

# To Share

**FRESH OYSTERS** 🍷 12€/19€  
(3 UNITS/6 UNITS)  
FRESH PARSLEY, LEMON

**OCTOPUS CARPACCIO** 🍷 19€  
RED PEPPER, TOMATO, VINAGRETTE, CORIANDER,  
SPROUTS, CHIVE

**ANGUS CARPACCIO** 19€  
PESTO ARUGULA SALAD, CURED GOAT CHEESE

**ORGANIC BEETROOT CARPACCIO** 🍷 17€  
FETA CHEESE, ORANGE JUICE, CAPERS,  
DILL OLIVE OIL, SWEET MACADAMIA

**SEEN TACO** 🍷 16€  
FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE  
MAYONNAISE, TOBIKO ROE, SPROUTS, POMEGRANATE

**DEEP FRIED TAPIOCA & CURED CHEESE** 11€  
(2 UNITS)  
TAPIOCA, SPICY GUAVA JAM, CURED CHEESE

**FOIE GRAS TERRINE** 🍷 24€  
RED ONION JAM, HOME MADE TOASTS

**LAMB CROQUETTES** 14€  
(2 UNITS)  
DIJON MUSTARD, MANGO, HONEY

**COD SEENUGGETS** 12€  
(2 UNITS)  
COD, TARTAR SAUCE, FISH ROE

**WAGYU GYOSA** 16€  
(6 UNITS)  
LEEK, MUSHROOMS, GREEN CURRY

**SEEN EGGS** 18€  
MUSHROOMS, TRUFFLE, FRIED EGG

**BURRATA D.O.P. & CAVIAR** 76€  
SEE SALT, ORGANIC OLIVE OIL

**CAVIAR**  
BLINIS, RED ONION, CHOPPED EGGS, SOUR CREAM

50GR 180€  
125GR 420€  
250GR / 500GR - SPECIAL ORDER  
WITH THREE DAYS IN ADVANCE

# Anytime

**TRUFFLED LOBSTER SALAD** 38€  
ASPARAGUS, CARAMELIZED APPLE, AVOCADO, CELERY,  
CHIVE, TRUFFLE

**CRUNCH SALAD** 18€  
ICEBERG LETTUCE, NORI KIZAMI, SUNFLOWER SEEDS,  
CRUNCH SAUCE

**SPAGHETTI CAPRESE** 24€  
TOMATE, BURRATA, PESTO

**TRUFFLED LINGUINI** 31€  
PARMESAN CHEESE, TRUFFLE, CHIVE

**GOAT CHEESE TORTELLO** 24€  
BASIL BUTTER, CONFIT TOMATO, HONEY, COCOA NIBS

**LOBSTER SPAGHETTINI** 142€  
CONFIT TOMATO, DILL, CORIANDER

# Chef's Special

**LOBSTER BUN**  
COLESLAW, GREEN APPLE SUNOMONO,  
KIZAMI WASABI, TOBIKO ROE,  
CHIVE  
42€

**RIGATONI AND CAVIAR**  
CHAMPAGNE SAUCE, FRESH HERBS  
82€

**CHEF'S SPECIAL BEEF CUT 600GR**  
CHEF OLIVIER'S WEEKLY SELECTION  
115€

# Fish Market

**GRILLED GROUPE** 🍷 38€  
CAPERS BUTTER, CONFIT VEGETABLES

**BLACK COD** 41€  
SNOW PEA, SHALLOTS, CELERY PURÉE

**SEEN SEA SCALOPS** 34€  
CAULIFLOWER AND GREEN APPLE PURÉE, PARSNIP, SMOKED HAM

**JUMBO SCARLET PRAWN** 72€  
BEURRE BLANC

# Meat

**LAMB MILANESE LOLLYPOP** 35€  
LAMB CARRÉ, DIJON MUSTARD, MINT

**STEAK TARTAR** 35€  
CHEF'S CLASSIC

**SLICED WAGYU** 🍷 68€  
300G  
RUMP STEAK, CHIMICHURRI SAUCE

**CHEF'S TENDERLOIN** 39€  
OLIVIER SAUCE, GARLIC, CREAM, BAY LAUREL

**WAGYU BURGER** 39€  
CHEDDAR CHEESE, CARAMELIZED ONIONS, FRENCH FRIES

**"FRANGUINHO SEEN"** 32€  
SPRING CHICKEN, MISO, KIMUCHI

# Sides

**OLIVIER TRUFFLED POTATO PURÉE** 🍷 12€  
POTATO PURÉE, MILK, NUTMEG, TRUFFLE

**STEAK FRIES** 🍷 7€

**CONFIT VEGETABLES** 🍷 9€  
EXTRA VIRGIN OLIVE OIL, SEA SALT

**"RICO" RICE** 9€  
DATE, GREEN BEAN, ASPARAGUS, ALMONDS

**GRATIN ARTICHOKE** 12€  
LEEK, CHEESE, BÉCHAMEL SAUCE

**SPINACH À LA CRÈME** 🍷 10€  
SPINACH, NUTMEG, CREAM

# Dessert

**TART SEEN (2 PERSONS)** 22€  
WILD BERRIES, VANILLA ICE CREAM

**DULCE DE LECHE SOUFFLÉ** 16€  
GUAVA SORBET

**PASSION FRUIT SOUFFLÉ** 15€  
COCONUT SORBET

**SEEN CULPA** 12€  
SÃO THOMÉ CHOCOLATE, PASSION FRUIT, NUT BROWNIE,  
