🚹 SEDA ATRIA

#sedaatria #straightupatseda #sedahotels



BOTTLE

2.800

4,000

3.000

4,000

4,500

4,500

2.800

1,800

2,100

1.800

2,800

3,400

3.000

90

120

130

130

130

100

100

160

280

70

90

150

280

135

20,000

1,300 18,000

LUNCH & DINNER MENU

CARNE TAPAS

Beef Salpicao | 400

Sautéed U.S. beef tenderloin seasoned with garlic infused olive oil served with toasted baquette

Gambas and Chorizo | 520

Sautéed shrimps and Spanish chorizo served with toasted bread

Mixed Sausages | 480

Stir fry Hungarian and Schüblig

Buffalo Wings | 400

Deep-fried breaded chicken wings coated with hot and tangy sauce

Pork Sisig | 400

Chopped pork sautéed with onion and chili, seasoned with soy sauce and calamansi, topped with egg and mayo

Fish Sisig | 380

Chopped milkfish sautéed with onion and chili, seasoned with soy sauce and calamansi, topped with egg and mayo

COLD TAPAS

Nachos | 450

Corn chips, seasoned ground beef, cheese sauce, and tomato-coriander salsa

Vietnamese Spring Roll | 380

Shrimps and vegetables rolled in rice wrapper, and served with sweet pepper chili sauce

SEAFOOD TAPAS

Golden Calamari | 480

Deep-fried squid with spicy garlic aioli sauce

Shrimp al Ajillo | 450

Garlic infused olive oil, fried garlic, paprika and red pepper flakes

Shrimp Ceviche | 480

Shrimp marinated in chopped red onion, tomato, chilies, cucumber, vinegar, and calamansi served with tortilla chips

POTATOES

French Fries | 350

Fried French fries seasoned with parmesan cheese and cheese dip

Loaded Potato wedge | 420

Fresh cut potatoes topped with bacon bits, cheese sauce, and sour cream

SALADS

Greek Salad | 280

Lettuce, cucumber, olives, cherry tomatoes, feta cheese, lemon juice, olive oil and balsamic vinaigrette

Caesar Salad | 350

Crispy romain lettuce tossed in Caesar dressing toppped with croutons, shaved Parmesan cheese, and crsipy bacon

Add ons:

Grilled Chicken | +50 Grilled Beef Tenderloin | +50 Grilled Shrimp | +150

SOUPS

Classic Tomato | 280

Served with pesto and croutons

Hokkaido Squash | 280

Made with fresh pumpkin served with pesto and

Crab and Corn | 280

Made with kernel corn, crab meat, and green onions

SANDWICHES

Served with French fries and coleslaw

Angus Cheeseburger | 600

100% ground beef, egg, cheddar cheese, with lettuce, tomato, and onion

Tuna Sandwich | 300

Tuna filling, lettuce and tomato in whole wheat bread

Club Sandwich | 320

Bacon, ham, egg, lettuce, tomato and cheddar cheese in white bread

PASTAS

Creamy Pesto Pasta

with Grilled Chicken | 280

Penne pasta in creamy pesto sauce and grilled chicken breast fillet topped with Parmesan cheese

Fettuccine Carbonara | 300

Sautéed bacon, roasted garlic and mushroom with cream sauce

Spaghetti Bolognese | 350

Italian meat sauce and fresh basil

Linguine Pasta Nest with Chicken Parmesan | 350

Linguine with fried capers in marinara sauce

Creamy Tomato and Spinach Pasta | 400

Penne pasta and spinach in creamy marinara sauce topped with Parmesan cheese

Grilled Cidar Plank Salmon | 900

Pan-grilled salmon with crispy shallots topping served with risotto with shrimps and Baguio beans, topped with Beurre Blanc sauce

Grilled U.S. Beef Rib Eye | 1800

U.S. Angus beef served with mashed potato, steamed vegetables, and red wine demi-glace sauce

