

SELENA

COCINA

OPEN

Tuesday - Saturday | 8am - 12pm
Monday & Sunday | 8am - 8pm



The background is a solid pink color with a repeating pattern of white line-art floral and leaf motifs. The motifs include various shapes of leaves, flowers, and abstract organic forms.

BREAKFAST & BRUNCH


OPEN

Monday - Sunday | 8am - 8pm

BREAKFAST

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



Casero _____ \$5350

TOAST AND PRESERVES WHITE BREAD | WHOLEGRAIN.
CREAMCHEESE | VEGAN CREAMCHEESE AND DULCE
DE LECHE | HONEY | MARMALADE | VEGAN DULCE
DE LECHE  

Fit _____ \$11650

WHOLEGRAIN BREAD, CHICKEN MOUSSE, POACHED EGG
+ YOGUR WITH FRUIT AND SEEDS. 

Poke Veggie _____ \$8300

PASSION FRUIT CURD, BANANA, BLUEBERRIES, TOASTED
COCONUT FLAKES, QUINOA GRANOLA, FLOWERS AND
MINT.  



Tostado _____ \$6550

WITH BAKED HAM AND CHEESE. 



Croissant Tostado _____ \$8200

WITH BAKED HAM AND CHEESE.

Benedict _____ \$8700

ENGLISH MUFFIN, SPINACH, POACHED EGGS AND
HOLLANDAISE SAUCE. + HAM \$10000 | + CURED HAM \$11650 |
+ CURED SALMON \$14300.  

Ohlalá _____ \$9700

TOASTED BREAD, GREENS & OMELETTE + 3 INGREDIENTS
OF YOUR CHOICE: HAM | CURED SALMON | MUSHROOMS |
SPINACH | ROCKET | TOMATO | BLUE CHEESE |
MOZZARELLA | CURED HAM | PARMESAN.  

Nutribowl _____ \$7800

HOMEMADE YOGUR WITH FRUITS, CHÍA, ALMONDS,
COCONUT AND CHOCOLATE CHIPS.  

SPECIALTY COFFEE

Espresso _____ \$3000

American _____ \$3950 Double _____ \$3950

Flat White _____ \$4350 Latte _____ \$4350

Macchiatto _____ \$3200 Double _____ \$4050

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

SWEETS & VIENNOISERIE

Parmesan scon _____ \$3950

Buttery medialuna _____ \$4350

Croissant _____ \$4350

Caramel cinnamon roll _____ \$4700

SPONGY CINNAMMON ROLL WITH APPLE AND CARAMEL
SAUCE.

Alfajor de chocolate & frutos rojos _____ \$3950

SABLEE PASTRY, CHOCOLATE GANACHE, BERRIES AND
WALNUTS.  

Alfajor de almendras _____ \$3950

ALMOND SABLEE AND DULCE DE LECHE.

Alfajor de vainilla _____ \$3950

VANILLA ALFAJOR WITH DULCE DE LECHE. 

Alfajor de dulce de leche _____ \$3950

VANILLA ALFAJOR WITH VEGAN DULCE DE LECHE.  




AVOCADOS


Platter _____ \$10900

TOASTED BREAD, POTATO CROQUETTE, ROCKET, AVOCADO,
SAUTEED PORTOBELLOS, GRILLED TOMATO AND SCRAMBLED
EGGS.  



Gravlax _____ \$14700

TOASTED BREAD, SPICY CHEESE, ALMONDS, CRANBERRIES,
AVOCADO, CURED SALMON, ROCKET AND DILL. 


Naan _____ \$9750

TOMATO CHUTNEY, ASPARAGUS, AVOCADO, ONION PICKLES,
POACHED EGG, GREENS & SPROUTS ON NAAN BREAD.  

Spicy _____ \$10050

TOASTED BREAD, SPINACH, AVOCADO, BRIE CHEESE,
MUSHROOMS, SWEET CORN, PICKLED ONIONS, CORIANDER,
LIME, MINT & SRIRACHA ALIOLI. - SPICY -  





Vegano _____ \$9950

AVOCADO, GIRGOLA MUSHRRROM, DILL, SWEET CORN, ROCKET,
RADISH, RED ONION, SWEET CHILLI GLASED CARROT & BABY
ONIONS.  

