

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 modern Spanish cuisine and 'not so classic' cocktails.

One note: don't be fooled by the name, you'll be surprised.

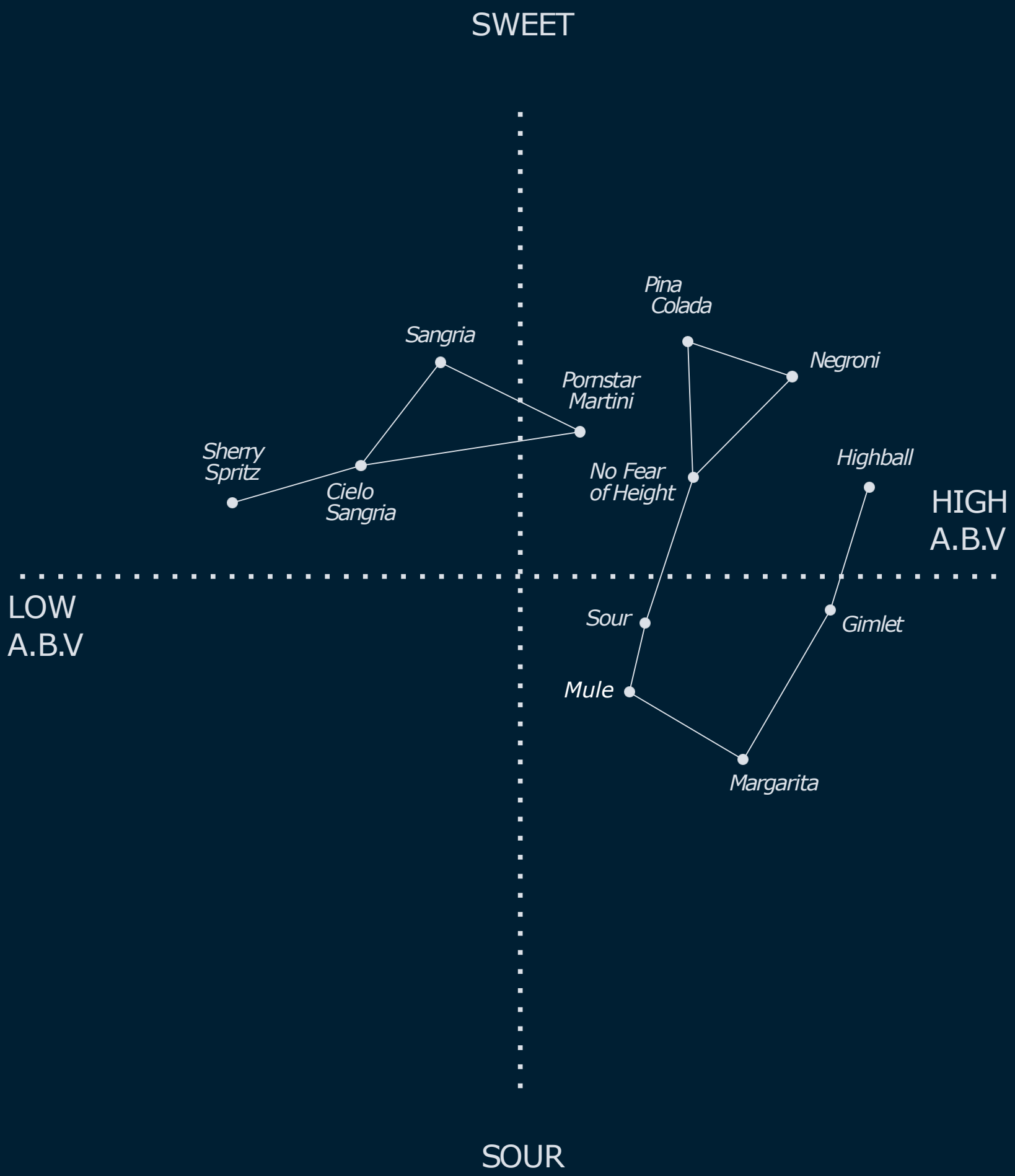
Our food philosophy: no shortcuts, only the finest ingredients. We bring you explosive flavours by transforming the most humble Dutch ingredients into Spanish delicacies.

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.

CIELO

TAPAS, COCKTAILS & VIEWS



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SANGRIA

Vinotage Tinto – fruits – booze.
“Healthy adult fruit salad”

€14/
€25



CIELO SANGRIA (available with no alcohol)

Vinotage Tinto – fruits – booze (but different).
“Clarified sangria?!?”

