

# SELENA

## CAFÉ

OPEN

Monday - Sunday | 8am - 8pm



## BREAKFAST

Our breads are vegan.  
We have almond milk and gluten free bread upon request!

**Casero** \_\_\_\_\_ \$4800  
TOAST AND PRESERVES WHITE AND WHOLEGRAIN BREAD WITH CREAMCHEESE | VEGAN CREAMCHEESE AND DULCE DE LECHE | HONEY | MARMALADE | VEGAN DULCE DE LECHE. 🌱🍷

**Poke Veggie** \_\_\_\_\_ \$7500  
PASSION FRUIT CURD, BANANA, BLUEBERRIES, TOASTED COCONUT FLAKES, QUINOA GRANOLA, FLOWERS AND MINT. 🌱🍷

**Tostado** \_\_\_\_\_ \$5900  
TOASTED BREAD WITH BAKED HAM AND CHEESE. 🌱

**Croissant Tostado** \_\_\_\_\_ \$7400  
TOASTED CROISSANT WITH BAKED HAM AND CHEESE.

**Ohlalá** \_\_\_\_\_ \$7900  
TOASTED BREAD, GREENS & OMELETTE + 3 INGREDIENTS OF YOUR CHOICE: HAM | CURED SALMON | MUSHROOMS | SPINACH | ROCKET | TOMATO | BLUE CHEESE | MOZZARELLA | CURED HAM | PARMESAN. 🌱🍷

**Nutribowl** \_\_\_\_\_ \$7100  
HOMEMADE YOGUR WITH FRUITS, CHIA SEEDS, ALMONDS, COCONUT AND CHOCOLATE CHIPS. 🌱🍷

## SPECIALTY COFFEE

Espresso \_\_\_\_\_ \$2800  
American \_\_\_\_\_ \$3800 Double \_\_\_\_\_ \$3800  
Flat White \_\_\_\_\_ \$4100 Latte \_\_\_\_\_ \$4100  
Macchiatto \_\_\_\_\_ \$3000 Double \_\_\_\_\_ \$3850

*Our coffees are served at 70°C. If you like it warmer please let us know!*

## SWEETS & VIENNOISERIE

Parmesan scon \_\_\_\_\_ \$3600

Buttery medialuna \_\_\_\_\_ \$3950

Croissant \_\_\_\_\_ \$3950

Caramel cinnamon roll \_\_\_\_\_ \$4200  
SPONGY CINNAMON ROLL WITH APPLE AND CARAMEL SAUCE. SERVED WARM.

Chocolate alfajor \_\_\_\_\_ \$3600  
SABLEE PASTRY, CHOCOLATE GANACHE, BERRIES AND WALNUTS. 🌱🍷

Almond alfajor \_\_\_\_\_ \$3600  
ALMOND SABLEE AND DULCE DE LECHE.

Vegan vanilla alfajor \_\_\_\_\_ \$3600  
VANILLA ALFAJOR WITH VEGAN DULCE DE LECHE. 🌱🍷



## AVOCADOS




**Platter** \_\_\_\_\_ \$9800  
TOASTED BREAD, POTATO CROQUETTE, ROCKET, AVOCADO, SAUTEED PORTOBELLOS, GRILLED TOMATO AND SCRAMBLED EGGS. 🌱🍷

**Gravlax** \_\_\_\_\_ \$13200  
TOASTED BREAD, SPICY CHEESE, ALMONDS, CRANBERRIES, AVOCADO, CURED SALMON, ROCKET AND DILL. 🌱

**Vegano** \_\_\_\_\_ \$9000  
AVOCADO, GIRGOLA MUSHROOM, DILL, SWEET CORN, ROCKET, RADISH, RED ONION, SWEET CHILLI GLASED CARROT AND BABY ONIONS. 🌱🍷

Even though all staff is trained in good practices to avoid cross contamination and we have tools that we only use for certain foods, we also prepare dishes with wheat, oats, barley, and rye, which is why we are not a certified gluten-free restaurant.

## SWEET WAFFLES

- Súper dulce de leche** \_\_\_\_\_ \$12400  
DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES, BERRIES, BLUEBERRIES AND SLICED ALMONDS. 
- Chocolatoso** \_\_\_\_\_ \$12400  
CHOCOLATE GANACHE, FUDGY CHOCOLATE CAKE, CREAM ICECREAM AND HAZELNUT PRALINE. 
- Banana Caramel** \_\_\_\_\_ \$12400  
DULCE DE LECHE, VANILLA FROSTING, BANANA, CARAMEL SAUCE AND CRUMBLE. 



