SEDA ATRIA #sedaatria #straightupatseda #sedahotels



# **LUNCH & DINNER MENU**

#### **CARNE TAPAS**

## Beef Salpicao | 510

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

#### Gambas and Chorizo | 670

Sautéed shrimps and Spanish chorizo served with toasted bread

#### Mixed Sausages | 540

Stir fry Hungarian and Schüblig

#### **Buffalo Wings | 450**

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

#### Pork Sisig | 470

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

## Fish Sisig | 440

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

## **COLD TAPAS**

#### Nachos | 550

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

## Vietnamese Spring Roll | 430

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

#### **SEAFOOD TAPAS**

#### Golden Calamari | 535

Deep-fried squid with spicy garlic aioli sauce

## Shrimp al Ajillo | 515

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

#### **POTATOES**

#### French Fries | 330

Fried French fries seasoned with parmesan cheese and cheese dip

#### Loaded Potato wedge | 485

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

## SALADS

#### Greek Salad | 340

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

#### Caesar Salad | 410

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

Add ons:

Grilled Chicken | +180

Grilled Beef Tenderloin | +250 Grilled Shrimp | +200

## SOUPS

#### Classic Tomato | 330

Served with pesto and croutons

#### Hokkaido Squash | 280

Made with fresh pumpkin served with pesto and croutons

## Crab and Corn | 330

Made with kernel corn, crab meat, and green onions

#### **SANDWICHES**

Served with French fries and coleslaw

## Angus Cheeseburger | 670

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

#### Tuna Sandwich | 365

Tuna filling, lettuce and tomato in whole wheat bread

## Club Sandwich | 450

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

## **PASTAS**

## **Creamy Pesto Pasta**

## with Grilled Chicken | 340

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

## Fettuccine Carbonara | 390

Sautéed bacon, roasted garlic and mushroom with cream sauce

## Spaghetti Bolognese | 450

Italian meat sauce and fresh basil

## Linguine Pasta Nest with Chicken Parmesan | 370

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

## MAINS

## Grilled Cedar Plank Salmon | 1,000

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

## Grilled U.S. Beef Rib Eye | 1,500

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

## Grilled Beef Tenderloin | 1,300

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

## **Hickory Smoked Baby Back Ribs | 650**

Slow-cooked pork ribs served with java rice and buttered vegetables and corn

## Crispy Pata | 1300

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

#### Salisbury Steak | 845

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

#### **FILIPINO SPECIALTIES**

#### Classic Kare-Kare | 400

## Classic Kare-Kare with Ox Tail | 750

## Crispy Kare-Kare | 900

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

## Bagnet | 470

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

#### Sinigang na Tanigue | 670

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

#### Crispy Beef Tadyang | 1,399

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

#### Chicken Tinola | 455

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

## Salmon sa Miso | 600

Salmon head and belly cooked in miso soup with mustard leaves served with steamed rice

## Chicken and Pork Adobo | 500

Stewed chicken and pork in soy sauce and vinegar served with pickled papaya and garlic rice

## Sopas de Molo | 400

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

## **SIDES**

Plain Rice | 100 Mashed Potatoes | 120 Garlic Rice | 110 Buttered Vegetables | 100

## **Strawberry Baked Cheesecake | 360**

Cream cheese mousse with strawberry compote toppings

#### **Blueberry Baked Cheesecake | 360**

Cream cheese mousse with blueberry compote toppings

## Mango Baked Cheesecake | 360

Cream cheese mousse with mango compote toppings

## Salted Caramel Baked Cheesecake | 360

Cream cheese mousse with salted caramel toppings

## Molten Lava Cake | 400

Moist chocolate cake with flowing chocolate ganache served with vanilla ice cream

## Red Velvet Cake | 360

Layered of cream cheese frosting with chocolate cigars

## Tiramisu | 300

Coffee soaked ladyfinger and mascarpone cream

## Banana Split | 460

3 scoops of ice cream topped with whipped cream, chocolate sauce, mango sauce, roasted almond flakes and cherries

