

HOTEL
HUERTO
DEL CURA

Breakfast by:
FranSegura&Co.

HOTEL HUERTO DEL CURA

THE EVERYDAY MADE EXTRAORDINARY

In the heart of Elche's Palm Grove, breakfast reaches its highest expression. The creativity of master pastry chef Fran Segura blends with local, zero-kilometer ingredients and Mediterranean essence to transform the first ritual of the day into an unforgettable moment.

Three acts that awaken the senses with elegance and authenticity.

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1st ACT: LE RÉVEIL

Freshly squeezed orange juice or Detox of your choice
Selection of coffees, teas and infusions

2nd ACT: LE MARCHÉ

BONJOUR

Greek yogurt, fruit salad, and French toast

BOULANGERIE

Rye loaf, olive oil bread, savory biscuits

Butter and extra virgin olive oil

Tomato jam, assorted preserves, and hazelnut cream

CHARCUTERIE ET FROMAGES

Ibérico ham, smoked salmon, and longaniza de Pascua

Gruyère, Brie, and goat Servilleta cheese

PÂTISSERIES

Butter croissant, sugar and butter brioche

Chocolate madeleine

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3rd ACT: LE GOURMAND

Choice of:

PRESSED SANDWICH

Brioche bread, cooked ham, and Emmental cheese

CROISSANT

Bologna mortadella, mozzarella, tomato, spinach, and basil bechamel

SAVORY PANCAKES

Hummus, goat cheese, arugula, and sautéed cherry tomatoes

EGGS (All served with bread)

Benedictine: with bacon or salmon

Iberian scrambled eggs

Scrambled eggs with asparagus, leek, and onion

In Cocotte: Emmental cheese, cream, and homemade tomato sauce

Omelette à la Minute: with potato and onion

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A RITUAL THAT ENDURES

More than a breakfast, an experience designed to leave a mark. Between tradition and innovation, every detail celebrates excellence, local produce, and signature craftsmanship.

This is how the day begins at Hotel Huerto del Cura: with flavor, balance, and distinction.

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