAVAS SAUCE AND AIOLI €9,50

ZANAHORIAS ASADAS CON NARANJA

BLOOD ORANGE, GARLIC, PUMPKIN ROMESCO €9

ENSALADA DE TOMATE

TOMATO SALAD, OLIVE OIL, SHERRY VINAIGRETTE €8,50

FOR THE DESSERT LOVERS

dulces, sweets, desserts

TARTA DE QUESO

CHEESECAKE WITH RASPBERRY, RASPBERRY SORBET AND YOGURT €11

TORRIJA

FRENCH BRIOCHE TOAST, BLACKBERRY AND VANILLA SAUCE €11

TORTA DE SANTIAGO

ALMOND PIE WITH SPICED APPLE COMPOTE AND CINNAMON ICE CREAM €12,50

Do you have any allergies? Please let us know!

Heeft u allergieën of dieetwensen? Laat het ons weten!