Grilled Beef Tenderloin | 1300

U.S. beef tenderloin served with herbed roasted marble potato, steamed vegetables, and black pepper sauce

Hickory Smoked Baby Back Ribs | 600 Slow-cooked pork ribs served with java rice and

buttered vegetables and corn

Crispy Pata | 1200

Deep-fried pork knuckles with native sauce served with pickled papaya

Salisbury Steak | 780

Grilled angus beef patty over home-made mashed potato and buttered vegetables topped with mushrooms sauce

FILIPINO SPECIALTIES

Crispy Kare-Kare | 480

Traditional Filipino stew in savory peanut sauce with steamed eggplants, string beans, banana heart, and pechay served with steamed rice and homemade

Bagnet | 400

Deep-fried pork belly served with garlic fried rice and pickled papaya

Sinigang na Tanigue | 600

Tanique head and tail cooked in tamarind-based soup with mustard leaves served with steamed rice

Crispy Beef Tadyang | 950

Deep-fried beef ribs with pickled vegetables and home-made sauce

Chicken Tinola | 390

Chicken with ginger and onion-based broth served with steamed rice

Salmon head and belly cooked in miso soup with

Salmon sa Miso | 530

mustard leaves served with steamed rice Chicken and Pork Adobo | 450

Stewed chicken and pork in soy sauce and vinegar

served with pickled papaya and garlic rice Sopas de Molo | 350

Ground pork rolled in wonton wrapper with pork broth topped with fried garlic and spring onion

SIDES

Plain Rice | 80 Mashed Potatoes | 70 Garlic Rice | 90 **Buttered Vegetables | 80**

DESSERTS

Strawberry Baked Cheesecake | 300

Cream cheese mousse with strawberry compote

Blueberry Baked Cheesecake | 300

Cream cheese mousse with blueberry compote toppings

Mango Baked Cheesecake | 300

Cream cheese mousse with mango compote toppings Salted Caramel Baked Cheesecake | 300

Cream cheese mousse with salted caramel toppings

Molten Lava Cake | 350 Moist chocolate cake with flowing chocolate ganache served with vanilla ice cream

Red Velvet Cake | 350

Layered of cream cheese frosting with chocolate

Tiramisu | 250

and cherries

Coffee soaked ladyfinger and mascarpone cream

Seasoned Fruit Platter | 350 Selection of seasoned fresh fruits

Banana Split | 230 3 scoops of ice cream topped with whipped cream, chocolate sauce, mango sauce, roasted almond flakes

