











## 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>21€</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>16€</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>22€</b>
<b>SEEN NUGGETS</b>  1.3.4.5.6.7.8	<b>19€</b>
<b>BEEF GYOZA</b> (5 PIECES) SWEET CHILI SAUCE 1.5.6.7.8.9.11.12.	<b>25€</b>
<b>SEEN EGG</b>    MUSHROOMS, BLACK TRUFFLE, FRIED EGG 5.7.	<b>24€</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>16€</b>
<b>TARTARE,</b>  <b>PAPPA AL POMODORO, SUMMER TRUFFLE</b> BEEF TARTARE WITH BREAD, TOMATO, MUSHROOMS, STRACCIATELLA CHEESE 1.3.7.9.	<b>30€</b>
<b>FRIED TOFU</b>  WITH SEASONAL SALAD 1.3.5.6.8.11	<b>17€</b>






## Anytime

<b>SALMON TATAKI</b> WITH PONZU SESAME DRESSING 1.4.6.11	<b>29€</b>	<b>HOMEMADE EGG TAGLIOLINI WITH TRUFFLE</b>    PARMESAN CHEESE, TRUFFLE, CHIVES 1.3.5.7.8.12.	<b>34€</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>HOMEMADE EGG TAGLIOLINI WITH LOBSTER</b> (PORTION FOR TWO), 1.2.3.4.7.9.13 <b>68€</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>41€</b>	<b>SEEN RAMEN</b> 1.3.4.5.6.8 <b>35€</b>

## Seafood Market

<b>GRILLED TERIYAKI SALMON</b>  WITH CRISPY PLANE TREE 1.4.6.7.8.12.	<b>29€</b>
<b>BLACK COD*</b>  SNOW PEA, SHALLOTS, CELERY PURÉE 1.4.5.6.7.12.	<b>45€</b>
<b>MONKFISH</b>  WITH PICO DE GALLO 1.4.5.6.7.8.9.11	<b>39€</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, nemely: Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts and macadamia. 9. Celery. 10. Mustard. 11. Sesame. 12. Sulphur dioxide and sulphits. 13. lupin. 14. Molluscs



## Meat

<b>BREADED VEAL CHOPS</b>  (PORTION FOR TWO) 1.3.5.6.7.8	<b>65€</b>
<b>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>BROCCOLI</b>    WITH TOASTED ALMONDS 5.6.7.8.10.12	<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>SEEN COOKIES</b>  1.3.5.6.7.8.12	<b>16€</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 DARK CHOCOLATE</b>   1.3.5.6.7.8.12	<b>15€</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>14€</b>
<b>SEASONAL FRUIT</b>    <b>15€</b>	

# Starters

<b>SEEN TACO</b> 	<b>19€</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>23€</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>28€</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.	

# Makis | Specials

<b>SEEN MAKI (4 UNITS)</b>	<b>19€</b>
WITH CRAB MEAT, CUCUMBER AND AVOCADO 1.2.3.4.6.11.12.	
<b>SPIDER ROLL (4 UNITS)</b>	<b>23€</b>
SOFT SHELL CRAB, SALMON, LEEK, AVOCADO AND RADISH 1.2.4.6.11.	
<b>SPICY TUNA (4 UNITS)</b> 	<b>21€</b>
SPICY TUNA AND CABBAGE 3.4.6.8.11.	
<b>TIRASHI MAKI (4 UNITS)</b>	<b>20€</b>
SHRIMP TEMPURA, ASPARAGUS AND VARIETY OF FISH 1.2.4.11.12.	
<b>VEGGIE (4 UNITS)</b>   	<b>12€</b>
CARROT, KAMPYO, GREEN APPLE, DILL, CRISPY ONION, TOGARASHI 11.	
<b>TEMPURA MAKI (4 UNITS)</b>	<b>25€</b>
WITH PRAWNS, SALMON AND YUZU 1.2.4.5.6.8.11.12.	
<b>TEKKA MAKI (6 UNITS)</b> 	<b>19€</b>
TUNA HOSOMAKI 4.11.	
<b>SAKE MAKI (6 UNITS)</b> 	<b>19€</b>
SALMON HOSOMAKI 4.11.	