## SMALL DISHES

- Queso brie horneado** \_\_\_\_\_ \$10300  
BRIE CHEESE IN CRISPY PHILO PASTRY, STUFFED WITH MUSHROOMS, WALNUTS, ONIONS AND BLUE CHEESE. 
- Ceviche de mango & alcaparras** \_\_\_\_\_ \$10300  
MANGO CEVICHE WITH CAPERS, RED ONION, TOMATO, GRAPEFRUIT, CORIANDER AND CANCHA CORN.  
- Cachapa cremosa de maíz dulce** \_\_\_\_\_ \$9900  
SWEET CORN PANCAKE, CHEESE FOAM, PICKLED ONIONS, GREEN SAUCE, OLIVES AND CORIANDER. 
- Tiradito de abadejo en salsa de ají amarillo peruano** \_\_\_\_\_ \$12200  
RED ONION, WASABI ALIOLI, HERBS AND CRISPY PEANUT. - SLIGHTLY SPICY - 

## POKE BOWLS

- Poke bowl avocado** \_\_\_\_\_ \$14500  
AVOCADO, SWEET CHILLI CHICKEN, GREEN APPLE, PICKLED RADISH, OVEN BAKED BEETROOT, PEAS, CORIANDER, AND GREENS. 
- Poke bowl Marrakech** \_\_\_\_\_ \$14500  
CITRIC COUS COUS, ALMONDS, RED ONION, CRANBERRIES, GLASED CARROTS, SPINACH, MINT AND BAKED RED PEPPER PASTE.  
- Poke bowl gravlax** \_\_\_\_\_ \$18200  
CURED SALMON, SWEET CORN, WHITE CHEESE, DRIED OLIVES, PICKLED ONIONS, GREENS AND RICE CRACKER.

## SANDWICHES & CROISSANTS

- Sándwich de pollo deshilado** \_\_\_\_\_ \$10200  
PULLED CHICKEN SANDWICH WITH TOMATO, AVOCADO, ROCKET AND SPRING ONION CREAMCHEESE ON CIABATTA BREAD. 
- Croissant de salmón curado** \_\_\_\_\_ \$16300  
CURED SALMON CROISSANT, CAPERS, GREENS, RADISH AND LLANERO FETA CHEESE.
- Croissant de bondiola** \_\_\_\_\_ \$12600  
PULLED PORK CROISSANT, PICKLES, ALIOLI, RED ONION AND GREENS.
- Sándwich de portobellos** \_\_\_\_\_ \$10200  
MUSHROOMS AND BEANS PATTIES, COLE SLAW SALAD, PICKLED ONIONS AND GREENS ON FOCACCIA BREAD. 

All dishes can be ordered continuously, but platitos, pokes, and sandwiches are only available from 12 pm until closing at 8 pm.

