To Share

OYSTER OF THE DAY
(6 UNITS)
CHIEF SAUCE, CONDIMENTS

BEETROOT CARPACCIO
(6 UNITS)
ORANGE VINAIGRETTE, DILL, CAPERS, CARAMELIZED MACADAMIA

OCTOPUS CARPACCIO
(8 UNITS)
LIME VINAIGRETTE, LILACS

WAGYU CARPACCIO
ARUGULA, PESTO, PECORINO

BEEF WAGYU TARTAR
FREE RANGE EGG YOLK, TOASTED BREAD

SEENVICHE
FISH, TUCUPI, MANIOC, FRESH COCONUT SAGO

SHRIMP EMPADA
MUSHROOMS, LEEK, BRAZILIAN CHEESE

PATACONES
AVOCADO, PICO DE GALLO SAUCE, SESAME SAUCE

CODFISH CAKE
REMoulade SAUCE, TORICO EGGS

LAMB CROQUETTES
DUKU MUSTARD, MANGO, HONEY

MANIOC BRAVAS
TUCUPI, MAYO, JIQUITAIJA PEPPER

GOAT CHEESE MILLE FLEUR
HONEY, CARAMELIZED WALNUTS

SEEN TACOS
FISH, AVOCADO, SPICY MAYO, FISH EGGS

Everytime

CAESAR SALAD
44

CHICKEN CAESAR
49

GARDEN SALAD
44

LOBSTER SALAD
98

90% ORGANIC
DALY FRESH GREEN LEAVES, CONDIMENTS, SHAVED COCONUT, NUTS, SWEET AND SOUR SAUCE

Chef’s Special

PORK BELLY
SWEET POTATO MAYONNAISE, RED ONIONS, PARSLEY

SLICED WAGYU
SPAGHETTI, PARMESEAN CREAM, TRUFFLE SALSA

FISH MARKET

CONFIT COD FISH
EGG ONION, POACHED SICILIAN

SEA FOOD RICE
BIO dynamic RICE, SEAFOOD, CRUNCHY CALAMARI, CHEESE VINAIGRETTE

TORCHED SCALLOPS
LEEK CREAM, MUSHROOMS, TRUFFLE OIL

CATCH OF THE DAY
MANIOC CREAM, MUSHROOM, PARMI SALSA

Dessert

CHOCOLATE SURPRISE
TOFFEE SAUCE, MILK ICE CREAM

DULCE DE LEITE FONDANT
ICE CREAM OF THE DAY

CRÈME BRULÉE
“THE CLASSIC ONE”

