

# 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 .

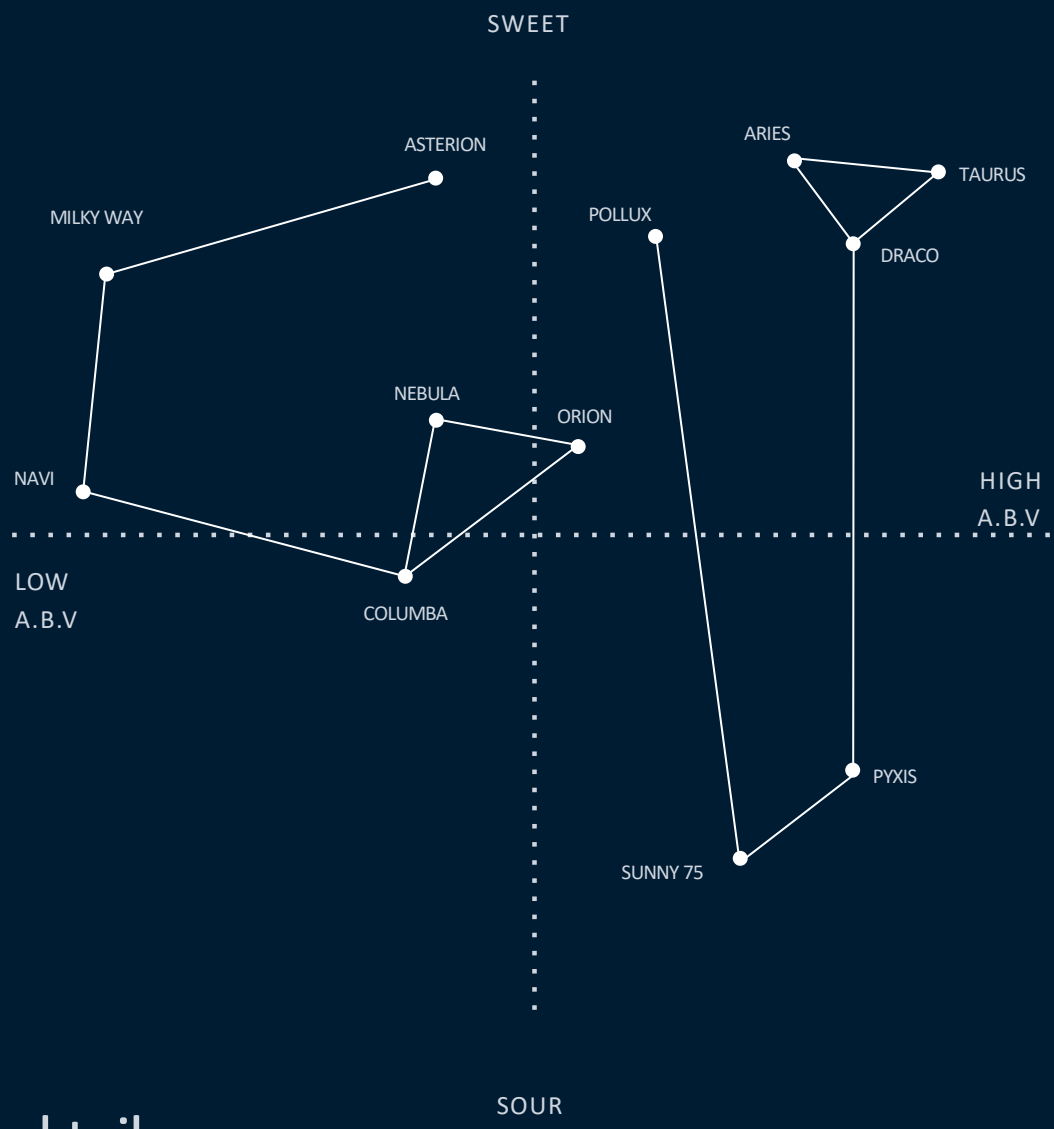
The cocktail menu is inspired by the stars and created by the Cielo stars.

