

To Share

TACO SEEN 🍷	48
(1 UNIT)	88
MARINATED FISH MIX, GUACAMOLE, RED CABBAGE, POMEGRANATE, MANGO, SPICY JAPANESE MAYO AND FISH ROE	
LAMB CROQUETTE	68
(2 UNITS)	
LAMB MEAT, DIJON MUSTARD, MANGO, CURRY AND HONEY	
SEEN CODFISH BALLS 🍷	85
(2 UNITS)	
SHREDDED COD, POTATO, TARTAR SAUCE AND TOBIKO ROE	
GOAT CHEESE PUFF PASTRY ✓	73
(2 UNITS)	
PUFF PASTRY, GOAT CHEESE, CARAMELIZED ONIONS AND MOLASSES	
AVOCADO GARDEN 🍏 🌱	48
(2 UNITS)	
AVOCADO, SWEET GRAPE TOMATOES, MIXED SPROUTS AND TRUFFLE OIL ON RUSTIC SOURDOUGH BREAD	
BATATA BRAVA ✓ 🍷 🌱	48
(4 UNITS)	
POTATOES, GARLIC MAYO AND SALSA BRAVA	
WAGYU TOAST BY GUIDARA	85
(4 UNITS)	
MARINATED WAGYU, MIXED MUSHROOMS AND TOBIKO ROE ON BRIOCHE TOAST	
WAGYU CARPACCIO BY GUIDARA 🍷	95
WAGYU BEEF, PESTO SAUCE, PECORINO CHEESE AND WILD ARUGULA	
OCTOPUS CARPACCIO 🍷 🌱	180
THINLY SLICED BLANCHED OCTOPUS, BELL PEPPER VINAIGRETTE, CILANTRO AND SICILIAN LEMON OLIVE OIL	
PANCETTA CONFIT 🍷 🌱	88
(6 UNITS)	
CRISPY PORK BELLY AND SWEET POTATO MAYO	
OVO SEEN 🍷 🌱	87
CHOPPED SHRIMP WITH TARTAR SAUCE, CRISPY POTATO STICKS, EGG CONFIT, TOBIKO ROE AND BLACK PEPPER	
SHORT RIB BAO BY GUIDARA 🌱	88
(2 UNITS)	
HOUSE-MADE BAO BUN, PULLED WAGYU SHORT RIB, ROTI SAUCE, CUCUMBER SUNOMONO, RED ONION, JAPANESE MAYO AND TARE	
PEACH PALM SALAD 🍷 🌱 🍏	115
PEACH PALM, SWEET POTATO MAYO, TUNA, BOILED QUAIL EGGS AND PARMA HAM CRUMBLE	

Chef's Suggestions

LOBSTER HOT DOG	118	SURF AND TURF BY GUIDARA	185
(2 UNITS)		FILET MIGNON, PINK SHRIMP AND MUSTARD SAUCE	
BRIOCHE BUN, LOBSTER TAIL, COLESLAW, GREEN APPLE SUNOMONO, CHILI PEPPER, TOBIKO ROE AND CHIVES		NERO RICE WITH SQUID AND SHRIMP 🍷	230
LOBSTER SPAGHETTI	212	SQUID, SHRIMP, OCTOPUS, HONDASHI, CRISPY CAPELLINI AND BISQUE	
SPAGHETTI, LOBSTER, CHERRY TOMATO CONFIT, BASIL AND CILANTRO		CARABINEIRO LINGUINE	165
CHEF'S CUT BY GUIDARA 🍷	420	BISQUE SAUCE, CARABINEIRO PRAWN TARTAR, TOBIKO ROE, TARTAR SAUCE AND CHIVES	
(500GR 2/3 PEOPLE)			
SPECIAL PRIME CUT SERVED WITH ORGANIC VEGETABLES			

All Day Dining

TRUFFLED LINGUINE ✓	112
PARMESAN SAUCE, TRUFFLE OIL AND BLACK TRUFFLE	
WAGYU BURGER BY GUIDARA	108
HOUSE-MADE BRIOCHE BUN, WAGYU BURGER, CHEDDAR CHEESE, LETTUCE, TOMATO, PICKLES, CARAMELIZED ONIONS AND FRIES	
RAVIOLI SEEN ✓	103
STUFFED RAVIOLI, TOMATO SAUCE, BASIL AND HONEY	
SHRIMP PENNE 🍷	136
PENNE, SHRIMP, CHAMPAGNE SAUCE, DILL AND PEAR	
MAC N'CHEESE 🍏 🍷 🌱	90
GLUTEN-FREE PENNE, CASHEW-BASED CHEDDAR SAUCE, VEGAN BACON AND PORTOBELLO MUSHROOMS	