BANANA CAKE
CRUSHED CASHEW NUTS, COCONUT ICE CREAM

MERENGUE BOMB
ICE CREAM, MARINATED STRAWBERRIES

BELOTAS SEEN
PÂTÉ À CHOUX, CARAMEL, CHOCOLATE CRUNCH, HAZELNUT CREAM

Meat

OLIVIER’S TENDERLOIN
DEMI GLACE, CREAM, CONFIT GARLIC

MILANESE LAMB
CREOLE SALSA

DENVER STEAK ANGUS
CHICHICHE SAUCE

SIDES

RICO RICE
BIO dynamic RICE, BROCCOLI, ASPARAGUS, DATES

TRUFFLE MASH POTATOES

STEAK FRIES

TOASTED PUMPKIN
HONEY, VINEGAR, TOASTED SLICED ALMONDS

HEARTS OF PALM CHEESE
CREAMED SPINACH

SAUTÉED VEGETABLES

SEAFOOD RICE
BIO dynamic RICE, SEAFOOD, CRUNCHY CALAMARI, CHEESE VINAIGRETTE

TORCHÉE SCALLOPS
LEEK CREAM, MUSHROOMS, TRUFFLE OIL

CATCH OF THE DAY
MANIOC CREAM, MUSHROOM, PARMI SALSA

VEGETARIAN 🌿 WITHOUT GLUTEN 🤖 VEGAN 🌿
**From the Bartender**

**New York Sour**
Johnnie Walker Black Label, Lemon Juice, Simple Syrup, Red Wine

**Vodka Collins**
Ciroc, Lemon Juice, Simple Syrup, Sparkling Water

**Tom Collins**
Gin Tonic, Lime Juice, Simple Syrup, Sparkling Water

**Penicillin**
Johnnie Walker Black Label, Lemon Syrup with Ginger, Lemon Juice to Perfume Smoked by Talisker

**Clovër Club**
Gin BeetÊter, Raspberry Syrup, Lime Juice, Dry Vermouth

**Cosmopolitan Seen**
Bevedere, Cranerry, Cranberry, Lime Juice, Sparkling Wine, Injectable Flower

**Hemingway Special Daiquiri**
Ron Bacardi Carta Blanca, Marks&Spencer Sugár, Grapefruit Juice, Lime Juice, Sugar Syrup

**Moscow Mule**
Vodka Setul One, Lime Juice, Homemade Ginger Beer, Citron Foam

**B&B Bombay & Basil**
Bombay, Grapefruit, Basil and Tonic

**Janet and Hendrick’s**
Hendricks, Cucumber, Tonic

**Violet Tänqueray**
Tänqueray, Violet, Tonic

**B & B Bombay & Basil**
Gin, Tonic Water 1724

**Tone Water Fever-Tree**

**Tiny Ten & Tonic**
Tanqueray Ten, Fig, Tonic

**24 Hours**
Beefeater 24, Tea, Tonic

**Crazy Monkey**
Monkey 47, Line, Tonic

**Violet Tänqueray**
Tanqueray, Violet, Tonic

**Tonic Water Fever-Tree**

**Mediterranean Inspiration**
Gin Mare, Rosemary, Tonic

**B & B Bombay & Basil**

**G&T**

**Beer & Crafts**

**Stella Artois**
Fisher Lager

**Heineken**
Dutch Lager Beer

**Vedett Extra White**
Belgian Wit Beer

**Cerpa Export**
Brazilian Lager

**Café da Tarde**
Whiskey Bulleit, Espresso, Amaro Averna, Bitter

**Brasileiro**
Amaro; Cashew, Tonic

**À Moda Antiga**
Cachaça 180°C, Cashew Syrup, Bitters

**Nosso Bellini**
Peaches Pured with Ginger, Sparkling Wine, Edible Flower

**Stella Artois**

**Sake**

**Seen Tasting**

3 Special Sakes to Discover

- **Junmai Daïginjô “Yamadaho”**
  - Junmai Aroma, Fruity, Persistent, Complex, 50% Polished, Produced with the Legendary Yamadanishi Rice
  - 700 ML

- **Daïginjô**
  - Junmai Aroma, Fruity, Persistent, Complex, 50% Polished, Produced with the Legendary Yamadanishi Rice
  - 180 ML

- **Honjozo**
  - Junmai Aroma, Fruity, Persistent, Complex, 50% Polished, Produced with the Legendary Yamadanishi Rice
  - 180 ML

**3 Special Sakes to Discover**

- **Hakutsuru Daïginjô**
  - Hakutsuru Daïginjô, 50% Polished, Ter Complex, Notes: Aromatic, Full Flavor
  - 50 ML

- **Yaëmon Junmai**
  - Hakutsuru Daïginjô, 50% Polished, Ter Complex, Notes: Aromatic, Full Flavor
  - 50 ML

- **Hakutsuru Hishô**
  - Hakutsuru Hishô, 50% Polished, Ter Complex, Notes: Aromatic, Full Flavor
  - 50 ML

**Beer & Crafts**

**Stella Artois**
Fisher Lager

**Heineken**
Dutch Lager Beer

**Vedett Extra White**
Belgian Wit Beer

**Cerpa Export**
Brazilian Lager

**Café da Tarde**
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Amaro; Cashew, Tonic

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**Nosso Bellini**
Peaches Pured with Ginger, Sparkling Wine, Edible Flower

**Stella Artois**

**Wine by Glass**

**Appertif 90 ML**

**Graham’s Extra Dry White**

**Sparkling 150 ML**

**Chandon Reserve Brut Rosé**

**Victoria Geisse Vintage**

**Moët Chandon Imperial Brut | 200 ML**

**White 160 ML**

**Errazuriz 1870 Chardonnay | 2016**

**Pinot Grigio Barone Montalto | 2016**

**Rose**

**Espirit Mediterranee**

**Red 160 ML**

**Leyda Reserva Pinot Noir | 2017**

**Menguante | 2016**

**Pulema La Flor Malbec | 2016**

**Sweet and Fortified**

**Porto Van Zellers Tawny**

**Estia | Colheita Tardia**