SWEET WAFFLES

- Súper dulce de leche** \$13750
DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES, BERRIES, BLUEBERRIES AND SLICED ALMONDS. 
- Chocolatoso** \$13750
CHOCOLATE GANACHE, FUDGY CHOCOLATE CAKE, CREAM ICECREAM AND HAZELNUT PRALINE. 
- Banana Caramel** \$13750
DULCE DE LECHE, VANILLA FROSTING, BANANA, CARAMEL SAUCE AND CRUMBLE. 

SAVOURY WAFFLES

- Salmonado** \$17000
CURED SALMON, CREAMCHEESE, LEMON AND HERBS, ROCKET, PICKLED RADISH AND SESAME SEEDS. 
- Poché** \$13750
POACHED EGGS, AVOCADO, MUSHROOMS, SAUTEED ONIONS, OLIVE POWDER AND ALIOLI, WITH ROCKET AND SPROUTS.  
- Sweet chilli** \$13750
CHICKEN MOUSSE WITH HERBS, TOMATO, ROCKET, CORIANDER, RED ONION AND SWEET CHILLI. 

CAKES

- Torta Boneco** \$8500
FUDGY CHOCOLATE CAKE, HAZELNUT CHOCOLATE MOUSSE, VANILLA CREAM AND TOASTED HAZELNUTS. 
- Tarta Toffee** \$8500
SABLEE PASTRY, PISTACHIOS, ALMONDS, PEANUTS, WALNUTS AND TOFFEE SAUCE. 
- Red Velvet** \$8100
COCOA CAKE AND VANILLA FROSTING. 
- Márgara** \$8100
FUDGY CHOCOLATE CAKE, DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES AND BLUEBERRIES. 
- Carrot Cake** \$8100
WITH WALNUTS AND LIME FROSTING. 
- Torta cremosa de coco & dulce de leche** \$8100
VANILLA SABLEE DOUGH, DULCE DE LECHE, COCONUT AND ALMONDS.
- Cheesecake de frutos rojos** \$8100
LIME CHEESECAKE, VANILLA SABLEE AND BERRIES ON TOP. 



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.

INFUSIONS

\$4550

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.

SPECIALS

\$5300

Chai Latte INDIAN TEA, CONDENSED MILK & CINNAMMON.

Moccacino LATTE & CHOCOLATE.

Capuccino

Hot chocolate WARM MILK & CHOCOLATE BAR.

COLD INFUSIONS

\$5150

Iced Tea Negro BERRIES.

Iced Tea Indian ORANGE & MINT.

Iced Tea Calm LEMON, MINT & GINGER.

Iced Chai TEA, CONDENSED MILK, CINNAMMON & ICE.

Coffee Tonic COFFEE, TONIC & ICE.

Iced Latte COFFEE, MILK & ICE.

Iced Mocca COFFEE, MILK, CHOCOLATE & ICE.

DRINKS

\$3100

SODAS 354 ML | SPARKLIN WATER 500 ML

SMOOTHIES

\$5450

BANANA | PINEAPPLE, PASSION FRUIT & GINGER | STRAWBERRY AND ORANGE | BLUEBERRIES | KIWI & GREEN APPLE

JUICES

\$4850

ORANGE JUICE
GRAPEFRUIT JUICE

LEMONADES

\$4700

STRAWBERRY | MINT & GINGER | GRAPEFRUIT | PASSION FRUIT



BRUNCH

OPEN

Saturday - Sunday & Holidays
12am - 8pm

BRUNCH FOR TWO AVAILABLE ON SATURDAY, SUNDAY & HOLIDAYS.

\$46600

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

CHOOSE 1 SAVOURY OPTION:

Gravlax

TOASTED BREAD, SPICY CHEESE, ALMONDS, CRANBERRIES, AVOCADO, CURED SALMON, ROCKET AND DILL. 