Meat Lovers

FILÉ OLIVIER BY GUIDARA	163
FILET MIGNON WITH OLIVIER SAUCE (HEAVY CREAM, WORCESTERSHIRE SAUCE, BAY LEAF AND BLACK PEPPER)	
SLICED WAGYU A3 BY GUIDARA 🍷 🌱	245
(250GR)	
GRILLED WAGYU MAMINHA (TRI-TIP) WITH A3 MARBLING, THINLY SLICED	
WAGYU ANCHO BY GUIDARA 🍷 🌱	237
(300GR)	
GRILLED RIBEYE STEAK WITH CHIMICHURRI SAUCE	
STEAK TARTAR BY GUIDARA 🍷 🌱	130
HAND-CUT RAW FILET MIGNON, DIJON MUSTARD, RED ONION, EGG YOLK, CAPERS AND PICKLES	
WHITE VEAL RACK	180
MISO-MARINATED WHITE VEAL RACK, CAFÉ DE PARIS SAUCE AND FRIES	

Seafood Selection

CATCH OF THE DAY 🍏	142	SEEN SCALLOPS	225
(SUSTAINABLY CERTIFIED)		CAULIFLOWER PURÉE, RADISH, BEURRE BLANC SAUCE AND CRISPY LEEKS	
FRESH FISH, MANIOC PURÉE (MANDIOQUINHA), CRISPY ONIONS AND MIXED MUSHROOMS		OCTOPUS RICE 🍷	188
CREAMY BAKED CODFISH 🍷	178	BIODYNAMIC RICE, GRILLED OCTOPUS, CILANTRO, TOMATO, BELL PEPPERS, BASIL, CHILI PEPPER, SPICY AIOLI AND HERB OIL	
CODFISH, POTATOES, ONIONS, GARLIC, OLIVES, HEAVY CREAM, MUSTARD, PARMESAN, NUTMEG AND BLACK PEPPER			
FISH AND SHRIMP PUFF PASTRY	128		
PUFF PASTRY, FISH, SHRIMP, SPINACH AND BECHAMEL SAUCE			

Sides

TRUFFLED OLIVIER PURÉE ✓ 🍷	39
MASHED POTATOES, MILK, NUTMEG AND TRUFFLE	
FRENCH FRIES 🍏	38
FRIES WITH HERBS	
GRILLED VEGETABLES 🍏 🍷 🌱	38
PARSLEY, FLEUR DE SEL AND EXTRA VIRGIN OLIVE OIL	
GRATINATED HEART OF PALM ✓ 🍏	38
PEACH PALM, BECHAMEL SAUCE, SPINACH AND PARMESAN CHEESE	
BIRO-BIRO RICE 🍷 🍏	35
BIODYNAMIC RICE, ORGANIC EGG, CHILI PEPPER, BACON AND CRISPY POTATO STICKS	
ROASTED PUMPKIN ✓ 🍷 🌱 🍏	32
PUMPKIN, HONEY, ALMONDS, CHIVES AND FLEUR DE SEL	

Desserts

MERINGUE BOMB 🍷 🌱	45
BUTTER COOKIE, FOREST FRUITS, CLOTTED CREAM ICE CREAM AND ITALIAN MERINGUE	
COOKIE À LA MINUTE	45
WARM COOKIE DOUGH SERVED WITH CLOTTED CREAM ICE CREAM	
DULCE DE LECHE PETIT GÂTEAU	65
"VIÇOSA" DULCE DE LECHE, PEANUT CRUMBLE (PAÇOCA) AND GUAVA SORBET	
SEEN SIGNATURE COUPE 🍷	65
LAYERS OF TEXTURES, CHOCOLATE DACQUOISE, COOKED CONDENSED MILK, FERRERO ROCHER AND CARAMELIZED ALMONDS	
SEEN SUNDAE 🍷	80
(TO SHARE)	
ICE CREAM SUNDAE WITH HOT FUDGE AND SWEETS	
THE BRIOCHE SEEN	60
WARM CINNAMON ROLL DOUGH, DUSTED WITH CINNAMON AND COCOA, WITH 70% CHOCOLATE GLAZE	
SEEN CAKE 🍷 🌱	45
CHOCOLATE PRALINE CAKE WITH PETA CRISPS (POPPING CANDY)	
ICE CREAM	38
(2 SCOOPS)	
ICE CREAM: CLOTTED CREAM (NATA) COCONUT BELGIAN CHOCOLATE 🍷	
SORBET: GUAVA CAJÁ CUPUAÇU SOURSOP (GRAVIOLA) 🍏 🌱 🍷 🍏	
SLICED FRUITS 🍏 🌱 🍷 🍏	39
SEASONAL FRUIT SELECTION	

