

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 .

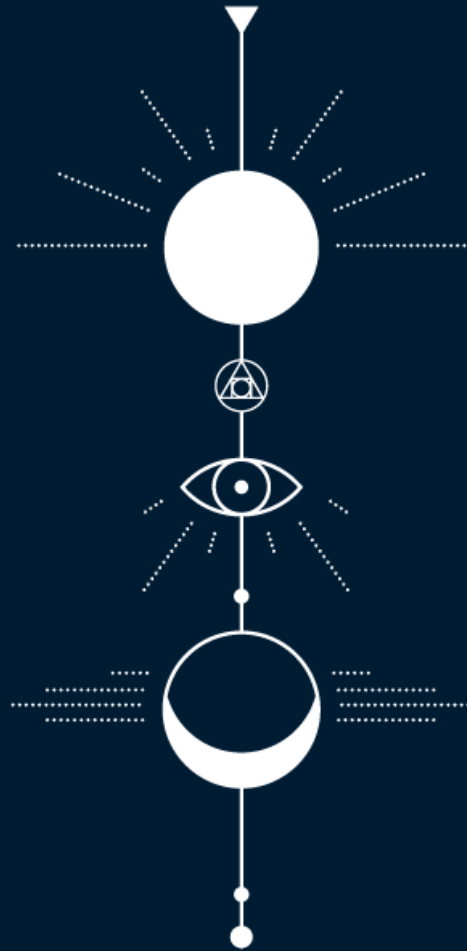
The cocktail menu is inspired by the stars and created by the Cielo stars.

Our food philosophy: no shortcuts, only the finest ingredients.

We bring you explosive flavours by transforming the most humble Dutch ingredients into Spanish delicacies.

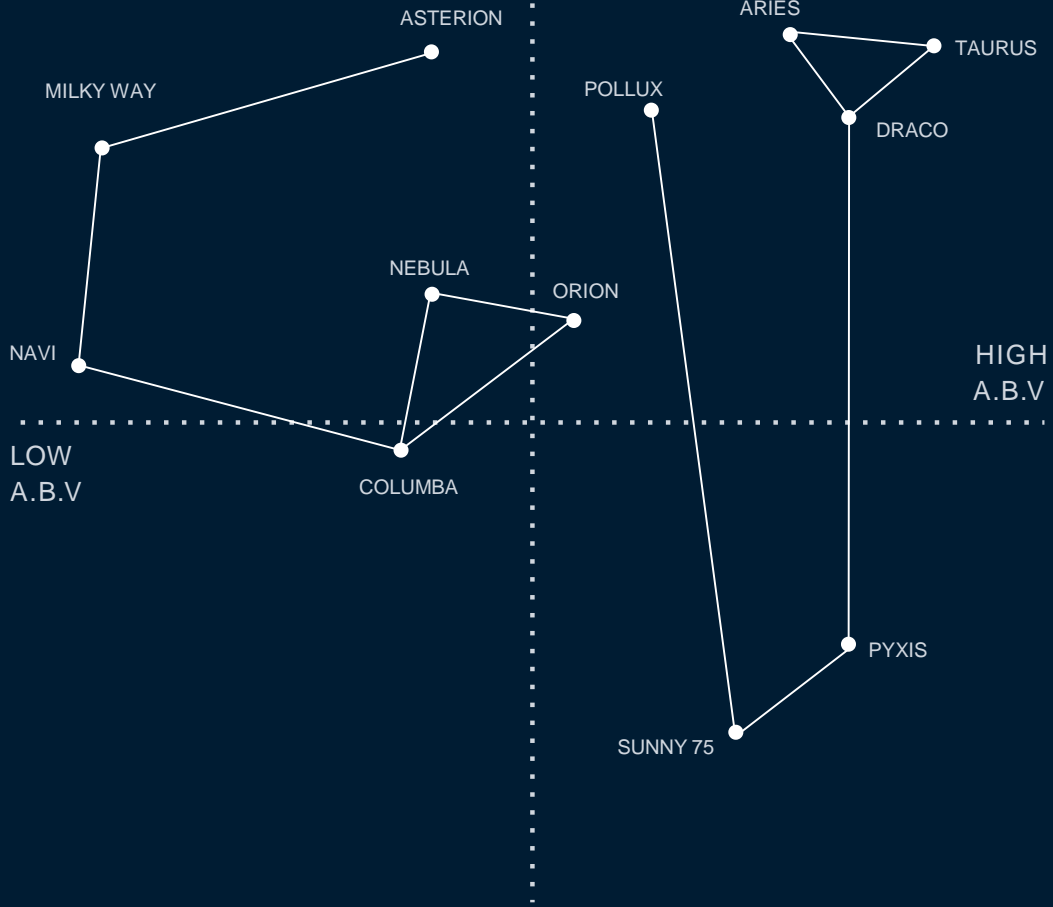
By putting our heart and soul into every cocktail and dish, qualities that we believe are reflected in the final result.