€13



SHERRY SPRITZ (available with no alcohol)

Tio Pepe Fino – basil – honey & ginger – cava.
“Spicy, tingly and low ABV, have a few of them!”

€13



WHISKY HIGHBALL (available with no alcohol)

Johnnie Walker Black Label Scotch Whisky – apple – cherry – rosemary. *“Apples and cherries!! But it’s not a tart”*

€15



MULE (available with no alcohol)

Ketel One vodka – cacao – raspberry – ginger.
“Classic Mule flavour, with raspberry & cacao!”

€13



PORNSTAR MARTINI

Cariel vodka – passion fruit – coconut – vanilla.
“Ladies favorite, with a touch of coconut”

€13



NO FEAR OF HEIGHTS (available with no alcohol)

Bombay Sapphire gin – fino sherry – citric – plant based hone – egg white. *“Feeling anxious up here in the sky, enjoy this drink for its soothing properties”*

€13



SOUR (available with no alcohol)

Woodford Reserve Bourbon – citric – sugar – foam. *“Extra foamy sour for your moustache game!”*

€13



MARGARITA

Arette Blanco tequila – elderflower – jalapeño – salt.
“Spicy and fresh! And on top, the salt is aerated!”

€15



PINA COLADA (available with no alcohol)

Plantation 3 Stars rum – coconut horchata – pineapple.
“Classic drink, horchata style, frozen and blended”

€13



GIMLET

Tanqueray gin – olive oil – mint – saffron.
“Golden Gimlet, with texture and flavour!”

€13



NEGRONI

Corralejo Reposado tequila – Campari - sherry – chorizo.
“Fatty, boozy and bitter sweet! Life!”

€15

Not drinking today? Not to worry! All our boozeless cocktails are €10

EXTRA info: El Cielo Sangria contains dairy. Negroni contains meat.

cava



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| Planas Albareda Brut. Cava Penedes. Xarelo Macabeo, Perallada | €7.50 | €39 |
| Planas Albareda Brut Nature Gran Reserva. Cava Penedes. Xarelo, Macabeo, Perallada, Pinot Noir | | €70 |

white wines



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| Tierra de Castilla. Bodegas Haro, D.O. La Mancha. Verdejo, Macabeo Vinotage Blanco | €5 | €26 |
| Orce Blanco. Bodegas Martinez Saez Orce, D.O. La Mancha Macabeo | €5.5 | €29 |
| QuiXote Pago Blanco. Pago. Sauvignon Blanc, Chardonnay | €6.5 | €34 |
| Sonsierra Barrica Blanco. D.O.C. Rioja. Viurra | €8.5 | €44 |
| Nekora. D.O. Rueda. Verdejo | | €40 |
| Nekora. D.O. Rueda. Sauvignon Blanc | | €45 |
| Muua Blanco. Txakoli. Bodegas Meler, D.O. Somontano. Garnacha Merlot (blanc du Noir) | | €40 |
| Mar de Ons, Albariño, D.O. Rías Baixas. Albariño | | €55 |
| Meler Chardonnay. Bodegas Meler, D.O. Somontano. Chardonnay | | €45 |
| Jaspi Blanc. D.O.C. Priorat, Terra Alta, Montsant. Garnacha, Macabeo | | €65 |

rosé wines



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| Orce Rosado blush. La Mancha. Merlot | €6 | €31 |
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red wines



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| Vinotage Tinto. Tierra de Castilla, Bodegas Haro, D.O.. La Mancha. Tempranillo, Merlot, Syrah | €5 | €26 |
| Muua tinto. Bodegas Meler, D.O. Somontano. Garnacha, Merlot, Syrah | €6 | €32 |
| Sonsierra Crianza. Sonsierra, D.O.C. Rioja. Tempranillo | €7 | €37 |
| Sin Complejos. Toro. Tinta de Toro | €8.50 | €44 |
| Meler Syrah. Bodegas Meler, D.O. Somontano. Syrah | | €40 |
| Jaspi Negre. Montsant. Garnacha tinta | | €60 |
| Sonsierra Reserva. Rioja. Tempranillo | | €65 |
| Samsara. Priorat. Garnacha, Samsó | | €80 |
| QuiXote Pago. Pago D.O.P. Malbec, Cabernet Franc | | €75 |
| Andres Meler. Somontano. Cabernet Sauvignon | | €105 |

draft beer

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| Heineken small | €3.75 |
| Heineken medium | €4.75 |
| Brand Weizen | €5.75 |
| Affligem Dubbel | €5.75 |

bottled beer

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| Lowlander White Ale | €5.95 |
| Lowlander Indonesian pale ale | €5.95 |
| Heineken 0.0% | €3.75 |
| San Miguel Especial | €5.95 |
| San Miguel Fresca | €6.50 |

sherry

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| Tio Pepe Fino Sherry | €5 |
| Lustau East India Cream Sherry | €6 |
| Lustau San Emilio PX | €6.50 |
| Mil Pesetas Manzanilla | €5 |
| Mil Pesetas Oloroso | €5 |

en una tabla

TABLA DE QUESOS MIXTA

Spanish cheese platter with homemade jam
Plateau Spaanse kazen met huisgemaakte jam