Sushi Appetizers

TACO SEEN 	
(1 UNIT)	48
(2 UNITS)	88
MARINATED FISH MIX, GUACAMOLE, RED CABBAGE, POMEGRANATE, MANGO, SPICY JAPANESE MAYO AND FISH ROE	
HOT ROLL SEEN	
(8 UNITS)	70
SHARI, SEAWEEED, SALMON, CREAM CHEESE AND TARE SAUCE	
EDAMAME   	
	65
SOYBEANS, TRUFFLE OIL AND MALDON SALT	
NEW STYLE SASHIMI 	
(9 SLICES)	99
SALMON, TUNA, AND WHITE FISH CARPACCIO, CRISPY ONION, SALAD, SESAME SAUCE AND PONZU SAUCE	
USUZUKURI SHAKE  	
(10 SLICES)	92
SALMON CARPACCIO, SICILIAN LEMON ZEST, TRUFFLE OIL AND MALDON SALT	
SHRIMP ROLL 	
(4 UNITS)	75
RICE PAPER ROLL WITH SHRIMP, MANGO, AVOCADO, CARROT, CUCUMBER AND CONFIT RED ONION	
TUNA TARTAR 	
	110
CHOPPED TUNA, FISH ROE, SHICHIMI TOGARASHI PEPPER, PONZU SAUCE AND QUAIL EGG	
WAKAME SALAD  	
	55
WAKAME SEAWEEED AND SESAME	
SASHIMI TAKO 	
(6 SLICES)	80
OCTOPUS WITH OLIVE OIL AND SHISO	
BLUEFIN TUNA TARTAR	
	370
BLUEFIN TUNA, MUSHROOMS, MUJOL ROE AND TRUFFLED PONZU SAUCE	

Special Rolls

SPICY TUNA	
(4 UNITS)	75
SHARI, TUNA, SEAWEEED, TOGARASHI PEPPER AND FISH ROE	
CALIFORNIA	
(4 UNITS)	65
SHARI, SEAWEEED, SALMON, SHRIMP, MANGO, CUCUMBER, JAPANESE MAYO AND FISH ROE	
LOBSTER TRUFFLE	
(4 UNITS)	98
SHARI, SEAWEEED, LOBSTER, WHITE FISH, TRUFFLE SALSA, IKURA, TAMAGO, CHIVES AND TRUFFLE OIL	
KYURI MAKI	
(4 UNITS)	110
JAPANESE CUCUMBER, SALMON, TUNA, SHRIMP AND FISH ROE	
CARABINEIRO URAMAKI	
(4 UNITS)	90
SHARI, NORI SEAWEEED, CARABINEIRO SHRIMP, SALMON, JAPANESE MAYO AND FISH ROE	
KING CRAB FUTOMAKI	
(4 UNITS)	195
SHARI, SEAWEEED, KING CRAB, JAPANESE MAYO, TAMAGO, CUCUMBER, MANGO AND FISH ROE	

Seen Specialities

TRUFFLED GUNKAN		GUNKAN SHIROMI	
(2 UNITS)	65	(2 UNITS)	52
SHARI, SHRIMP, SALMON, FISH ROE, TRUFFLE OIL, TRUFFLE SALSA, MALDON SALT AND CONFIT QUAIL EGG		SHARI, WHITE FISH, CONFIT RED ONION, FISH ROE AND LA-YU	
GUNKAN FOIE GRAS		GUNKAN K.O.B. BY GUIDARA	
(2 UNITS)	95	(2 UNITS)	110
SHARI, TUNA, FOIE GRAS, TARE SAUCE AND MALDON SALT		SHARI, WAGYU, FOIE GRAS, CONFIT RED ONION AND MALDON SALT	
GUNKAN HOTATE		GUNKAN SELECTION	
(2 UNITS)	75	(5 UNITS)	165
SHARI, SALMON, SCALLOPS, VINAIGRETTE, LA-YU AND FISH ROE		ASSORTED GUNKANS (TRUFFLED, HOTATE, WAKAME, TOBIKO AND SHIROMI)	
GUNKAN KING			
(2 UNITS)	95		
SHARI, SALMON, KING CRAB, FISH ROE AND SPICY MAYO			