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



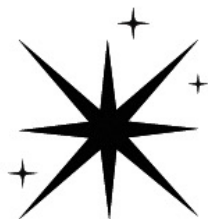
### ORION

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\*\***

# 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	€11.00	€52
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	€7.00	€31
QuiXote Pago Blanco. Pago. Sauvignon Blanc, Chardonnay	€9.50	€39
Sonsierra Barrica Blanco D.O.C. Rioja. Viurra	€10.00	€46
Nekora. D.O. Rueda. Verdejo		€50
Nekora. D.O. Rueda. Sauvignon Blanc		€55
Muua Blanco. Txakoli. Bodegas Meler, D.O. Somontano. Garnacha Merlot (blanc du Noir)		€48
Mar de Ons, Albariño, D.O. Rías Baixas. Albariño	€65	
Meler Chardonnay. Bodegas Meler, D.O. Somontano. Chardonnay	€60	
Jaspi Blanc. D.O.C. Priorat, Terra Alta, Montsant. Garnacha, Macabeo	€80	



## rosé wines



Orce Rosado blush. La Mancha. Merlot

€7 €33

## red wines



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

€7.00 €33

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

€9.00 €42

Sin Complejos. Toro. Tinta de Toro

€9.50 €48

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

€50

Jaspi Negre. Montsant. Garnacha tinta

€62

Sonsierra Reserva. Rioja. Tempranillo

€68

Samsara. Priorat. Garnacha, Samsó

€88

QuiXote Pago. Pago D.O.P. Malbec, Cabernet Franch

€80

Andres Meler. Somontano. Cabernet Sauvignon

€115

## draft beer

---

---

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

## bottled beer

---

---

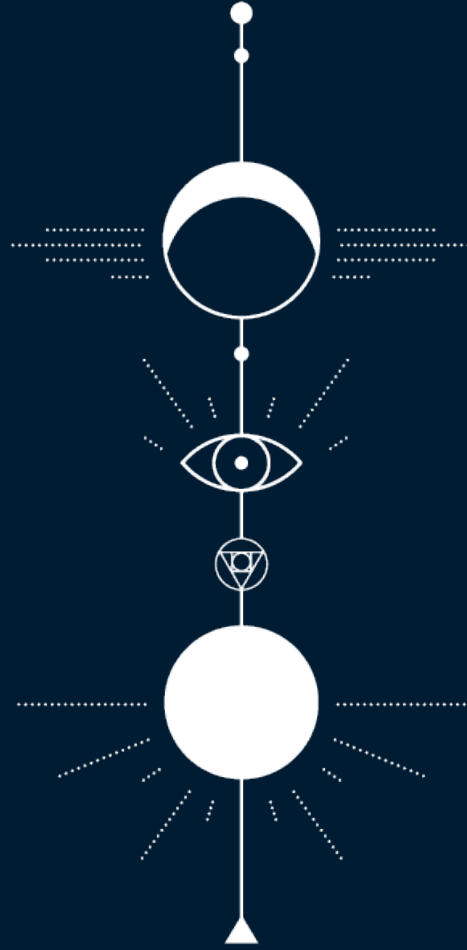
Lowlander White Ale	€6.50
Lowlander Indonesian pale ale	€6.50
Heineken 0.0%	€6.00
San Miguel Especial	€6.00
San Miguel Fresca	€6.50