€12

TABLA DE JAMÓN PATA NEGRA

Jamón Pata Negra platter with crystal bread and grated tomato
Jamón Pata Negra plankje met kristal brood en geraspte tomaat

€14

en una lata

(All conservas are served with bread and pickles | Alle conserven worden geserveerd met brood en augurken)

OLIVAS

Traditionally marinated olives with grandma's touch
Gemarineerde olijven volgens oma's traditionele recept

€5

MEJILLONES

Marinated mussels in paprika oil
Gemarineerde mosselen in paprika olie

€13

SARDINAS

Marinated sardines in olive oil
Gemarineerde sardientjes in olijfolie

€12

ALMEJAS

Marinated clams in olive oil
Gemarineerde kokkels in olijfolie

€15

en tu boca

CROQUETAS DE JAMÓN

Ibéric ham croquettes with Manchego cheese cream, 3 pieces

€9

Ibéric ham kroketten met Manchego kaascrème, 3 stuks

CROQUETAS DE BOLETUS Y TRUFA

Boletus croquettes with black truffle sauce, 3 pieces

€7

Boletus kroketten met zwarte truffelsaus, 3 stuks

PAQUITO DE CORDERO

Mini brioche with lamb stew, roasted garlic mayonnaise and fresh herbs

€10

Mini brioche met lamsstoofpotje, geroosterde knoflookmayonaise en verse kruiden

PATATAS BRAVAS

Potato mix wedges with “Ali-Brava” sauce

€7

Mix van aardappelpartjes met “Ali-Brava” saus

TORTILLA DE PATATAS

Traditional tortilla de patatas with caramelized onions and Pancetta

€6

Traditionele tortilla de patatas met gekarameliseerde uien en Pancetta

PIMIENTO LAMUYO ASADO

Roasted Lamuyo bell peppers in balsamic

€10

Geroosterde Lamuyo-paprika's in balsamico

en tu mesa

ENSALADA DE KALE

Kale salad with arugula, sun dried tomatoes, feta cheese, almonds, bulgur and honey & orange dressing

€14

Boerenkoolsalade met rucola, zongedroogde tomaten, fetakaas, amandelen, bulgur en honing & sinaasappeldressing

ENSALADA DE TOMATES

Mixed tomatoes salad with pickled onions and smoked cheese

€13

Gemengde tomatensalade met Amsterdamse uien en gerookte kaas

PULPO

Galician octopus with potato aligot, smoked paprika coral and green Mojo sauce

€26

Galicische octopus met aardappel aligot, gerookte paprika koraal en groene Mojo saus

PUERROS ASADOS

Buttered leeks with fried cauliflower and romesco sauce

€16

Beboterde prei met gebakken bloemkool en romesco saus

VIEIRA A LA PLANCHA

Scallop with sweet potato and “sea” foam

€15

Jacobsschelp met zoete aardappel en “zee” schuim

PINTXO DE SOLOMILLO IBÉRICO

Pork sirloin pinchos with brie cheese and caramelized onions

€19

Pinchos van varkenslende met brie en gekarameliseerde uien

MEDALLÓN DE TERNERA ASTURIANA DE LOS VALLES

Asturian Valley cattle medallion served with Padrón peppers

€26

Biefstuk uit de Asturische Vallei geserveerd met Padrón-pepers

MELIÀ
REWARDS

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

en el corazón

TARTA DE QUESO FONDENTE

Cheesecake with Manchego & Tetilla cheese, almond base and red fruit compote

Cheesecake van Manchego & Tetilla kaas, amandel bodem en rood fruit compote

€9

PAN CON CHOCOLATE, ACEITE Y SAL

Chocolate mousse, bread, olive oil and salt

Chocolademousse, brood, olijfolie en zout

€9

Do you have any allergies? Please let us know!

Heeft u allergieën of dieetwensen? Laat het ons weten!

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