



# SEBASTIAN'S

## FOR THE TABLE

----- TO SHARE	
<b>CHARCUTERIE</b>	
Pata Negra, Salami, Pecorino, Pickled Vegetables, Olives	24
<b>RUSTIC HOME-MADE CIABATTA</b>	
Artichoke Spread, Olive Dip, Vadouvan Spread	9
<b>CREAMY HUMMUS</b> 	
Choose between Classic Hummus, Roasted Red Pepper Hummus or Avocado Hummus. Served with Flat Bread	9
<b>OYSTERS</b>	
French Shallot Vinaigrette. Priced per piece	6

## SALADS

<b>BABY BEET</b>	
Whipped Feta, Candied Hazelnuts, Citrus, Mint	14
<b>GOAT CHEESE</b>	
Warm Goat Cheese, Pear, Pecan Nuts, Mesclun	14
<b>BUTTERNUT SQUASH QUINOA</b>	
Feta Cheese, Pomegranate Seeds, Mixed Lettuce	14

## SMALL

<b>CURRIED LOBSTER BISQUE</b>	
Coconut, Caribbean Langouste	9
<b>SPICY THAI RAMEN</b>	
Chicken Broth, Bok Choy, Ramen Noodles	9
<b>CALAMARI</b>	
Pan-Fried, Olive Oil, Garlic	17
<b>TENDERLOIN CARPACCIO</b>	
Balsamic, Extra Virgin Olive Oil, Arugula, Pine Nuts	16
<b>GRAVAD LAX</b>	
Salmon, Wasabi Mayonaise, Baby Leaves	17
<b>MOZZARELLA DI BUFALA</b>	
Roasted Tomatoes, Orange, Pomegranate, Arugula	16
<b>OCTOPUS CARPACCIO</b>	
Warm marinated Octopus, Fresh Herbs	17
<b>TUNA TRIO</b>	
Variety of Sashimi, Tartare, Seared Tuna	16
<b>OCTOPUS QUESADILLA</b>	
Octopus, American Cheese, Arugula, Vadouvan	17

## LARGE

<b>GRILLED BARRACUDA</b>	
Lentils, Local Grown Cress	27
<b>QUEEN RED SNAPPER</b>	
Lobster, Papaya, Basmati Rice	32
<b>SEARED TUNA</b>	
Mango Funchi, Baby Bok Choy	28
<b>WAHOO</b>	
Spicy Spaghetti	26
<b>LOCAL FISH TRIO</b>	
Puree of Potato, Sweet Potato, Green Pea, Fennel Sauce	29
<b>SEARED MAINE SCALLOPS</b>	
English Pea Puree, Purple Radish, Sauce Chermoula	32
<b>VEGAN CURRIED LENTILS</b> 	
Quinoa, Lentils, Coconut, Spinach, Turmeric, Cumin	22
<b>INDIAN CHICKEN</b>	
Traditional Indian Curry, Basmati Rice, Raitha	25
<b>"GOLDDIGGER" BLACK ANGUS BURGER</b>	
Cheddar, Bacon, Lettuce, Tomato, Piccalilli, Gold Leaves	26
<b>FLAT IRON STEAK</b> ADD SHRIMP \$6 / SCALLOPS \$8 / LOBSTER \$15	
Vegetables, Pommegranate Sauce, Sweet Potato Fries	29
<b>BOEUF À LA MODE</b>	
Potato Puree, Red Wine Gravy, Julienned Vegetables	28

## PASTA

<b>MUSHROOM RISOTTO</b>	
Parmesan, Fresh Herbs	22
<b>OCTOPUS RISOTTO</b>	
Parmesan, Lemon Grass	26
<b>PASTA OCTOPUS</b>	
Garlic, Lemon, Parsley, Tomato	26
<b>CHORIZO BOLOGNESE</b>	
Chorizo Tomato Sauce, Buffalo Mozzarella, Fettuccine	25
<b>VONGOLE SPAGHETTI</b>	
White Wine, Clams, Garlic, Herbs	25
<b>KING PRAWN FETTUCCINE</b>	
Lemon, Chili, Garlic Butter	29
<b>LOBSTER PAPPARDELLE</b>	
Creamy White Wine Sauce, Herbs	35

## SIDES

**TRUFFLE FRIES**  
Parmesan 6

**POLENTA STICKS**  
Cumin, Garlic 5

**ROASTED BROCCOLINI**  
Crispy Bacon, Abricot Moustrada 8



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## SWEETS

### TIRAMISU

Traditional Tiramisu, Amaretto Disaronno Originale 11

### CHOCOLATE CAKE

With Home-Made Passion Fruit Sorbet 12

### CRÈME BRÛLÉE

Madagascar Vanilla 11

### HOME-MADE SNICKERS BAR

With Home-Made Peanut Ice Cream 12

### SWEET LOVERS

Dessert Tasting 12

### FROZEN AUSTRIAN KAISER SCHMARREN

Get Ready To Be Surprised! 12

## AFTER DINNER

### CHEESE *5 pieces selected by the chef*

Cheeses are served with bread and garnishes. 16

### PEDRO XIMENEZ *Spain*

Rich with sweet notes of raisins, figs and dates, coffee and dark chocolate. Perfect with chocolate desserts. Also a great companion for blue cheese. 6

### MALAMADO VIOGNIER *Argentina*

Golden sweet with elegant and fruity aromas such as dried Apricots, Almonds and Honey. 7

### MALAMADO MALBEC *Argentina*

Rich and ripe with a well balanced sweetness. With a spicy bramble and raisin character. 7

### RUBY PORT *Portugal*

Oak casks for 3,5 years. Freshness, lightness and balance. With delicate nutty aromas and a hint of dried fruits. 6

### TAWNY PORT *Portugal*

Average age of 3 years. Fresh vibrant aroma of dark fruits. A youthful wine with good extract and great balance. 6

## COFFEE & TEA

COFFEE 4

ESPRESSO 3.20

DOUBLE ESPRESSO 4.50

ESPRESSO MACCHIATO 3.50

CAPPUCCINO 4

LATTE MACCHIATO 4.50

TEA 3.50

FRESH MINT TEA 4.50

ICE COFFEE 4.50

Add your favorite liquor 5

## SPECIAL COFFEE

### SEBASTIAN'S COFFEE

With Rum Chata and Whipped Cream 9

### CARIBBEAN COFFEE

With Brugal Anejo and Whipped Cream 9

### IRISH COFFEE

With Jameson Whiskey and Whipped Cream 9

### ITALIAN COFFEE

With Disaronno Amaretto and Whipped Cream 9

### SPANISH COFFEE

With Licor 43 and Whipped Cream 9

### FRENCH COFFEE

With Grand Marnier and Whipped Cream 9

### VILLA MASSA COFFEE

With Ice Cold Limoncello on the side 9

### BONBONS

Ask your waiter for Pastry Chef's daily BonBon Specials 3

## SPECIAL COFFEE

"If your favorite style of specialty coffee is not in our selection, please ask your waiter for your personal flavors and we are more than pleased to prepare this for you..!"