# **BEVERAGE MENU**

LIQUEURS	SHOT	BOTTLE	N
Cointreau	390	4,800	H
Grandmarnier	590	8,300	v
Drambuie	490	7,520	S
Sambuca Vaccari	390	6,075	R
Jägermeister	300	3,650	V
Walsh Amaretto	190	1,540	C
Kahlua	300	3,270	F
Baileys	300	4,250	E
BRANDY			S
Carlos 1 Solera Gran Reserva	320	4,850	S
Fundador Solera	230	3,425	S
COCNAC			S
COGNAC	000	40.040	S
Remy Martin VSOP		10,040	S
Remy Martin XO Hennessy VSOP	2,125 860	21,250 11,220	S S
Helinessy VSOF	800	11,220	S
VODKA			S
Grey Goose	550	8,270	H
Absolut Blue	345	3,225	C
Absolut Citron	345	3,225	
Smirnoff Red	230	2,240	
			V
			F
CLASSIC COCKTAILS		GLASS	R
Dry Martini Gin Fizz		180	Ĺ
Screw Driver Sweet Martir	ni	100	c
Dirty Banana Perfect			Č
Mai Tai			
Gimlet			V
		201	C
Mojito White Russia Daiguiri Black Russiar		236	C
Daiquiri Black Russiar Margarita	1		L
Tequila Sunrise			
Long Island Iced Tea			<b>A</b> R
9 :5:4::4 :444 :444			H
Tom Collins		210	-
Classic Martini			V
			Н
Campari Orange		236	_
Cosmopolitan			C
Bloody Mary			R G
Singapore Sling		295	G
Harvey Wall Banger		2/3	
Espresso Martini			V
Piña Colada			G
Mango Mojito		370	17
Whiskey Sour		350	R
Willskey Sour		330	R
Ammareto Sour		320	V
			P
Sangria		410	
\A/\.'. C			S
White Sangria		470	
Jaggerbomb			
Negroni		496	
<b>9</b>			

				SHOT	BOTTLE
MOCKTAILS			TEQUILA		
lazelnut Fizz		260	Jose Cuervo Gold	300	3,300
/irgin Cucumber Gimlet		210			
Shirly Temple		180	BOURBON		
Roy Roger`s		180	Jack Daniels Black	410	5,080
/irgin Mojito		210	Jim Beam White	380	3,780
Cranberry Spritzer		210	WILLENEY		
Frozen Strawberry Daiquiri		260	WHISKEY	200	4.070
BEERS			Johnnie Walker Black	390	4,960 5,315
<del></del>		240	Johnnie Walker	425	5,315
Smirnoff Mule		210 190	Double Black	1,530	21,260
San Miguel Pale Pilsen San Miguel Light		190	Johnnie Walker Blue	460	5,315
San Miguel Premium		210	Chivas Regal	400	3,313
San Miguel Light Apple		190	RUM		
San Miguel Light Lemon		190	Bacardi Gold	210	2,125
San Miguel Light Lychee		190	Bacardi Black	210	2,480
San Miguel Cerveza Negra		210	Bacardi Superior	210	2,125
San Miguel Super Dry		210	Malibu	310	3,300
Stella		440	Manda		0,000
Heineken		290	GIN		
Corona		440	Tanqueray	360	4,250
5010114			Bombay Sapphire	360	3,670
	GLASS	BOTTLE			
WINES	GEROS	501122	COFFEE		
RANCE					
Red			Espresso Single		150
Colombelle Merlot	500	2,600	Double		200
istel Cabernet Sauvignon	650	3,070	Caffe Latte		210
Camas Malbec		2,720	Latte Macchiato		210
Chateau Lamartine Benjamin		4,370	Cappuccino		210
<b>,</b>		•	Brewed Coffee		180
White			biewed Collee		100
Colombelle Ugni Blanc	530	2,360	TEA		
Camas Sauvignon Blanc	590	2,715	Green Tea, Camomile,		145
istel Cepage Chardonnay		3,305	English Breakfast, Earl Gre	v	143
			English Breaklast, Earl Ore	· <b>y</b>	
AUSTRALIA			CHILLED JUICES		
Red			Mango, Pineapple, Cranbe	errv	250
Hardy's Cabernet Merlot	560	2,950		,	
			FRESH JUICES		
White			Mango, Orange, Apple, Pi	neapple,	390
Hardy's VR Chardonnay	530	2,480	Watermelon, Cucumber	•••	
			-		
CHILE			SHAKES		
Red			Mango, Orange, Apple, Pi	neapple,	260
Gran Caserio Cabernet		2,250	Watermelon, Banana, Cuci	umber	
Sauvignon					
۸/L:+-			BOTTLED WATER		
White		2,370	Absolute 500mL		110
Gato Negro Moscato		2,370	Soda Water		240
TALY			San Pellegrino		390
Red			CODA		
Ruffino Chianti		4,250	SODA		400
Cullino Cilianti		7,200	Coke, Sprite, Royal,		180
White			Coke Light, Coke Zero		
Poggio Del Sole		2,835			
Bianco Salento		_,			
Santoro Chardonnay Puglia		2,950			

Scoop of Ice Cream | 180 \* Prices are inclusive of service charge and applicable taxes