











## To Share

<b>OYSTERS</b>  (3 PIECES/6 PIECES) SHALLOT, TOMATO, CORIANDER, VINEGAR 14	<b>20€   36€</b>
<b>BEEF CARPACCIO</b>   PESTO, ROCKET SALAD, PARMESAN CHEESE 7.8.12.	<b>20€</b>
<b>OCTOPUS CARPACCIO*</b>  RED PEPPER, TOMATO, VINAIGRETTE, CORIANDER, SPROUTS, CHIVES 4.9.12.14.	<b>23€</b>
<b>DEEP FRIED TAPIOCA</b>    (2 PIECES) TAPIOCA, SPICY GUAVA JAM, GRANA PADANO AND SCAMORZA CHEESE 5.7.8.12.	<b>15€</b>
<b>ORGANIC BEETROOT CARPACCIO</b>   FETA CHEESE, ORANGE JUICE, CAPERS, DILL OLIVE OIL, SWEET MACADAMIA 7.8.12.	<b>18€</b>
<b>LAMB CROQUETTES*</b>  (2 PIECES) DIJON MUSTARD, MANGO, HONEY 1.3.5.7.8.9.10.12.	<b>20€</b>
<b>CRISPY RICE COD</b>  COD BRANDADE, RICE AND CHIMICHURRI 1.4.5.7.8.	<b>17€</b>
<b>BEEF GYOZA</b> (5 PIECES) SWEET CHILI SAUCE 1.5.6.7.8.9.11.12.	<b>24€</b>
<b>SEEN EGG</b>    MUSHROOMS, BLACK TRUFFLE, FRIED EGG 5.7.	<b>23€</b>
<b>BURRATA D.O.P. &amp; CAVIALE</b>   SEA SALT, ORGANIC EXTRA OLIVE OIL 4.7.	<b>63€</b>
<b>ZUCCHINI FLOWERS</b>    (2 UNITS) FRESH RICOTTA, THYME AND TOMATO SAUCE 7.	<b>15€</b>
<b>TARTARE, PAPPAL POMODORO, SUMMER TRUFFLE</b>  BEEF TARTARE WITH BREAD, TOMATO, MUSHROOMS, STRACCIATELLA CHEESE 1.3.7.9.	<b>28€</b>






## Anytime

<b>TRUFFLED LOBSTER SALAD*</b>  ASPARAGUS, CARAMELIZED APPLE, AVOCADO, CELERY, CHIVES, TRUFFLE 2.4.9.11.12.	<b>50€</b>	<b>HOMEMADE EGG TAGLIOLINI WITH TRUFFLE</b>   PARMESAN CHEESE, TRUFFLE, CHIVES 1.3.5.7.8.12.	<b>32€</b>
<b>CRUNCH SALAD</b>   ICEBERG LETTUCE, NORI KIZAMI, SUNFLOWER SEEDS SAUCE 6.8.11.12.	<b>19€</b>	<b>VEGGIE LASAGNA</b>   SEASONABLE VEGETABLE LASAGNA, MOZZARELLA, PARMESAN CHEESE 1.3.7.9.	<b>25€</b>
<b>MELANZANE ALLA NORMA</b>   DEEP FRIED EGGPLANTS, AGED RICOTTA, FRESH TOMATO SAUCE 1.5.6.7.9.	<b>23€</b>	<b>MEAT BALLS</b>  MEAT BALLS WITH EGGS, PECORINO TRUFFLE CHEESE 1.3.5.7.8.9.12.	<b>25€</b>

## Chef's Special

<b>LOBSTER BUN*</b>  COLESLAW, GREEN APPLE SUNOMONO, KIZAMI WASABI, TOBIKO ROE 1.2.3.4.5.7.8.11.12.14. <b>50€</b>	<b>CHEF'S SPECIAL CUT</b>  CHEF OLIVIER'S WEEKLY SELECTION 7.9.12. <b>102€</b>
<b>PLUMA IBERICO PORK*</b> MARINATED SOY & TRUFFLE 1.5.6.8.9.11.12. <b>39€</b>	

## Seafood Market

<b>GRILLED SALMON</b>  MARINATED WITH OYSTER SAUCE, COCONUT AND CARROT PURÉE 1.4.6.7.14.	<b>27€</b>
<b>BLACK COD*</b>  SNOW PEA, SHALLOTS, CELERY PURÉE 1.4.5.6.7.12.	<b>43€</b>
<b>JUMBO PRAWN MEDITERRANEAN DRESSING*</b>  TOMATO CONCASSE, TAGGIASCHE OLIVES, FINE HERBS 2.4.6.7.8.12.	<b>61€</b>
<b>SEEN SEA SCALLOPS</b>   CAULIFLOWER AND GREEN APPLE PURÉE, PARSNIP, SMOKED HAM 4.5.7.12.14.	<b>36€</b>

**SEEN**  
RESTAURANT & BAR  
BY OLIVIER  
ROME

 VEGETARIAN  WITHOUT GLUTEN  LOCAL  WITH LACTOSE  VEGAN

List of substances or products causing allergies or intolerances:

1. Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut and hybridized strains. 2. Crustaceans 3. Eggs. 4. Fish. 5. Peanuts. 6. Soybeans. 7. Milk. 8. Nuts, namely: Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts and macadamia. 9. Celery. 10. Mustard. 11. Sesame. 12. Sulphur dioxide and sulphites. 13. lupin. 14. Molluscs

## Meat

<b>LOLLYPOP LAMB CHOPS*</b> DIJON MUSTARD, MINT 1.3.5.8.10.12.	<b>44€</b>
<b>AUSTRALIAN WAGYU CUBEROLL</b>  CHIMICHURRI SAUCE 12.	<b>114€</b>
<b>BEEF FILLET</b>  OLIVIER SAUCE, GARLIC, CREAM, BAY LAUREL 7.12.	<b>41€</b>
<b>BEEF BURGER</b>  CHEDDAR CHEESE, CARAMELIZED ONIONS, FRENCH FRIES 1.3.5.7.8.10.11.12.	<b>33€</b>
<b>'FRANGUINHO SEEN'</b>  SPRING CHICKEN, MISO, GINGER, SMOKED PAPRIKA 6.8.11.12.	<b>28€</b>

## Sides

<b>GRATIN ARTICHOKEs</b>   CHEESE, BECHAMEL SAUCE 1.7.8.12.	<b>12€</b>
<b>"RICO" RICE</b>    DATES, GREEN BEANS, ASPARAGUS AND ROASTED ALMONDS 6.7.8.12.	<b>9€</b>
<b>SAUTEED SPINACH</b>   SPINACH, NUTMEG 1.7.8.12.	<b>9€</b>
<b>STEAK FRIES*</b>   1.5.8.12.	<b>10€</b>
<b>CONFIT VEGETABLES*</b>    EXTRA VIRGIN OLIVE OIL, SEA SALT 7.12.	<b>9€</b>
<b>OLIVIER TRUFFLED POTATO PURÉE</b>    POTATO PURÉE, MILK, NUTMEG, TRUFFLE 7.8.12.	<b>12€</b>

## Dessert

<b>TART SEEN (FOR TWO)</b>   WILD BERRIES, VANILLA ICE CREAM 1.3.6.7.8.12.	<b>18€</b>
<b>'DULCE DE LECHE' SOUFFLÉ</b>   GUAVA SORBET 1.3.5.6.7.8.	<b>15€</b>
<b>TIRAMISÙ</b>   PISTACHIO ICE CREAM 1.3.7.8.	<b>14€</b>
<b>LIME CHEESECAKE</b>   RASPBERRY SAUCE, BLACK SESAME 1.3.7.8.11.12.	<b>13€</b>
<b>SEEN CULPA</b>   SAO THOME CHOCOLATE PASSION FRUIT, NUT BROWNIE, POP ROCKS CASHEW 1.3.6.7.8.	<b>13€</b>
<b>BANANA &amp; PEANUTS</b>   BANANA CAKE, SALTED CARAMEL, PEANUTS CRUMBLE 1.3.5.6.7.8.	<b>15€</b>
<b>ICE CREAM</b>   TWO ICE CREAM SCOOPS, CHOCOLATE, GOLDEN PEARLS, CRUMBLE 1.3.6.7.8.12.	<b>13€</b>
<b>SEASONAL FRUIT</b>    <b>15€</b>	

# Starters

<b>SEEN TACO</b> 	<b>18€</b>
FRESH DAILY FISH CEVICHE, GUACAMOLE, CABBAGE, JAPANESE MAYONNAISE, TOBIKO ROE, SPROUTS, POMEGRANATE 3.4.5.6.8.9.11.12.	
<b>EDAMAME</b>   	<b>9€</b>
TRUFFLE, MALDON SALT 6.	
<b>SASHIMI NEW STYLE HAMACHI</b>	<b>21€</b>
YELLOWTAIL AND TRUFFLED PONZU SAUCE 1.4.6.8.11.	
<b>HOT SEEN</b>	<b>19€</b>
SALMON, CREAM CHEESE, CELERY, SPRING ONION AND TERIYAKI 1.4.6.7.8.11.	
<b>BLUEFIN TUNA TATAKI</b> 	<b>26€</b>
WITH MISO YUZU SAUCE AND WASABI SALAD 4.6.11.	
<b>WAKAME SALAD</b>   	<b>16€</b>
WAKAME SEAWEED AND SESAME SEEDS 6.8.11.	

