

The background of the entire image is a repeating teal-colored pattern on a white background. The pattern consists of stylized flowers, leaves, and birds. The birds are depicted in flight, facing left, and are interspersed with the floral motifs. The overall style is reminiscent of traditional textile or wallpaper designs.

seda
Club

Cocktail 12 Stems

Cold Appetizers

RUSSIAN SALAD WITH PRAWNS AND QUAIL'S FRIED EGGS

MINI WAFFLE WITH SOBRASADA AND CANE HONEY

MANGO AND GOAT'S CHEESE MILLE-FEUILLE

SALMON TARTARE WITH PINEAPPLE AND AVOCADO CREAM

SARDINE BRIOCHE WITH TOMATO JAM

MINI CROISSANT FILLED WITH SLOW-ROASTED CHICKEN AND CAESAR DRESSING

Hot Appetizers

WILD MUSHROOM AND COCKLE RISOTTO

MUSSELS À LA VILLEROY WITH TARTARE SAUCE

CROQUE MONSIEUR MILANESE WITH ROASTED GARLIC ALIOLI

CHICKEN AND PORCINI MUSHROOM CROQUETTES

MINI SEDA BURGER

Sweet Moment

BANOFFEE PIE VERRINE

Beverages

FLOR INNATA VERDEJO D.O. RUEDA

VIZCARRA SENDA ORO D.O. RIBERA DEL DUERO

BEER, MINERAL WATER AND SOFT DRINKS

70€ per person

VAT Included

Cocktail 15 Stems

Cold Appetizers

MELON SPHERE SKEWERS WITH A VEIL OF IBERIAN HAM

RUSSIAN SALAD WITH PRAWNS AND QUAIL'S FRIED EGGS

CRISPY PANKO-CRUSTED NORI WITH TUNA TARTARE

PASTRAMI ROLL WITH ROCKET LEAVES

COLESLAW WITH SLICED OCTOPUS AND PIMENTÓN DE LA VERA SMOKED PAPRIKA

DUCK MOUSSE WITH TOMATO JAM

WONTON CANNELLONI FILLED WITH STEAK TARTARE AND FOIE GRAS SNOW

MINI CROISSANT FILLED WITH SLOW-ROASTED CHICKEN AND CAESAR DRESSING

Hot Appetizers

CRISPY COD BITES WITH BLACK GARLIC MOUSSELINE

PRAWN RAVIOLI WITH COCONUT SAUCE

CHICKEN AND IBERIAN HAM CROQUETTES

PORK "FLAMENQUÍN" SUSHI ROLL WITH TONKATSU SAUCE

MINI SEDA BURGER

Sweet Moment

LEMON PIE BITES WITH MERINGUE

BROWNIE WITH DULCE DE LECHE AND WHIPPED CREAM

Beverages

FLOR INNATA VERDEJO D.O. RUEDA

VIZCARRA SENDA ORO D.O. RIBERA DEL DUERO

BEER, WATER AND SOFT DRINKS

80€ per person
VAT Included

Cocktail 20 Stems

Cold Appetizers

SALMOREJO WITH DICED IBERIAN HAM AND EGG

RUSSIAN SALAD WITH PRAWNS AND QUAIL'S FRIED EGGS

SMOKED SARDINE TOAST WITH TOMATO CONFIT AND FRESH BASIL

IBERIAN PORK PRESA TATAKI WITH PONZU SAUCE

SALMON TARTARE WITH MANGO AND AVOCADO CREAM

DUCK MOUSSE WITH TOMATO JAM

BRANDADE - STUFFED PROFITEROLE WITH CUTTLEFISH AIOLI

HUMMUS AND FALAFEL WITH YOGHURT SAUCE

PASTRAMI ROLL WITH ROCKET LEAVES

WONTON CANNELLONI FILLED WITH STEAK TARTARE AND FOIE GRAS SNOW

Hot Appetizers

ROBUCHON-STYLE KING PRAWNS

CRISPY COD BITES WITH BLACK GARLIC MOUSSELINE

PASTELA (MOROCCAN-SAVORY PASTRY)

GARLIC PRAWN CROQUETTES

CHICKEN MEATBALLS WITH CURRY SAUCE

MINI CROISSANT FILLED WITH PORK CHEEK, GRATINATED TO PERFECTION

MINI SEDA BURGERS

Sweet Moment

TOCINO DE CIELO — TRADITIONAL SPANISH EGG-YOLK CUSTARD

CHOCOLATE TRUFFLES

CARROT CAKE WITH CREAM CHEESE AND COCONUT

Beverages

FLOR INNATA VERDEJO D.O. RUEDA

VIZCARRA SENDA ORO D.O. RIBERA DEL DUERO

BEER, WATER AND SOFT DRINKS

90€ per person
VAT Included