## DESSERTS

**Pavlova** \$8500  
MERINGUE, WHIPPED CREAM AND BERRIES. (V)

**Marquise helada de chocolate** \$9000  
BERRIES JUS, MARROC CREAM AND HAZELNUT. (V)

## CAKES

**Torta Boneco** \$7250  
FUDGY CHOCOLATE CAKE, HAZELNUT CHOCOLATE MOUSSE,  
VANILLA CREAM AND TOASTED HAZELNUTS. (V)

**Carrot Cake** \$7250  
WITH WALNUTS AND LIME FROSTING. (V)

**Tarta Toffee** \$7600  
SABLEE PASTRY, PISTACHIOS, ALMONDS, PEANUTS, WALNUTS  
AND TOFFEE SAUCE. (V)

**Cheesecake de frutos rojos** \$7250  
LIME CHEESECAKE, VANILLA SABLEE AND BERRIES  
ON TOP. (V)

**Red Velvet** \$7250  
COCOA CAKE AND VANILLA FROSTING. (V)

**Torta cremosa de coco & dulce de leche** \$7250  
VANILLA SABLEE DOUGH, DULCE DE LECHE, COCONUT  
AND ALMONDS.

**Márgara** \$7250  
FUDGY CHOCOLATE CAKE, DULCE DE LECHE, WHIPPED  
CREAM, STRAWBERRIES AND BLUEBERRIES. (V)



## INFUSIONS \$4300

### Tealosophy

**Jasmine Flowers** GREEN TEA & JASMIN.

**Calm** DIGESTIVE & RELAXING.

**Artisan Blend** BLACK TEA, ROSES, LAVANDER  
& VANILLA.

**English Breakfast** CLASSIC.

**Indian Delight** STAR ANISE, CINNAMMON  
& GINGER.

## COLD INFUSIONS \$4700

**Iced Latte** COFFEE, MILK & ICE.

**Iced Mocca** COFFEE, MILK, CHOCOLATE  
& ICE.

## SPECIALS \$4800

**Chai Latte** INDIAN TEA, CONDENSED MILK  
AND CINNAMMON.

**Moccaccino** LATTE & CHOCOLATE

**Capuccino**

**Hot chocolate** WARM MILK & CHOCOLATE  
BAR.

## DRINKS \$2800

SODAS 354 ML

WATER | SPARKLING WATER 500 ML

## LEMONADES \$4300

STRAWBERRY

MINT AND GINGER

GRAPEFRUIT

## JUICES \$4400

ORANGE JUICE

GRAPEFRUIT JUICE



WINES & DRINKS

## WINES

### Red

Punta de Flechas \_\_\_\_\_ \$18500

BODEGA FLECHAS DE LOS ANDES. MALBEC

BY GLASS \_\_\_\_\_ \$7400

Alma Negra \_\_\_\_\_ \$24500

BODEGA DOMAINE 500cc. BLEND

Luigi Bosca de Sangre \_\_\_\_\_ \$33100

BODEGA LUIGI BOSCA. BLEND

Mara \_\_\_\_\_ \$19000

BODEGA MARA. PINOT NOIR - SUSTAINABLE

BY GLASS \_\_\_\_\_ \$7600

### Pink

Quinto \_\_\_\_\_ \$20500

BODEGA HUARPE RIGLOS. ROSÉ

BY GLASS \_\_\_\_\_ \$8200

### Orange

Alma Negra Orange \_\_\_\_\_ \$37500

BODEGA DOMAINE. BLEND



## BEERS

### Bierhaus 473 ml

Goldfish \_\_\_\_\_ \$3500

LIGHT, FRUITY AND CITRIC FLAVOUR.

Sweetheart \_\_\_\_\_ \$3500

GOLDEN ALE, CARAMEL AND HONEY.

Superstar \_\_\_\_\_ \$4500

STRONG HOPPY IPA EITH FLOWERY TONES.

Scotch \_\_\_\_\_ \$3500

TOFFEE CARAMEL AROMA.

Patagonia 410 ml \_\_\_\_\_ \$3500

### Weisse

Amber Lager

Bohemian Pilsener

### White

Animal colours \_\_\_\_\_ \$18500

BODEGA ANIMAL. BLEND. ORGANIC AND VEGAN

BY GLASS \_\_\_\_\_ \$7400

Mara \_\_\_\_\_ \$18800

BODEGA MARA. SEMILLON. SUSTAINABLE

BY GLASS \_\_\_\_\_ \$7500

Campos del Cielo \_\_\_\_\_ \$29600

BODEGA RADICAL IMAGINATION. CHARDONNAY VIOGNIER - ORGANIC AND BIODYNAMIC

Luigi Bosca de Sangre \_\_\_\_\_ \$33100

BODEGA LUIGI BOSCA. BLEND

### Spirits

Jardin Enchanté \_\_\_\_\_ \$22500

BODEGA JARDIN ENCHANTÉ. BRUT NATURE

Luigi Bosca \_\_\_\_\_ \$36250

BODEGA LUIGI BOSCA. BRUT NATURE

## DRINKS & APERITIVES

Aperol Orange \_\_\_\_\_ \$6200

APEROL, ORANGE JUICE AND ORANGE SLICE.

Caipi de Ananá \_\_\_\_\_ \$6200

PINEAPPLE CAIPIRINHA, SMIRNOFF VODKA, FRESH PINEAPPLE, SYRUP, CINNAMMON STICK AND LIME.

Ginger Rosmary \_\_\_\_\_ \$6600

TANQUERAY GIN, TONIC, GINGER, LIME AND ROSMARY.

Cello \_\_\_\_\_ \$6600

JW RED, BERRIES, GRAPEFRUIT JUICE, LIME SLICES, SYRUP AND FRESH MINT.

Mojito Maracuyá \_\_\_\_\_ \$6200

BACARDI RON, LEMON JUICE, PASSION FRUIT AND SYRUP.

Rosé \_\_\_\_\_ \$6600

TANQUERAY GIN, BERRIES, ROSE WATER, TONIC AND FRESH FLOWERS.

Velia \_\_\_\_\_ \$7500

WHITE WINE, CAMPARI AND GRAPEFRUIT SLICE

Mojito Classic \_\_\_\_\_ \$6200

BACARDI RON, LEMON, FRESH MINT AND SYRUP.

JW Red / Black \_\_\_\_\_ \$5400 / \$8000

ON THE ROCKS