## sherry

---

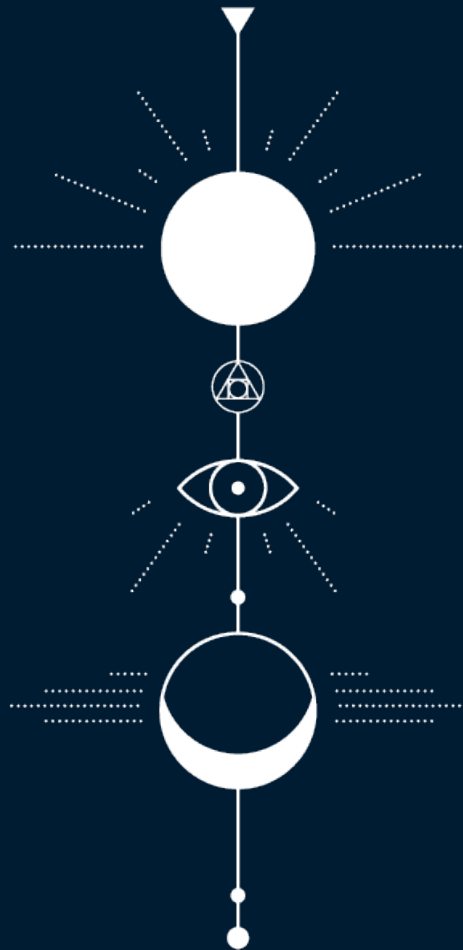
---

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



Food

# Drinks



# 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.

# en tu boca

## **PATATAS BRAVAS**

PATATAS BRAVAS WITH POTATO CHIPS, PIMENTO, BRAVAS SAUCE AND AIOLI €11

## **PANCETA DE CERDO COCIDA SUAVE CRUJIENTE CON PEPINO**

SALAD HART TACO WITH PORK BELLY. SWEET-SOUR CUCUMBER CHUTNEY €19

## **PULPO GALICIAN STYLE**

GRILLED PULPO WITH SOFT AND CRUNCHY POTATO. SOUR CREAM AND CHIVES €16

## **STEAK TARTARE SANDWICH**

STEAK TARTARE BETWEEN ROSEMARY BRIOCHE BREAD TOAST. PINE NUT CREAM €15

## **ESCALIBADA BITES**

AIRBREAD. WITH 4 TOPPINGS: SEMI DRIED, ONION RAGU, PEPPER, EGGPLANT €11

## **CROQUETAS DE QUESO DE CABRA**

MINI CHEESE CROQUETTES WITH CHEESE CREAM AND MUSTARD CRESS €14

## **CROQUETAS JAMON IBERICO**

MINI CROQUETTES WITH IBERICO HAM WITH BLACK PEPPER CREAM €16

## **PAELLA FRITTER**

NORWEGIAN LOBSTER ON PAELLA FRITTER €19

## en tu boca

### TOSTADAS DE VIEIRA EN CUATRO SABORES

SCALLOP ON TOAST WITH 4 SAUCES: TOMATO, ALMOND, AIOLI AND CHIVES €18

### PATA NEGRA SOBRE PAN CON MAYONESA DE CEBOLLA ASADA

PATA NEGRA ON FLATBREAD WITH CUMINSEEDS AND ROASTED ONION MAYONNAISE €18

### BUNUELO

BUNUELO (SPANISH DONUT) WITH MANCHEGO. SHAVED TRUFFLE AND FIG RAGU €14

## en tu mesa

### ZANAHORIA CON VINAGRE DE JEREZ Y CREMA DE ZANAHORIA A LA VANILLA

BABY CARROTS WITH VANILLA-CARROT PUREE. PUFFED RICE WITH SPICES €14

### DECONSTRUCTED TORTILLAS "CIELO" WITH PEAS

SCRAMBLED EGGS, WITH SOFT POTATO. POTATO FOAM AND CRISPY ONION €12

### HALIBUT CON CHORIZO(for 2 people)

SOFT BUTTER POACHED HALIBUT WITH CHORIZO OIL. TOMATO SALSA AND HAZELNUT BUTTER SAUCE. HARICOTS VERTS WITH MACADEMIA NUTS. CHIVES. €36

### SOLOMILLO DE CIERVO CON ESPECIAS RAGU DE CIERVO(for 2 people)

SPANISH DEER RAGU WITH MUSHROOMS, ROASTED DEER SIRLOIN. BERRIES, SOUR CREAM AND PARSLEY TOPS. €39

### APIO NABO Y SETAS DE CARDO CON TRUFA(for 2 people)

CELERIAC SWEET SOUR, ROASTED AND CRÈME. GRILLED OYSTER MUSHROOMS. CARPACIO CELERIAC. SOURDOUGH BREAD CROUTONS TRUFFLE. GARDEN CRESS. €29

# en el corazón

---

---

## TARTA DE QUESO

CHEESECAKE WITH RASPBERRY. RASPBERRIES SORBET AND YOGURT. €10

---

---

## TORRIJA

FRENCH BRIOCHE TOAST. BLACKBERRIES AND VANILLA SAUCE. €9

---

---

## TARTO DE SANTIAGO

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

---

---

Do you have any allergies? Please let us know!

Heeft u allergieën of dieetwensen? Laat het ons weten!