seda Club

À LA CARTE *Restaurant*

FOR SHARING

Pomegranate salad with burrata, tempura avocado, dried tomato and honey mustard sauce	18 €
Motril shrimp tiradito with yuzu vinaigrette and miso salt	26 €
Russian salad with prawns and fried free-range egg	18 €
Organic zucchini twin roll, mushroom duxelle and romesco béchamel	18 €
Foie gras royale with toasted glass bread	18 €
Cured iberian pork with warm citrus escabeche	19 €
Semi-dried tomatoes, fresh cheese snow, EVOO pearls and garlic gazpacho	16 €
Braised artichokes with pepitoria sauce, foie and Iberian ham shavings	23 €
Poularde Cannelloni with mushroom bechamel and fresh truffle shavings	24 €
Salsify in oloroso cream, porcini mushrooms and parmesan stracciatella	19 €
Slow-cooked egg, Jerusalem artichoke cream, roasted eggplant demi-glace and fresh truffle shavings	20 €
Miso-glazed eggplant on Baba ganoush with feta cheese and smoked paprika	18 €

FROM THE SEA

Red mullet with sage meunière	23 €
Bluefin tuna collar with Iberian pork glaze	26 €
Confit cod loin on Andalusian cuttlefish stew	25 €
Hake with Bilbao-style pil-pil, green bean jus and celeriac purée	24 €

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FROM THE FIELD AND MOUNTAIN

Argentinian beef striploin	30 €
Duck magret with licorice sauce	22 €
Slow-braised oxtail, Marco Polo style or Donata style	24 €
Boneless lamb shoulder with its own jus	32 €

SIDES TO SHARE WITH FISH AND MEAT

Piquillo Padrón peppers	6 €
Homemade French fries	6 €
Robuchon's Pommes Purée	6 €
Mixed baby leaf salad	5 €
Baby vegetable stir fry	6 €
Sautéed mushrooms	6 €

SWEET MOMENT

Chocolate ice cream with orange gel and Joconde sponge	8 €
Rum café montero babá with stewed banana and vanilla ice cream	8 €
Our lemon pie	8 €
Pickled strawberries in orange blossom, vanilla sponge, chocolate rock and cinnamon-citrus milk ice cream	8 €

Bread, Olive Oil Service and Butter Service – 4 € / person
Silk Road Tasting Menu - 75 € / person
*Wine pairing option- 35 € / person