GASTRO Events
seda
Club

GASTRONOMY AS OUR SIGNATURE

We understand cuisine as an essential part of culture. We have put our whole knowledge to turn the concept of ‘traditional’ into our main reference. We have only changed the methods.

We create, with our vast knowledge and the technology at our disposal, the interpretation of our favorite dishes. Our creativity resides on looking through a different prism, paying no attention to fads or influences. We don´t forget that, as an art, it is not enough to do just fine. We aim to reach for what cannot be seen, for the intangible, for what makes us feel, for what makes you feel. That´s our goal.

That is why we take pride in creating shifting menus, according to local and seasonal products, influenced only by the feelings of every one of us, creators only with our work of this parallel universe of flavors.

SMALL LUXURY HOTELS OF THE WORLD

COFFEE Break

ONLY COFFEE

Selection of fresh bakery: Butter croissants, pain au chocolat...

Selection of eco-coffee, 100% Arabica, teas, infusions, natural orange juice and mineral water

18,00 €

PER PERSON

BIBRAMBLA COFFEE

Churros and porras

Selection of eco-coffee, 100% Arabica, teas, infusions, natural orange juice and mineral water

18,00 €

PER PERSON

EXECUTIVE COFFEE

Selection of fresh bakery: Butter croissants, pain au chocolat...

Fruit bruschetta

Turkey and tomato mini bretzel bread

Selection of eco-coffee, 100% Arabica, teas, infusions, natural orange juice and mineral water

21,00 €

PER PERSON

ALBAICIN COFFEE

Homemade butter cookies

Almond cake

French toast with cinnamon

Glass of Fruit salad

Bretzel bread with nuts, salmon and cheese

Bretzel bread with tapenade, tomato and ham

Selection of eco-coffee, 100% Arabica, teas, infusions, natural orange juice and mineral water

25,00 €

PER PERSON

ALHAMBRA COFFEE

Vanilla & chocolate cookies

Spanish Omelet Sting with brioche bread and salty butter

Brioche with crushed tomato and Iberian ham

Almond cake

Fruit salad

Selection of eco-coffee, 100% Arabica, teas, infusions, natural orange juice and mineral water

26,50 €

PER PERSON

OUR LITTLE' SALTY ONES

Iberian ham & grated tomato mini sandwich

Arugula & turkey mini sandwich

Vegetable mini sandwich

Salmon mini sandwich

Selection of eco-coffee, 100% Arabica, teas, infusions, natural orange juice and mineral water

28,00 €

PER PERSON

NOTE

COFFEE BREAK SERVICE DURATION IS 30 MINUTES APPROX

PLEASE CONSULT ABOUT PERMANENT COFFEE BREAK

10% VAT INCLUDED IN ALL PRICES

SERVICE AVAILABLE FOR AT LEAST 10 CONFIRMED GUESTS

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MENU Group

BRONZE MENU

House's aperitif

STARTERS

Pipirrana with avocado tempura, mozzarella pearls and sundried tomato and walnut vinaigrette

Pine nut, gorgonzola and pear fake risotto

MAIN COURSE OF CHOICE

Hake in green sauce with clams

Iberian pork cheeks stewed with potato parmentier

DESSERT

Rice pudding with cashew nut foam

55,00 €
PER PERSON

SILVER MENU

House's aperitif

INDIVIDUAL STARTERS

Roast beef salad, pickled minced vegetables, vitel toné sauce and diced apples

Goat cheese and pumpkin croqueton on mushrooms, walnuts and spinach cream

MAIN COURSE OF CHOICE

Bluefin tuna tartar, avocado cream and ajoblanco

Beef tenderloin with foie gras and Pedro Ximénez sauce

DESSERT

Cheesecake

66,00 €
PER PERSON

GOLD MENU

House's aperitif

STARTERS

Blinis with torta del casar cream and caviar

Café de Paris mussels

Warm carabinero salad with pineapple, mango and honey-mustard vinaigrette

Sea bass aguachile with fried shrimps

MAIN COURSES TO TASTE

Andalusian garlic-gazpacho and avocado cannelloni stuffed with sea crab

Cod cocottes on purrusalda, pine nuts and edamame

Suckling pig ingot and potato mille-feuille over baked apple cream

DESSERT

Cottage cheese, chocolate ganache and truffle, thyme and honey ice cream

90,00 €
PER PERSON

NOTE

PRICES DO NOT INCLUDE WINE CELLAR

SOMMELIER'S SELECTION + 15,00€ PER PERSON

FOR OTHER WINE CELLAR OPTIONS, SEE SUPPLEMENT

10% VAT INCLUDED IN ALL PRICES

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MENU Cocktail

COLDS

- Salmorejo with chopped Iberian ham and egg
- Fine cream of melon and chamomile
- Blini of goat cheese and red bell pepper drop
- Mini caprese and green pesto brochette
- Skewer of melon spheres with Iberian ham veil
- Deep fried nori seaweed in panko with tuna tartare
- Tartlet with cheese balls wrapped in bacon and chive powder
- Salmon tartar with mango and avocado cream
- Wonton cannelloni stuffed with steak tartar and foie gras snow
- Russian prawns salad with fried free-range eggs
- Mini croissant stuffed with braised chicken and caesar sauce
- Duck mousse with tomato marmalade
- Pastrami wrapper with arugula
- Foie bonbons in kikos crust

WARMS

- Potato millefeuille with kimchie mayonnaise
- Robuchon prawns
- Fried cheese with bitter orange marmalade
- Moorish pastry
- Assortment of homemade croquettes
- 'Seda' mini-burger
- Cod kokotxas with cider mousseline
- Mushroom and cockles risotto
- Prawn dumplings with sesame seeds
- Croque moinsier Milanese with roasted garlic all i oli
- Sushi flamenquín of pork and tonkatsu sauce
- Hummus, falafel and yogurt sauce
- Gnocchi with Galician style octopus
- Fried cod cubes with black garlic mousseline
- Mini croissant stuffed with pork cheeks au gratin

DESSERTS

- Chocoflan with mint whipped cream
- Carrot cake with cream cheese and coconut cream
- Tocinillos de cielo
- Mini vanilla eclair
- Brownie with dulce de leche and meringue
- Lemon pie morsels
- Cylinder of cheesecake
- Assorted macarons
- Chocolate truffles
- Rice pudding cup with lotus cookie

NOTE

15 ITEMS
60,00 €
PER PERSON

20 ITEMS
75,00 €
PER PERSON

SOMMELIER'S SELECTION + 15,00€ PER PERSON

10% VAT INCLUDED IN ALL PRICES

SERVICE AVAILABLE FOR AT LEAST 10 CONFIRMED GUESTS

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CALLE BUENSUCESO 2, 18001, GRANADA, ESPAÑA
T +34 858 16 01 61
hotel@sedaclubhotel.com

WWW.SEDACLUBHOTEL.COM

HIDDEN HOTELS
EST. 2014
THE ART OF UNIQUENESS