



Seen's Sunlit Specials

AVAILABLE ON FRIDAYS

1 PM - 4PM

TO SHARE

CHOOSE 3 DISHES TO SHARE

ROASTED PEPPER AND TUNA BELLY SALAD

Roasted peppers cooked in the Jospier oven, sautéed with garlic, served with Northern bonito tuna belly and a wholegrain mustard dressing

CONFIT ARTICHOKE

Artichoke confited in olive oil, finished in the Jospier oven, topped with romesco sauce and parmesan shavings

OXTAIL CROQUETTE

Light béchamel filled with aged oxtail stew, served with lime-infused mayonnaise

SAUTÉED SQUID BRIOCHE

Butter-toasted brioche bread filled with caramelized onion and sautéed squid, dressed with citrus aioli

MATURE RIBEYE TACO

Stew of mature ribeye flank with Olivier sauce and achiote, topped with pico de gallo, Kewpie mayo, and guacamole

PAELLAS AND RICES

TO SHARE, CHOOSE BETWEEN:

SEAFOOD PAELLA

Delicious seafood rice with a base of broth from our seas, squid marinated in coriander oil, prawns and scallops

VEGETERIAN RICE

Subtle vegetarian rice with seasonal vegetables

ARROZ BY DIEGO SOTO

Rice of the day suggested by our chef

DESSERT

SEEN SWEET STROLL

Valrhona chocolate brownie with chocolate ganache and passion fruit coulis, Canarian almond banana and mini lemon pie

35€ P/PERSON