Ohlalá

TOASTED BREAD, GREENS AND OMELETTE + 3 INGREDIENTS OF YOUR CHOICE: BAKED HAM | SALMON | MUSHROOMS | SPINACH | ROCKET | TOMATO | BLUE CHEESE | MOZZARELLA | CURED HAM | PARMESAN.



Naan

TOMATO CHUTNEY, ASPARAGUS, AVOCADO, ONION PICKLES, HUEVO POACHED EGGS ON NAAN BREAD.  

Avocado Platter



TOASTED BREAD, POTATO CROQUETTE, ROCKET, AVOCADO, SAUTEED MUSHROOMS, GRILLED TOMATO AND SCRAMBLED EGGS.  

Huevos Benedict

ENGLISH MUFFIN, SPINACH, POACHED EGGS AND HOLLANDAISE SAUCE. 

WITH BAKED HAM | WITH CURED HAM | WITH CURED SALMON. 

Spicy

TOASTED BREAD, SPINACH, AVOCADO, BRIE CHEESE, GRILLED MUSHROOMS, BURNT SWEETCORN, CORIANDER, MINT AND SRIRACHA ALIOLI. - SLIGHTLY SPICY -  

Vegano

AVOCADO, GIRGOLA MUSHROOM, CORN, RADISH, PUMKIN SEEDS, ROCKET, RED ONION, SWEET CHILLI GLASED CARROTS ON TOASTED BREAD.  

CHOOSE 1 SAVOURY SNACK:

Platito Mediterráneo

POTATO BRIE CROQUETTE, BAKED BEETROOTS, TOMATO CHUTNEY, ARTICHOKE, CURED HAM, CHICKEN MOUSSE AND KALE. 

Provoleta

PROVOLONE CHEESE, TOMATO FONDUE, CONFIT ONIONS, ROCKET AND BACON. 

Ceviche de mango & alcaparras

MANGO CEVICHE, RED ONION, CHERRY TOMATO, GRAPEFRUIT, CORIANDER AND SWEET CORN.  

Queso brie horneado

OVENBAKED BRIE CHEESE ON FILO PASTRY, MUSHROOMS, WALNUTS, ONIONS, BLUECHEESE AND HONEY. 

Cachapa cremosa de maíz dulce

SWEET CORN PANCAKE, CHEESE FOAM, PICKLED ONIONS, GREEN SAUCE, OLIVES AND CORIANDER. 

Terrine de zucchini & menta

ZUCCHINI MINT TERRINE, BAKED RED PEPPER PASTE AND CARAMELISED WALNUTS.  

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CHOOSE 1 SWEET OPTION:

Márgara

FUDGY CHOCOLATE CAKE WITH DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES AND BLUEBERRIES. 

Poke Veggie

PASSION FRUIT CURD, BANANA, BLUEBERRIES, TOASTED COCONUT FLAKES, QUINOA GRANOLA, FLOWERS AND MINT.  

Torta cremosa de coco & dulce de leche

VANILLA SABLEE DOUGH, DULCE DE LECHE, COCONUT AND ALMONDS.


Carrot Cake

WITH WALNUTS AND LIME FROSTING. 

Red Velvet

COCOA CAKE WITH VANILLA FROSTING. 

Tarta Toffee

SABLEE PASTRY WITH PISTACHIOS, ALMONDS, PEANUT, WALNUTS AND TOFFEE SAUCE. 

Cheesecake de frutos rojos

LEMON CHEESECAKE WITH VANILLA SABLEE AND BERRIES ON TOP. 

Nutribowl

HOMEMADE YOGUR WITH FRUITS, CHIA SEEDS, ALMONDS, COCONUT AND CHOCOLATE CHIPS.  

Torta Boneco

CHOCOLATE BASE, HAZELNUT CHOCOLATE MOUSSE, VANILLA CREAM AND TOASTED HAZELNUTS. 

CHOOSE 1 SWEET SNACK OPTION:

Alfajor de almendras

ALMOND DULCE DE LECHE ALFAJOR.

Alfajor de vainilla

VANILLA DULCE DE LECHE ALFAJOR. 

Alfajor de ganache de chocolate

CHOCOLATE GANACHE, WALNUTS AND BERRIES ALFAJOR.  

