### Appetizers

- **SEEN TACO** | 4 PIECES | 14€
  - ALASKAN KING CRAB, MANGO, GUACAMOLE, RED CABBAGE, TOBIO ROE, MAYONNAISE, POMEGRANATE

- **MAGURO TATAKI (6 PIECES)** | 16€
  - BLUEFIN TUNA, SUMISO SAUCE, CHIVES, DAikon RADISH, TOBIO ROE

- **NEW STYLE SASHIMI (8 PIECES)** | 17€
  - SALMON, TUNA, SEA BASS, YELLOWTAIL WITH FONZU SAUCE, CRUNCH ONION, TRUFFLED OIL

- **EDAMAME** | 6€
  - WITH SEA SALT

- **HOT SEEN ROLL (6 PIECES)** | 13€
  - SALMON, SHRIMP AND TOBIO ROE WRAPPED IN KATAIFI PASTRY

### Seen Speciality

- **TRUFFLED GUNKAN** | 12€
  - SALMON, SOFT SHELL CRAB, QUAIL EGG CONFIT, TOPPED WITH BLACK TRUFFLE, SEA SALT

- **GUNKAN HOTATE** | 11€
  - SALMON, SCALLOPS, CHERRY TOMATO TARTAR, TOBIO ROE

- **GUNKAN DAMA** | 12€
  - SALMON, QUAIL EGG YOLK

- **NIGIRI SPECIAL HOTATE** | 12€
  - SCALLOP WITH COAL OIL

### Veggie

- **URAMAKI VEGAN (4 PIECES)** | 8€
  - CARROT, ASPARAGUS, CRISPY SWEET POTATO, IBERIAN SALAD

- **FUTOMAKI VEGGIE (6 PIECES)** | 10€
  - AVOCADO, SWEET CUCUMBER, KAMPIOD, BROCCOLI TEMAFURA

### Makis | Specials

- **SPICY TUNA** | 12€
  - SPICY BLUEFIN TUNA, DERA

- **CRUNCH ROLL** | 10€
  - SHRIMP TEMPURA, AVOCADO, TUNA TOPPED WITH SATRON SAUCE, MICROGREENS

- **MAKI TORO** | 25€
  - TUNA BELLY, ALASKAN KING CRAB, TOBIO ROE

- **SPIDER ROLL (6 PIECES)** | 13€
  - SOFT SHELL CRAB, ASPARAGUS, SWEET CUCUMBER, TUNA, JAPANESE MAYONNAISE

### Sashimi & Sashimi | Traditional

- **SHIROMI** | 8€
  - WHITE FISH

- **MAGURO** | 11€
  - TUNA

- **SHAKE** | 6€
  - SALMON

- **UNAGUI** | 12€
  - EEL

- **UNI** | 14€
  - SEA URCHIN

- **TUNA BELLY** | 15€

- **YELLOW TAIL** | 13€

### Mainkizushi | Roll

- **HOSOMAKI SHAKE** | 7€
  - SALMON

- **HOSOMAKI MAGURO** | 11€
  - BLUEFIN TUNA

- **HOSOMAKI TORO-NEGUI** | 13€
  - TUNA BELLY, CHIVES

- **CALIFORNIA (4 PIECES)** | 8€
  - SALMON, SHRIMP, CUCUMBER, MANGO, TOBIO ROE

### to Share

- **MORIWASE SEEN**
  - 2 GUNKAN + 8 SPECIAL NIGIRIS | 50€

- **SASHIMI SEEN**
  - 24 PIECES OF SASHIMI | 45€
STEAK TARTAR
TOASTED BREAD
20€

SLICED WAGYU
250G
20€

SLICED WAGYU
39€

SLICED WAGYU
1125x681

SLICED WAGYU
20€

CRAB CAKE BURGER & FRIES
SOFT SHELL CRAB, COLESLAW, AVOCADO,
DIJON MUSTARD, TOMATO
22€

VEGETARIAN
GLUTEN FREE
VEGAN
25€

TRUFFLED LOBSTER SALAD