# Seen Specialities

<b>GUNKAN PADRÓN (2 UNITS)</b> 	<b>13€</b>	<b>GUNKAN TRUFFLE (2 UNITS)</b>	<b>25€</b>
SALMON, GINGER AND PÁDRON PEPPER 3.4.6.11.		SALMON, SHRIMP, QUAIL EGG AND BLACK TRUFFLE 1.2.3.4.12.	
<b>GUNKAN HOTATE (2 UNITS)</b> 	<b>15€</b>	<b>NIGIRI NEW STYLE (2 UNITS)</b> 	<b>12€</b>
TUNA, SEA SCALLOP AND SOY VINAIGRETTE 4.6.11.14.		SALMON, GINGER AND SHICHIMI TOGARASHI 4.6.11.	
<b>GUNKAN AMA EBI (2 UNITS)</b> 	<b>20€</b>	<b>NIGIRI SALMON AND TRUFFLE (2 UNITS)</b>	<b>17€</b>
AMBERJACK AND SWEET PRAWNS 2.3.4.6.8.12.		PRAWN, SALMON, TRUFFLE HONEY 4.6.	
<b>GUNKAN TORO (2 UNITS)</b> 	<b>27€</b>	<b>NIGIRI TORO AND CAVIAR (2 UNITS)</b> 	<b>27€</b>
TUNA BELLY, FOIE GRAS AND LEEK 4.6.		TUNA BELLY AND CAVIAR 4.	
<b>GUNKAN DE MER (2 UNITS)</b> 	<b>16€</b>	<b>NIGIRI EEL (2 UNITS)</b> 	<b>16€</b>
SALMON, CLAMS AND GREEN APPLE SUNOMONO 3.4.6.8.14.		DIJON MUSTARD AND HONEY 4.10.	
<b>GUNKAN SHIROMI (2 UNITS)</b> 	<b>15€</b>		
WHITE FISH, LIME, GINGER, CONFIT ONION AND LA-YU 4.6.11.			

# Nigiri | Traditional

<b>SALMON (2 UNITS)</b> 	<b>10€</b>
4.	
<b>BLUEFIN TUNA (2 UNITS)</b> 	<b>15€</b>
4.	
<b>TUNA BELLY (2 UNITS)</b> 	<b>19€</b>
4.	
<b>YELLOWTAIL (2 UNITS)</b> 	<b>16€</b>
4.	
<b>SEA BREAM (2 UNITS)</b> 	<b>12€</b>
4.	
<b>SEA SCALLOPS (2 UNITS)</b> 	<b>16€</b>
4.14.	

# Makis | Specials

<b>CALIFORNIA (4 UNITS)</b> 	<b>17€</b>
SHRIMP, SALMON, CUCUMBER AND MANGO 2.4.11.12.	
<b>SPIDER ROLL (4 UNITS)</b>	<b>22€</b>
SOFT SHELL CRAB, SALMON, LEEK, AVOCADO AND RADISH 1.2.4.6.11.	
<b>SPICY TUNA (4 UNITS)</b> 	<b>20€</b>
SPICY TUNA AND CABBAGE 3.4.6.8.11.	
<b>TIRASHI MAKI (4 UNITS)</b>	<b>19€</b>
SHRIMP TEMPURA, ASPARAGUS AND VARIETY OF FISH 1.2.4.11.12.	
<b>VEGGIE (4 UNITS)</b>   	<b>11€</b>
CARROT, KAMPYO, GREEN APPLE, DILL, CRISPY ONION, TOGARASHI 11.	
<b>UNAGI ROLL (4 UNITS)</b>	<b>26€</b>
EEL, FOIE GRAS AND APPLE SUNOMONO 1.4.6.11.12.	
<b>TEKKA MAKI (6 UNITS)</b> 	<b>18€</b>
TUNA HOSOMAKI 4.11.	
<b>SAKE MAKI (6 UNITS)</b> 	<b>18€</b>
SALMON HOSOMAKI 4.11.	

# Chef's Selection

<b>SASHIMI SALMON (2 UNITS)</b>	<b>MAKI ROLLS (3 UNITS)</b>
<b>SASHIMI BLUEFIN TUNA (2 UNITS)</b>	<b>SPECIAL GUNKAN (4 UNITS)</b>
<b>SASHIMI YELLOWTAIL (2 UNITS)</b>	<b>NIGIRI (3 UNITS)</b>
	<b>78€</b>
	1.2.3.4.6.8.10.11.14.

# Sashimi | Traditional

<b>SALMON (2 UNITS)</b> 	<b>13€</b>
4.	
<b>BLUEFIN TUNA (2 UNITS)</b> 	<b>21€</b>
4.	
<b>TUNA BELLY (2 UNITS)</b> 	<b>23€</b>
4.	
<b>YELLOWTAIL (2 UNITS)</b> 	<b>19€</b>
4.	
<b>SEA BREAM (2 UNITS)</b> 	<b>14€</b>
4.	
<b>SEA SCALLOPS (6 UNITS)</b> 	<b>19€</b>
4.14.	



-  VEGETARIAN
-  WITHOUT GLUTEN
-  LOCAL
-  WITH LACTOSE
-  VEGAN

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3. Eggs.
4. Fish.
5. Peanuts.
6. Soybeans.
7. Milk.
8. Nuts, nemely: Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts and macadamia.
9. Celery.
10. Mustard.
11. Sesame.
12. Sulphur dioxide and sulphites.
13. lupin.
14. Molluscs

Fish intended to be eaten raw or practically raw has undergone prior remediation treatment in accordance with the requirements of regulation (EC) 853/2004 annex III, selection VII, chapter 3, point D, point 3.  
We endeavour to source our fish from suppliers who follow sustainable practices.

(\* ) This dish may contain frozen ingredients.

We kindly ask our guests to inform our staff regarding food allergies or intolerances when ordering.