# Seen Specialities

<b>GUNKAN PADRÓN (2 UNITS)</b> 	<b>13€</b>	<b>NIGIRI NEW STYLE (2 UNITS)</b> 	<b>12€</b>
SALMON, GINGER AND PÁDRON PEPPER 3.4.6.11.		SALMON, GINGER AND SHICHIMI TOGARASHI 4.6.11.	
<b>GUNKAN HOTATE (2 UNITS)</b> 	<b>17€</b>	<b>NIGIRI SALMON AND TRUFFLE (2 UNITS)</b>	<b>17€</b>
TUNA, SEA SCALLOP AND SOY VINAIGRETTE 4.6.11.14.		PRAWN, SALMON, TRUFFLE HONEY 4.6.	
<b>GUNKAN AMA EBI (2 UNITS)</b> 	<b>22€</b>	<b>NIGIRI TORO AND CAVIAR (2 UNITS)</b> 	<b>27€</b>
AMBERJACK AND SWEET PRAWNS 2.3.4.6.8.12.		TUNA BELLY AND CAVIAR 4.	
<b>GUNKAN TORO (2 UNITS)</b> 	<b>27€</b>	<b>VEGGIE GUNKAN (2 UNITS)</b>  	<b>16€</b>
TUNA BELLY, FOIE GRAS AND LEEK 4.6.		NORI SEAWEED, WAKAME, CRISPY ONION 1.6.11.	
<b>GUNKAN SHIROMI (2 UNITS)</b> 	<b>15€</b>	<b>TEMAKI ROLL (2 UNITS)</b>	<b>25€</b>
WHITE FISH, LIME, GINGER, CONFIT ONION AND LA-YU 4.6.11.		WITH FISH AND WASABI MAYO 1.2.4.5.6.8.11.12.	
<b>GUNKAN TRUFFLE (2 UNITS)</b>	<b>26€</b>		
SALMON, SHRIMP, QUAIL EGG AND BLACK TRUFFLE 1.2.3.4.12.			

# 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>82€</b> 1.2.3.4.6.8.10.11.14.	

# Nigiri | Traditional

<b>SALMON (2 UNITS)</b> 	<b>11€</b>
4.	
<b>BLUEFIN TUNA (2 UNITS)</b> 	<b>16€</b>
4.	
<b>TUNA BELLY (2 UNITS)</b> 	<b>20€</b>
4.	
<b>YELLOWTAIL (2 UNITS)</b> 	<b>17€</b>
4.	
<b>SEA BREAM (2 UNITS)</b> 	<b>13€</b>
4.	
<b>SEA SCALLOPS (2 UNITS)</b> 	<b>17€</b>
4.14.	

# Sashimi | Traditional

<b>SALMON (2 UNITS)</b> 	<b>14€</b>
4.	
<b>BLUEFIN TUNA (2 UNITS)</b> 	<b>22€</b>
4.	
<b>TUNA BELLY (2 UNITS)</b> 	<b>24€</b>
4.	
<b>YELLOWTAIL (2 UNITS)</b> 	<b>20€</b>
4.	
<b>SEA BREAM (2 UNITS)</b> 	<b>15€</b>
4.	
<b>SEA SCALLOPS (6 UNITS)</b> 	<b>20€</b>
4.14.	



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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

Dear guest, we would like to suggest you to inform our staff on duty about possible food intolerances or allergies in order to be able to help you with your choice. The fish intended to be eaten raw undergoes a temperature reduction process in order to guarantee its absolute food integrity. We endeavour to source our fish from suppliers who follow sustainable practices.

Fish intended to be eaten raw or practically raw has undergone a 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.