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



Drinks

SWEET



cocktails

SOUR



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

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



€14



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”



€15



ASTERION

Quince Grappa, Don Benedictine, raspberry, pineapple

“Fruity and sweet”



€15



POLLUX

Blend of Plantation rums, Horchata, pineapple, coconut

“Creamy, tropical but yet fresh”



€15

MELIÄ
REWARDS

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



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”



€14



ALDERAMIN

Raspberry, passion fruit, soda water
“Fruity, sweet and sour”



€11



ALTAIR

Fluère, lime, agave syrup
“Smoky yet fresh.”



€12



AMARETTI

Lyres, old fashioned syrup, lemon, vegan foam
“Refreshing, foamy and prissy”



€12



****NON-ALCOHOLIC****

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Sangria

	0.5L	1 L
Cava sangria, red fruit, fizzy	€21	€36
White sangria, Vinotage Blanco, citric, fresh	€18	€30
Red sangria. Vinotage Tinto, fruits, booz	€18	€30

cava

		
Planas Albareda Brut. Cava Penedes. Xarelo, Macabeo, Perallada	€10.50	€49
Planas Albareda Brut Nature Gran Reserva. Cava Penedes. Xarelo, Macabeo, Perallada, Pinot Noir		€85

white wines

		
Tierra de Castilla. Bodegas Haro, D.O. La Mancha. Verdejo, Macabeo Vinotage Blanco	€5.50	€28
QuiXote Pago Blanco. Pago. Sauvignon Blanc, Chardonnay	€7.50	€37
Sonsierra Barrica Blanco. D.O.C. Rioja. Viurra	€8.50	€44
Nekora. D.O. Rueda. Verdejo		€45
Nekora. D.O. Rueda. Sauvignon Blanc		€50
Muua Blanco. Txakoli. Bodegas Meler, D.O. Somontano. Garnacha Merlot (blanc du Noir)		€45
Mar de Ons, Albariño, D.O. Rías Baixas. Albariño		€65
Meler Chardonnay. Bodegas Meler, D.O. Somontano. Chardonnay		€50
Jaspi Blanc. D.O.C. Priorat, Terra Alta, Montsant. Garnacha, Macabeo		€70

rosé wines



Orce Rosado blush. La Mancha. Merlot

€6

€31

red wines



Vinotage Tinto. Tierra de Castilla, Bodegas Haro, D.O. La Mancha. Tempranillo, Merlot, Syra

€5.50

€28

Sonsierra Crianza. Sonsierra, D.O.C. Rioja. Tempranillo

€7.50

€37

Sin Complejos. Toro. Tinta de Toro

€8.50

€44

Meler Syrah. Bodegas Meler, D.O. Somontano. Syrah

€49

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

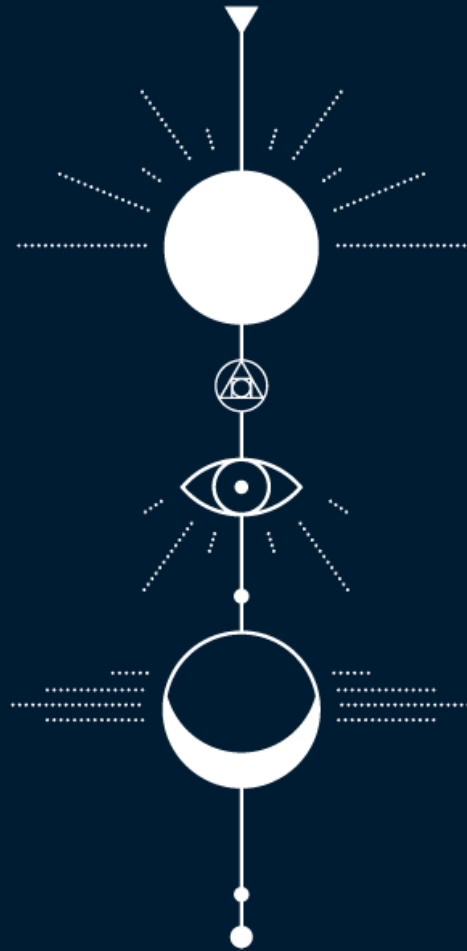
Heineken small	€4.00
Heineken medium	€5.00
Brand Weizen	€5.95
Affligem Dubbel	€5.95

bottled beer

Lowlander White Ale	€6.50
Lowlander Indonesian pale ale	€6.50
Heineken 0.0%	€5.00
San Miguel Especial	€6.00
San Miguel Fresca	€6.50

sherry

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



Food

brunch

45 euro p.p. including glass of sangria or mimosa on arrival.