Alfajor de dulce de leche

VEGAN DULCE DE LECHE ALFAJOR.  

CHOOSE 2 DRINK OPTIONS:

BERRIES LEMONADE, MINT AND GINGER LEMONADE, PASSION FRUIT LEMONADE, GRAPEFRUIT LEMONADE | SODAS | SPARKLING WATER

ADD 2 ALCOHOLIC DRINKS: +\$13000

APEROL ORANGE | PINEAPPLE CAIPIRINHA | PASSIONFRUIT MOJITO | GINGER ROSMARY GINTONIC

ADD 2 INFUSIONS: +\$8100

LATTE | ICED LATTE | FLAT WHITE | MACCHIATO | AMERICAN |

COFFEE TONIC | ESPRESSO | TEA TEALOSOPHY

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



LUNCH & DINNER

OPEN

Monday - Saturday | 12am - 12pm
Monday & Sunday | 12am - 8pm

SMALL PLATTERS

- Platito mediterráneo** \$20200
POTATO BRIE CROQUETTE, BALSAMIC BEETROOT, TOMATO CHUTNEY, GRILL ARTICHOKE, CURED HAM, CHICKEN MOUSSE, KALE CHIPS AND HOMEMADE BREAD. 🌱
- Platito de mar** \$24400
PAN FRIED CALAMARI, SWEET CHILLI PRAWNS, GRAVLAX SALMON, PICKLES, HERBED SWEET CHEESE, AND HOMEMADE BREAD. 🌱

ENTREES

- Mollejas alimonadas** \$11300
LEMONY SWEETBREAD WITH CARROT PUREE, CORIANDER HONEY, THYME AND PICKLED RADISH. 🌱
- Queso brie horneado** \$11400
BRIE CHEESE IN CRISPY PHILLO PASTRY, STUFFED WITH MUSHROOMS, WALNUTS, ONIONS AND BLUE CHEESE. 🍴
- Cachapa cremosa de maíz dulce** \$11000
SWEET CORN PANCAKE, CHEESE FOAM, PICKLED ONIONS, GREEN SAUCE, OLIVES AND CORIANDER. 🍴
- Dim sun de gírgolas** \$11600
RAVIOLI STUFFED WITH MUSHROOMS OVER COLIFLOWER LABNEH, MOUTSARD AND GREMOLATA SAUCE. 🌱🍴
- Pato prensado** \$18500
DUCK THIGHT WITH CONFIT BERRIES, HOISIN SAUCE, ALIOLI AND GRILLED ASPARAGUS. 🌱
- Ceviche de mango & alcaparras** \$11400
MANGO CEVICHE WITH CAPERS, RED ONION, TOMATO, GRAPEFRUIT, CORIANDER AND CANCHA CORN. 🌱🍴
- Tempura de langostinos** \$13750
PRAWN TEMPURA, COCONUT RED CURRY, BRAISED LEEK AND CONFIT TOMATO. - SLIGHTLY SPICY - 🌱
- Terrine de zucchini & menta** \$11400
MINT ZUCCHINI TERRINE, MUHAMMARA RED PEPPER PUREE AND CARAMELIZED WALNUTS. 🌱🍴
- Provoleta grillada** \$11600
GRILLES PROVOLONE CHEESE WITH TOMATO FONDUE, SWEET ONION, SPROUTS AND BACON. 🌱
- Papas rosti** \$11200
ROSTI POTATO WITH AVOCADO, POACHED EGG AND HOLLANDAISE SAUCE. 🌱🍴
- Tiradito de abadejo en salsa de ají amarillo peruano** \$13450
RED ONION, WASABI ALIOLI, HERBS AND CRISPY PEANUT. - SPICY - 🌱