25€

GRATIN TAGLIOLINI
18€

SHRIMP & RADIATORI
22€

LOBSTER & SEMOLINA NHOQUE
26€

Chef’s Special

GRILLED PORK STEAKS “SECRETO”
MANGO CHUTNEY
27€

CRAB CAKE BURGER & FRIES
SOFT SHELL CRAB, COLESLAW, AVOCADO,
DIJON MUSTARD, TOMATO
22€

DEMONIAC RIB EYE STEAK
SOUTH AMERICA ROOTS MERGE WITH AUSTRALIAN ANGUS
AND JAPANESE WAGYU CREATING THE PERFECT
JUICY CUT, IDEAL FOR TWO.
70€

Fish Market

GRILLED GROUPER
CAPRICE BUTTER, VEGETABLES CONMIT
10€

BLACK COD WITH TAMARIND SAUCE
CONFITED COD, PERFECT EGG, SPINACH, BREAD CRUMBLE
14€

FISH AU GRATIN
LEEK, MUSHROOM
34€

SEEN SCALLOPS
CAULIFLOWER, GREEN APPLES PURÉE, PRAWNS, FISH, CRUMBED
26€

SEA FOOD SOUP
MUSSELS BISQUE, SCALLOP, SHRIMP, FISH, COCONUT CREAM, PUFF PASTRY
16€

To Share

FRESH OYSTER
14€

10 UNITS
FRESH SALSA, LIME

OCTOPUS CARPACCIO
14€

LEMON VINAIGRETTE, CILANTRO, CHIVE

ANGUS CARPACCIO
14€

ARUGULA, PESTO, PECORINO CHEESE

ORGANIC BEETROOT CARPACCIO
12€

TETA CHEESE, ORANGE AND CARAMEL VINAIGRETTE,
ENDO-DILL OLIVE OIL, SWEET MACADAMIA

SEEN TACO
14€

ALASKAN KING CRAB, MANGO, GUACAMOLE,
RED CABBAGE, TOBIO KOE, POMOGRANATE, MAYONNAISE

USUZUKURI SHIROMI
14€

PONZO SAUCE, LIME ZEST, TRUFFLE OIL

DEEP FRIED TAPIOCA & CURRED CHEESE
7€

TAPIOCA, SPICE GUAVA JELLY

SEEN PIE
12€

(2 UNITS)
PRAMS, ONION CONFIT, BRAZILIAN CREAM CHEESE

LAMB CROQUETTES
10€

(2 UNITS)
DIJON MUSTARD, MANGO, HONEY

BATATAS BRAVAS
9€

(2 UNITS)
TUCUPI MAYO, JIQUITAIA PEPPER

FISH & COD CAKE
9€

(2 UNITS)
GREEN BEANS, TARTAR SAUCE, TOBICO

Sides

SWEET POTATO SALAD
6€

MASHED POTATO “THE CLASSIC”
6€

STEAK FRIES
6€

CONFITED VEGETABLES
7€

BRAZILIAN RICE BEENS
6€

RICO RICE
6€

GRATIN ARTICHOKE
7€

Dessert

COCO LOCO
8€

COCONUT MOUSSE, PINEAPPLE PRESERVES,
CRUNCHY CHOCOLATE, COCONUT BISCUIT

DULCE DE LECHE SOUFFLE
10€

GUAVA SOBAE

TART SEEN (2 PERSONS)
7€

SEEN CULPA
7€

SAD THOMHE CHOCOLATE, PASSION FRUIT, TRUFFLES

BANANAA PEANUTS
7€

CREAMY BANANA CAKE, PEANUTS TOFFEE

HAZELNUTS ACORN
8€

FRUITPODOS, HAZELNUT CREAM

HOMEMADE ICE-CREAM
7€

TWO ICE-CREAM SOOPS, SUGAR GOLDEN PEARS AND CRUMBLE

TROPICAL FRUIT
8€

If you have any dietary restrictions, please inform your waiter.
No dish or beverage can be charged, including the couvert, if it was not requested by the customer.
VAT included.