Only available on weekends. Please ask the team for more information.

tapas para compartir

ENSALADA DE BULGUR

Bulgur, baby vegetables, pomegranate, feta Cheese and pumpkin seed

Bulgur, babygroenten, granaatappel, fetakaas en pompoenpitten

TABLA DE QUESOS MIXTA Y JAMÓN PATA NEGRA

Spanish cheese and Jamón Pata Negra platter served with fig jam and grated tomato

Plateau van Spaanse kazen en Jamón Pata Negra geserveerd met vijgen jam en geraspte tomaat

TORTILLA DE PATATAS

Traditional tortilla de patatas with caramelized onions and Pancetta

Traditionele tortilla de patatas met gekarameliseerde uien en Pancetta

CROQUETAS DE BOLETUS Y TRUFA

Boletus croquettes with black truffle cream

Boletus kroketten met zwarte truffelcrème

CORDERO TACO

Lamb taco, Espirimijo cheese, roasted garlic mayonnaise and fresh herbs

Lam taco, Espirimijo kaas, geroosterde knoflookmayonaise en verse kruiden

un plato al gusto

HUEVOS ROTOS

Fried egg with potatoes and crispy ham

Gebakken ei met aardappelen en krokante ham

MEDALLÓN DE TERNERA ASTURIANA DE LOS VALLES

Asturian Valley cattle medallion served with celery puree and roasted asparagus

Biefstuk uit de Asturische Vallei geserveerd bleekselderijpuree en geroosterde asperges

PULPO

Galician octopus with potatoes, poached egg and cilantro sauce

Galicische octopus met aardappelen, gepocheerd ei en koriandersaus

TORRIJA

Spanish style French toast

Spaanse wentelteefje

drinks

Bottomless bubbles

€15

Cielo Bloody Mary

€10

Mimosa

€10

Garibaldi

€10

Or perhaps one our delicious sangria pitchers to share or signature cocktails?

en tu boca

OSTRA

Oyster with tomato bubbles and seaweed, 2 pieces

Oester met tomatenbubbels en zeewier, 2 stuks

€12

JAMÓN PATA NEGRA

Jamón Pata Negra, flatbread with cumin seeds and roasted onion mayonnaise

Jamón Pata Negra, plat brood met komijnzaad en geroosterde uienmayonaise

€14

ESCALIBADA

Airbread served four ways: semi dried tomato, onion ragu, bell pepper, eggplant

Luchtbrood geserveerd op vier manieren: halfgedroogde tomaat, uienragu, paprika, aubergine

€9

CROQUETAS DE JAMÓN

Ibéric ham croquettes with black pepper cream, 3 pieces

Ibéric ham kroketten met zwarte pepper crème, 3 stuks

€9

CROQUETAS DE QUESO

Cheese croquettes, 3 pieces

Kaas kroketten, 3 stuks

€8

SARDINAS

Sardines on brioche toast with tomato, chives, almond and aioli

Sardines op brioche toast met tomaat, bieslook, amandel en aioli

€10

PULPO

Galician octopus with crunchy sweet potato and sour cream gel

Galicische octopus met knapperige zoete aardappel en roomgel

€10

PATATAS BRAVAS

Baked potato in duck confit with bravas sauce, crème fraiche aioli, potato soufflé and pimiento picante

Gepofte aardappel in gekonfijte eend met bravassaus, crème fraiche aioli, aardappelsoufflé en pimiento picante

€9

en tu mesa

PANCETA

Soft cooked pork belly, sweet- sour cucumber and Jerez- shallot vinaigrette

Zacht gegaarde varkensbuik, zoetzure komkommer en Jerez-sjalotvinaigrette

€11

ENSALADA DE HINOJO

Fennel salad with pomegranate and sunflower seeds and citrus oil

Venkelsalade met granaatappel en zonnebloempitten en citroen olie

€9

PAELLA

Carabinero shrimps on paella with seafood

Carabinero garnaar op paella met zeevruchten

€14

SALMONETE

Red mullet marinated in orange with pickled vegetables

Rode mul gemarineerd in sinaasappel met gemarineerde groenten

€11

CODORNIZ

Quail, ragu of fig & apricots and spiced PX sherry-chicken sauce

Kwartel, ragu van vijgen & abrikozen en gekruide PX sherry-kippensaus

€10

SOLOMILLO

Entrecôte with soft cheek, sweet onion, celeriac and algae

Entrecôte met zachte wang, zoete ui, knolselderij en algen

€9

ALCACHOJA

Barigoule of artichoke, carrot and basil with potato tuile

Barigoule van artisjok, wortel en basilicum met aardappel tuile

€10

CALÇOTS

Roasted leek on ajo blanco and romesco sauce with roasted hazelnuts

Geroosterde prei op ajo blanco en romesco saus met geroosterde hazelnoten

€9

en el corazón

TARTA DE QUESO

Cheesecake with raspberries, raspberry sorbet and yoghurt

Cheesecake met frambozen, frambozensorbet en yoghurt

€8

FRESA EN LAS ROCAS

Frozen white chocolate mousse with strawberries and lemon melissa

Bevroren witte chocolademousse met aardbeien en citroenmelissa

€8

TORRIJA

Spanish style French toast with spiced apple compote and cinnamon ice

Spaanse wentelteefje met specerijen appelcompote en kaneel roomijs

€7

Do you have any allergies? Please let us know!

Heeft u allergieën of dieetwensen? Laat het ons weten!

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