MAIN DISHES

- Lomo & pimienta verde** \$23700
GREEN PEPPER SIRLOIN BEEF, BRIE POTATO CROQUETTE, TOMATO PISTOU AND JUS. 🌱
- Entraña con reducción de Malbec** \$22800
MALBEC SKIRT BEEF, ROSTI POTATO, CURED HAM ASPARAGUS, LEEK AND BABY ONION. 🌱
- Ojo de bife con manteca ahumada** \$23100
RIB EYE, POTATO AND BACON MILLEFEUILLES, BABY ONION AND SAUTEED MUSHROOMS. 🌱
- Pollo hindú** \$17800
INDIAN STYLE CHICKEN WITH COCONUT SAUCE, SAUTEED VEGETABLE, RICE AND ROTI BREAD. - slightly spicy - 🌱
- Bondiola de cocción larga** \$18700
SLOW COOKED PORK WITH HUMITA, SWEET POTATO PUREE AND HONEY BEER JUS.
- Bifecitos veggie de portobellos** \$17400
PORTOBELLO PATTIES, PUMPKIN PUREE, VEGETABLES AND LEEK SAUCE. 🌱🍴
- Pato en miel, mostaza de dijon & sriracha** \$28600
DUCK BREAST WITH CREAMY LEMON CARROT PUREE, CONFIT TOMATO, ARTICHOKE AND BABY ONION. 🌱
- Abadejo & gremolata** \$24350
GREMOLATA PAN FRIED POUT, PUMPKIN PUREE AND PACKCHOI. 🌱
- Corvina sweet chilli** \$21500
SWEET CHILLI CORVINE, COLIFLOWER PUREE, BRAISED FENNEL, BEETROOT, BABY CARROT AND MINT. 🌱
- Vietnam curry** \$17700
PLANT BASED CRUMBED CROQUETTE, PACKCHOI BROCOLI, RICE NOODLES, ALMONDS AND CRANBERRIES ON COCONUT CREAM - SLIGHTLY SPICY - 🌱🍴
- Pasta & frutos de mar** \$21200
HOMEMADE FETTUCCINI WITH CALAMARI, PRAWN AND SAUTEED FISH. 🌱

MAIN DISHES

Raviolones de calabaza asada _____ \$17600 PUMPKIN RAVIOLI WITH PARMESAN SAGE CREAM AND HAZELNUTS. (GF) (V)	Risotto de cordero _____ \$18650 6 HOURS BRAISED LAMB RISOTTO, PARMESAN CHEESE AND JUS.
Tagliatelle & portobellos _____ \$17600 HOMEMADE TAGLIATELLE WITH MUSHROOM SAUCE, POACHED EGG, PARMESAN CHEESE AND CRISPY BACON. (V) (GF)	Poke Marrakesh _____ \$16050 CITRIC COUS COUS CÍTRICO, ALMONDS, RED ONION, CRANBERRIES, GLASED CARROTS, SPINACH, MINT AND BAKED RED PEPPER PASTE. (GF) (V)
Risotto de remolacha _____ \$17200 BEETROOT RISOTTO, PEAS, WHITE CHEESE, GRILLED GIRGOLA MUSHROOM, ARVEJAS, SAVOURY GRANOLA, MINT AND LIME. (GF) (V)	Poke avocado _____ \$16050 AVOCADO, SWEET CHILLI CHICKEN, GREEN APPLE, PICKLED RADISH, OVEN BAKED BEETROOT, PEAS, CORIANDER, AND GREENS. (GF) (V)
Panzottis de alcauciles _____ \$18050 ARTICHOKE RAVIOLI WITH PESTO ROSSO, HERBS AND SLICED ALMONDS. (GF) (V)	Poke gravlax _____ \$20200 CURED SALMON, SWEET CORN, WHITE CHEESE, DRIED OLIVES, PICKLED ONIONS, GREENS AND RICE CRACKER.



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DESSERTS

Texturas de chocolate _____ \$9500 FUDGE CHOCOLATE CAKE, SALTY CHOCOLATE ICE CREAM, DULCE DE LECHE AND CACAO NIBS. (GF) (V)	Marquise helada de chocolate _____ \$9950 FROZEN CHOCOLATE MOUSSE WITH BERRIES JUS, MARROC CREAM AND HAZELNUT PRALINE. (GF) (V)
Pavlova _____ \$9450 CRISPY MERINGUE, WHIPPED CREAM, STRAWBERRIES AND BERRIES. (GF) (V)	Creroso de chocolate blanco & pistachos _____ \$9950 WHITE CHOCOLATE MOUSSE, RASPBERRY SORBET, GINGER AND PISTACHIO.
Mousse de mascarpone _____ \$10650 MASCARPONE MOUSSE, VANILLA BISCUIT, WALNUTS, COCOA AND SPECIALITY COFFEE. (GF) (V)	Donut brioche _____ \$9400 DONUT STUFFED WITH CARAMELISED BANANA OVER DULCE DE LECHE SOUP. (GF) (V)