To Share

CHEF FERNANDO SANT'ANNA OMAKASE	
(SELECTION OF 10 SPECIAL PIECES)	450
SEEN SELECTION	
(1 PERSON)	260
8 SASHIMI PIECES AND 9 ASSORTED SUSHI PIECES	
SEEN PREMIUM SALMON	
(2 PEOPLE)	550
15 SALMON SASHIMI PIECES AND 18 ASSORTED SALMON SUSHI PIECES	
SEEN PREMIUM 2.0	
(2/3 PEOPLE)	600
15 SASHIMI PIECES AND 18 SPECIAL SUSHI PIECES	

Veggie

PEACH PALM NIGIRI	
(2 UNITS)	40
SHARI, PEACH PALM HEART AND GINGER CONFIT	
WAKAME GUNKAN	
(2 UNITS)	50
SHARI, WAKAME SEAWEEED AND NORI SEAWEEED	
KAPPAMAKI	
(8 UNITS)	35
SHARI, NORI SEAWEEED, JAPANESE CUCUMBER AND YUKARI FURIKAKE	
VEGGIE ROLL	
(4 UNITS)	40
SHARI, NORI SEAWEEED, CARROT, JAPANESE CUCUMBER AND RED ONION CONFIT	

Nigiri

NEW STYLE SHAKE		WAGYU NIGIRI BY GUIDARA	
(2 UNITS)	45	(2 UNITS)	180
SEARED SALMON, CONFIT GINGER AND TOGARASHI PEPPER		WAGYU BEEF, CONFIT QUAIL EGG, MUJOL ROE AND MALDON SALT	
TRUFFLED SHAKE		NIGIRI UNAGUI	
(2 UNITS)	60	(2 UNITS)	160
SEARED SALMON, TRUFFLE OIL, TRUFFLE SALSA, MALDON SALT AND SICILIAN LEMON ZEST		EEL, FOIE GRAS, GREEN APPLE AND TARE SAUCE	
HOTATE NEW STYLE			
(2 UNITS)	95		
SCALLOPS, FISH ROE, YUKARI AND CHIVES			

Tradicional Nigiri & Sashimi

SASHIMI SHAKE	
(5 SLICES)	45
SALMON	
SASHIMI MAGURO	
(5 SLICES)	60
TUNA	
SASHIMI SHIROMI	
(5 SLICES)	60
WHITE FISH	
SASHIMI UNAGI	
(5 SLICES)	70
EEL	
SASHIMI HARASU	
(5 SLICES)	65
SALMON BELLY	
MAGUROYAKI	
(5 SLICES)	70
SEARED TUNA, TARE SAUCE AND SESAME	
SHAKEYAKI	
(5 SLICES)	50
SEARED SALMON, TARE SAUCE AND SESAME	
HOTATE SASHIMI	
(5 SLICES)	165
SCALLOP	
NIGIRI SHAKE	
(2 UNITS)	40
SHARI AND SALMON	
MAGURO NIGIRI	
(2 UNITS)	50
SHARI AND TUNA	
SHIROMI NIGIRI	
(2 UNITS)	50
SHARI AND WHITE FISH	
HOTATE NIGIRI	
(2 UNITS)	85
SHARI AND SCALLOP	
SHAKE GUNKAN	
(2 UNITS)	60
SHARI, SALMON AND CHIVES	
MAGURO GUNKAN	
(2 UNITS)	70
SHARI, TUNA AND CHIVES	
TOBIKO GUNKAN	
(2 UNITS)	50
SHARI, NORI SEAWEEED AND FISH ROE	
IKURA GUNKAN	
(2 UNITS)	170
SHARI, NORI SEAWEEED AND SALMON ROE	
SHAKE TEMAKI	
	45
SHARI, NORI SEAWEEED AND SALMON	
MAGURO TEMAKI	
	50
SHARI, NORI SEAWEEED AND TUNA	
SHIROMI TEMAKI	
	45
SHARI, NORI SEAWEEED AND WHITE FISH	
PHILADELPHIA TEMAKI	
	55
SHARI, NORI SEAWEEED, SALMON, CREAM CHEESE AND CHIVES	
TEKKAMAKI	
(8 UNITS)	70
SHARI, NORI SEAWEEED AND TUNA	
SHAKEMAKI	
(8 UNITS)	50
SHARI, NORI SEAWEEED AND SALMON	
EBIMAKI	
(8 UNITS)	75
SHARI, NORI SEAWEEED AND SHRIMP	
URAMAKI PHILADELPHIA	
(4 UNITS)	60
SHARI, NORI SEAWEEED, SALMON, CREAM CHEESE AND CHIVES	