POP ROCKS, CASHEW

**YUZU CHEESECAKE** 12€  
RASPBERRY GRANITA, BLACK SESAME

**BANANA & PEANUTS** 12€  
BANANA CAKE, SALTED CARAMEL, PEANUTS CRUMBLE

**ICE-CREAM** 10€  
TWO ICE-CREAM SCOOPS, CHOCOLATE GOLDEN PEARLS, CRUMBLE

**SEASONAL FRUIT** 10€

# SEEN

🌿 VEGETARIAN 🍷 WITHOUT GLUTEN 🍏 VEGAN

# Starters

<b>SEEN TACO</b> 	16€
FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE MAYONNAISE, TOBIKO ROE, SPROUTS, POMEGRANATE	
<b>NEW STYLE SASHIMI (8 UNITS)</b>	28€
YELLOW TAIL, JALAPEÑO, PONZU SAUCE, TRUFFLE OIL, SALAD, CRISPY ONION	
<b>EDAMAME</b>	12€
TRUFFLE PONZU SAUCE, SEA SALT	
<b>HOT SEEN ROLL (8 UNITS)</b>	18€
SALMON, CREAM CHEESE, TERIAKI, TOASTED SESAME, CHIVE	
<b>WAKAME SALAD</b>	15€
WAKAME, LOTUS ROOT, SESAME SEEDS	

# Seen Specialities

<b>TRUFFLED GUNKAN (2 UNITS)</b>	21€	<b>NIGIRI NEW STYLE (2 UNITS)</b>	18€
SALMON, SHRIMP, QUAIL EGG, BLACK TRUFFLE, SEA SALT, LEEK		SALMON, CONFIT GINGER, TOGARASHI, LIME ZEST	
<b>GUNKAN HOTATE (2 UNITS)</b>	19€	<b>TORO NIGIRI CAVIAR (2 UNITS)</b>	34€
SALMON, SEA SCALLOPS, JAPANESE SAUCE, LA YU, TOBIKO ROE		TUNA BELLY, CAVIAR, GOLDEN FLAKES	
<b>GUNKAN PADRON (2 UNITS)</b>	16€	<b>MORIWASE SEEN</b>	64€
TUNA, PADRON PEPPERS, TOGARASHI, CRISPY ONION, TOBIKO ROE		4 UNITS GUNKAN, 4 UNITS SPECIAL NIGIRI, 4 UNITS ROLL	
<b>GUNKAN SHIROMI (2 UNITS)</b>	18€	<b>BLUEFIN TATAKI</b>	42€
GOLDEN SEA BREAM, CONFIT GINGER AND ONION, LA YU, GRATED LIME		SALAD, WASABI MAYONNAISE, SPRING ONION, MISO SAUCE	
<b>GUNKAN VEGGIE (2 UNITS)</b>	12€		
SOY LEAF, SPINACH, SESAME SAUCE			

# Hossomaki

<b>HOSSOMAKI SHAKE (8 UNITS)</b>	14€
SALMON	
<b>HOSSOMAKI MAGURO (8 UNITS)</b>	19€
BLUEFIN TUNA	
<b>HOSSOMAKI KAPPA (8 UNITS)</b>	12€
SWEET CUCUMBER	
<b>HOSSOMAKI TAMAGO (8 UNITS)</b>	12€
TAMAGO	

# Makis | Specials




<b>SPICY TUNA (4 UNITS)</b>	21€
ATUM, CHINESE CABBAGE, LA YU, LOTUS ROOT CHIPS	
<b>SPIDER ROLL (4 UNITS)</b>	22€
SOFT SHELL CRAB, SALMON, LEEK, AVOCADO, WASABI MAYONNAISE	
<b>KING CRAB ROLL (4 UNITS)</b>	42€
KING CRAB, DILL, WASABI SAUCE, YELLOW TAIL, JALAPEÑOS	
<b>HAMACHI ROLL (4 UNITS)</b>	18€
YELLOW TAIL, YUZU, CHIVE, SESAME OIL, JALAPEÑO	
<b>CALIFORNIA ROLL (4 UNITS)</b>	22€
SALMON, SHRIMP, MANGO, JAPANESE MAYONNAISE, TOBIKO ROE	
<b>VEGGIE (4 UNITS)</b>	15€
CARROT, KAMPYO, GREEN APPLE SUNOMONO, DILL, CRISPY ONION, TOGARASHI	
<b>LOBSTER TRUFFLE ROLL (4 UNITS)</b>	30€
LOBSTER, YELLOW TAIL, IKURA, TRUFFLE, TAMAGO	

# Nigiri & Sashimi | Traditional

	NIGIRI	SASHIMI
	2 UNITS	4 UNITS
<b>SHAKE</b> SALMON	14€	15€
<b>HAMACHI</b> YELLOW TAIL	18€	20€
<b>SHIROMI</b> WHITE FISH	16€	18€
<b>MAGURO</b> TUNA	21€	22€
<b>TORO</b> TUNA BELLY	25€	26€

# SEEN

Our products are locally sourced and sustainability certified. Should you have any dietary restrictions, please inform your waiter. No dish or beverage can be charged, including the covert, if it was not requested by the customer. VAT included

 VEGETARIAN  WITHOUT GLUTEN  VEGAN

All existing products on the menus may contain traces of the 14 allergens, their presence cannot be excluded.