Scoop of Ice Cream | 180

BEVERAGE MENU

	SHOT	BOTTLE					
LIQUEUDC	31101	BUILE	MOCKTALIC			TEOLULA	SHOT
LIQUEURS			MOCKTAILS			TEQUILA	
Cointreau	330	4,045	Hazelnut Fizz		220	Jose Cuervo Gold	260
Grandmarnier	500	7,030	Virgin Cucumber Gimlet		180		
Drambuie	420	6,365	Shirly Temple		150	BOURBON	
Sambuca Vaccari	330	5,145	Roy Roger`s		150	Jack Daniels Black	280
Jägermeister			Virgin Mojito		180	Jim Beam White	250
•	260	3,085				Jim Beam white	230
Walsh Amaretto	160	1,300	Cranberry Spritzer		180	WILLENTY	
Kahlua	260	2,770	Frozen Strawberry Daiquiri		220	WHISKEY	
Baileys	260	3,600				Johnnie Walker Black	260
			BEERS			Johnnie Walker	360
BRANDY			Smirnoff Mule		130	Double Black	
Carlos 1 Solera Gran Reserva	275	4,100	San Miguel Pale Pilsen		110	Johnnie Walker Blue	1,300
Fundador Solera	200	2,900	San Miguel Light		110	Chivas Regal	390
ruliuauoi 30leia	200	2,700			130	•	1,500
COGNAC			San Miguel Premium			Dalmore 12yrs	1,500
			San Miguel Light Apple		110	DUM	
Remy Martin VSOP	780	8,500	San Miguel Light Lemon		110	RUM	
Remy Martin XO	1,800	18,000	San Miguel Cerveza Negra		130	Bacardi 151	260
Hennessy VSOP	730	9,500	San Miguel Super Dry		130	Bacardi Gold	180
		•	Stella		320	Bacardi Black	180
VODKA			Heineken		280	Bacardi Superior	180
	460	7 000			280		260
Grey Goose		7,000	Asahi			Malibu	200
Stolichnaya	195	2,100	Corona		320	CIN	
Absolut Blue	290	2,730				GIN	
Absolut Citron	290	2,730				Tanqueray	240
Smirnoff Red	195	1,900		GLASS	BOTTLE	Bombay Sapphire	240
		•	WINES	GLASS	BUILLE	zomou) ouppimo	
		GLASS	FRANCE			COFFEE	
CLACCIC COCUTALIC			Red			COFFEE	
CLASSIC COCKTAILS			Colombelle	450	2,000	Espresso	
Black Russian		150	Listel Cabernet Sauvignon	550	2,800	Single	
Daiquiri			Camas Malbec		2,300	Double	
Long Island Iced Tea			Chateau Lamartine Benjamin		3,700	Caffe Latte	
Margarita			Chateau Lamartine Denjamin		3,700	Latte Macchiato	
Mojito			VA/L *.				
-			White			Cappuccino	
Screw Driver			Colombelle Ugni Blanc	450	2,000	Brewed Coffee	
Tequila Sunrise			Camas Sauvignon Blanc	500	2,300		
White Russian			Listel Cepage Chardonnay		2,800	TEA	
Mai Tai			, ,			Green Tea, Camomile, Pe	ppermint.
Dry Martini			AUSTRALIA			English Breakfast, Earl G	
Gimlet			Red			Eligiisii Dieakiast, Laii Gi	c y
Sweet Martini Perfect				400	0.400	CHILLED JUICES	
Gin Fizz			Hardy's VRMerlot	400	2,100		
						Mango, Orange, Apple,	
Dirty Banana			White			Pineapple, Cranberry	
			Hardy's VR Chardonnay	450	2,000		
Tom Collins		180	Jacob's Creek		2,200	FRESH JUICES	
Classic Martini			Sauvignon Blanc		_,	Mango, Orange, Apple, F	Pineannle
			Sauvigilon Blanc			Watermelon, Cucumber	illeappie,
Campari Orange		200				watermeion, Cucumber	
		200	CHILE			CHAVEC	
Cosmopolitan			Red			SHAKES	
Bloody Mary			Gato Negro Merlot	425	1,500	Mango, Orange, Apple, F	Pineapple,
			Gran Caserio Cabernet		1,900	Watermelon, Banana, Cu	
Singapore Sling		250	Sauvignon		-,	, _ , _ , _ , _ , _ , _ , _ , _ , _ , _	
Harvey Wall Banger			Saavigiioii			BOTTLED WATER	
Espresso Martini			VA/L *.				
•			White			Absolute 350mL	
Whiskey Sour			Gran Caserio Sauvignon Blanc	475	2,000	Absolute 500mL	
Piña Colada			Gran Caserio Moscato		2,000	Soda Water	
			Gato Negro Moscato		2,000	San Pellegrino	
Mango Mojito		320	-			_	
			ITALY			SODA	
Sangria		350	Red			Coke, Sprite, Royal,	
					2 500		
White Sangria			Ruffino Chianti		2,500	Coke Light, Coke Zero	
White Sangria		400					
Jaggerbomb		400	White				
			Poggio Del Sole		2,100		
Negroni			Poggio Del Sole Bianco Salento		2,100		
Negroni		420			2,100 2,500		

^{*} Prices are subject to service charge and applicable taxes