

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 seasonally inspired and offers a delightful
surprise for our guests. For those who prefer classic cocktails, we invite
you to approach our bar and request from our knowledgeable
bartenders.

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.

BACARDI



Old Cuban

Bacardi Ocho, mint and fizz, the Old Cuban cocktail is guaranteed to put a smile on your face

€14

Aurora

Light and aromatically balanced Bacardi
Cuatro rum stirred cocktail

€13

Dark & Stormy

A delicious cocktail featuring a strong trio of dark
rum, ginger beer and lime

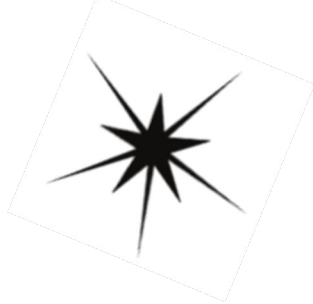
€13

Skinny Colada

Dewars Caribbean smooth and coconut water
together is more than just a drink, but low in
calories

€13

TEQUILA



Flor Blanca Margarita

The ultimate warm-weather refreshment, the Patron Silver in the Flor Blanca Margarita proves that simple is always best

€16

Sunset Margarita

Patron Silver and Bacardi Coconut together will create a gradient colors of the sunset

€16

French Paloma

With a Patron Silver that presents a strong French kiss

€16

GIN



Starry Night 75

€13

Featuring Bombay Premier Cru,
lavender and a touch of the galaxy

Fluffy Mandarin Collins

€14

A herbally, bubbly and boozy lemonade with Bombay Presse
and Triple sec.



VODKA

White Negroni

€13

A modern Grey Goose variation created at the start of
the 21st century



VERMOUTH

Blood Orange Mimosa

€11

Martini Fiero and fresh herb garnish will make this a festive start of the
day



WHISKY

Summer Julep

€14

Minty and cooling, a little sweet, and just enough Dewars 12 kick to help
you forget how hot you are

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

DE NIT EXTRA BRUT ORGANIC

€12,50 €60

DE NIT EXTRA MAGNUM BRUT ORGANIC

€120

red wines



TEMPRANILLO VDM 'VALDEMOREDA'

€6,50 €28

CRIANZA ALMANSA DO 'MARIUS'

€7 €30

COSTERS DEL SEGRE TINTO DO 'LA BOSCANA'

€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 Pesetas Manzanilla		€5.00
Mil Pesetas Oloroso		€5.00

CIELO

food

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'

TOMATO & ALGUES SALSA, GREEN OLIVE EMULSION

€4,75/UNIDAD



ALMOHADILLAS DE PAN & BLACK TRUFFLE

AIRBREAD CANAPÉS WITH CREAMY MANCHEGO, 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

SARDINES, GRILLED BABY LEEK, ROMESCO, CRUNCHY BLACK OLIVES

€17

ATÚN CON GAZPACHO VERDE

TUNA, CUCUMBER, GREEN GAZPACHO, PIMENTON PONZU

€19

TARTARE DE CARNE CON TOMATE & OLOROSSO SHERRY

BEEF TARTARE, TOMATO, FERMENTED GARLIC, OLOROSSO SHERRY

€18

PULPO A LA PLANCHA

PULPO A LA PLANCHA, BBQ AUBERGINE, GREEN MOJO

€21

raciones, mains

TO CHOOSE AS A MAIN COURSE OR TO SHARE FAMILY STYLE

LUBINA A LA BRASA*

ROASTED SEABASS, 'ON THE BONE', WITH HERBS & SPICES, SOBRASADA BUTTER

€31

SOLOMILLO ASADO*

ROASTED ENTRECÔTE, CHIMICHURRI, BEEF JUS WITH WILD GARLIC

€35



CHULETA IBERICA CON MOJO ROJO*

IBERIAN PORK CHOP, RED MOJO SAUCE, SWEET ONION, JUS WITH ROSEMARY
*MAIN COURSES SERVED WITH PATATAS BRAVAS & SPANISH STYLE

€32

TOMATO SALAD

REPOLLO A LA BRASA

CABBAGE BBQ, ALMONDS, PUMPKIN ROMESCO

€21

TO CHOOSE AS A SIDE DISH WITH YOUR MAIN COURSE

guarniciones, side dishes

PATATAS BRAVAS

CRISPY 'KRIELTJES', BRAVAS SAUCE,, PIMENTON, AIOLI

€9,50

ZANAHORIAS ASADAS CON NARANJA

~~BBQ CARROTS, BLOODORANGE, GARLIC, PUMPKIN ROMESCO~~

€9

ENSALADA DE TOMATE

SEASONAL SALAD, MANCHEGO, SHERRY VINAIGRETTE

FOR THE DESSERT LOVERS

€8,50

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!