

MEDIA KIT - NH SEVILLA PLAZA DE ARMAS



The Hotel

The [**NH Sevilla Plaza de Armas**](#) is a contemporary oasis in the heart of Seville, just 16 minutes from the Santa Justa train station. Strategically located beside the World Expo 1992 complex, close to the emblematic calle Sierpes, this tucked-away hotel offers comfort coupled with easy access to the essence of Seville. The fact that it is located just a five-minute walk from the Fine Arts Museum, the Cathedral and the Giralda Tower plunges visitors right into the city's historical heritage. Indeed, it is just 200 metres from Museo Square and the Fine Arts Museum, putting the city's artistic riches within a stone's throw. Just three kilometres from the Olympic Stadium, it is also a great base for sports and cultural events.

Facilities

The hotel has 262 rooms, ranging from standard doubles to junior suites. They are all comfortable and stylish. The establishment's last renovation made way for a contemporary aesthetic with meticulous design details in every corner. All of the rooms, decorated in neutral shades and wooden floors, provide views over Isla de la Cartuja. The junior suites come with their own compact living rooms and guests can opt for a later checkout.

On the rooftop floor, the fully-equipped gym and pool provide an ideal haven for winding down. The sun deck, with its loungers and waiter service from 11am to 9pm daily, is an great place for relaxing and enjoying a cocktail or snack, or both.

Food and drink

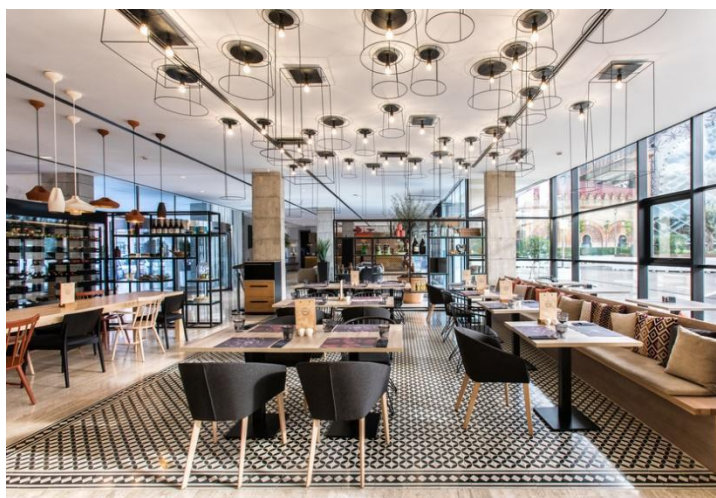
The restaurant at the NH Sevilla Plaza de Armas is called Tablafina. The fare it provides is articulated around the basic tenets of premium sharing dishes, or *tapas* (preserves, cured meats and cheese), as well as classic cooked dishes in small portions. It has sit-down tables, a bar and a cheese and *charcuterie* display counter with a cutting table and a wine cabinet.



Its menu includes a selection of preserves, cold meats and cheeses with designations of origin and a range of emblematic *tapas* based on traditional Andalusian fare recast in a contemporary light, such as potato salad with frigate tuna and *porra Antequerana*, a local cold soup, marinated sturgeon fillets or baby broad beans with cuttlefish.

Tablafina in Seville is the brainchild of Abel Valverde and David Robledo, head waiter and *sommelier*, respectively, at Santceloni (two Michelin stars and three Repsol *soles*) who created the menu around local produce and typical Andalusian dishes.

On Seville's steamy summer evenings, the terrace becomes the ideal spot for an open-air dinner. The restaurant offers fresh and delicious choices daily, including local specialties. Whether dining indoors or on the roof terrace, Tablafina is the ideal place for winding down, with the warmer months creating the opportunity for a special open-air dining experience.



Meetings and events

With its five function rooms, all of which bathed in natural light, the hotel can host events for up to 200 people. With prior planning, these events can be enhanced by additional services such as audiovisual equipment, translators, attendants and technicians. The hotel has a VirtualPlanner to assist with event organisation.

Equipped with all the latest technology, the hotel provides cutting-edge technical and audiovisual support, notably including interactive video conferencing through Lync Online 2013, for high-quality audio and video communication. The hotel can also provide catering for all types of events.