NON ALCOHOL DRINKS

COKE AND OTHERS 354 ML _____	\$3100
PASO DE LOS TOROS GRAPEFRUIT 310 ML _____	\$3100
SPARKLING WATER 500 ML _____	\$3100
MINT AND GINGER LEMONADE _____	\$4700
GRAPEFRUIT LEMONADE _____	\$4700
STRAWBERRIES LEMONADE _____	\$4700
PASSIONFRUIT LEMONADE _____	\$4700

SPECIALTY COFFEE & INFUSIONS

Ristretto _____	\$3000
Espresso _____	\$3000
Double espresso / American _____	\$3950
Tea Tealosophy _____	\$4550

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

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



KIDS

HONDURAS 3993
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SELENA

@selenacocina
dameinternet

MAIN DISHES

\$16900

Bifecitos de pollo grillado

WITH MASHED POTATOES, PUMPKIN PUREE, OR SPINACH AND TOMATO SALAD. 

Tostado de lomito & queso

WITH CHERRY TOMATOES. 

Papas fritas

WITH TWO FRIED EGGS.  

Fideos caseros

WITH PARMESAN AND FILETTO SAUCE, BEEF STEW, CREAM, OR PINK SAUCE.  

Lomo salteado

WITH MASHED POTATOES AND CHERRY TOMATOES. 

Milanesa de pollo

WITH FRENCH FRIES, MASHED POTATOES, PUMPKIN PUREE, OR MIXED SALAD.

Sandwich de pollo

WITH TOMATO AND CHEESE ACCOMPANIED BY FRENCH FRIES. 



DRINKS

WATER 500 ML

BAGGIO JUICE APPLE | ORANGE

+ SWEET SURPRISE

REMEMBER TO NOTIFY US IF IT IS WITHOUT GLUTEN!

(GF) Gluten Free | (PGF) Ask For Gluten Free | (V) Vegetarian | (Ve) Vegan | Service \$1250

executive chef: ROMINA STOPPANI



WINES AND DRINKS

WINES

Red

Punta de Flechas _____ \$21500
BODEGA FLECHAS DE LOS ANDES. MALBEC

Miau _____ \$21000
BODEGA 4 GATOS LOCOS. MALBEC
BY GLASS _____ \$8400

Stella Crinita _____ \$36000
BODEGA STELLA CRINITA MALBEC. ORGANIC &
BIODYNAMIC

Luigi Bosca de Sangre _____ \$33100
BODEGA LUIGI BOSCA. MALBEC

Krontiras Explore _____ \$34100
BODEGA KRONDIRAS. MALBEC. ORGANIC

Petit Siesta _____ \$13000
BODEGA SIESTA EN EL TAHUÁN. 375cc. MALBEC.

Mara _____ \$20100
BODEGA MARA. MERLOT. SUSTAINABLE
BY GLASS _____ \$8000

Animal Colours _____ \$18800
BODEGA ANIMAL. BLEND. ORGANIC & VEGAN
BY GLASS _____ \$7500

Alma Negra _____ \$24500
BODEGA DOMAINE. 500cc. BLEND

Luigi Bosca de Sangre _____ \$33100
BODEGA LUIGI BOSCA. BLEND

Serbal _____ \$17000
BODEGA ATAMISQUE. PINOT NOIR

Hippie Love _____ \$14400
BODEGA WINE IS ART. PINOT NOIR & CRIOLLA

Mara _____ \$23400
BODEGA MARA. PINOT NOIR. SUSTAINABLE

Tatú _____ \$15000
BODEGA TATÚ. SYRAH
BY GLASS _____ \$6000

Loco _____ \$22400
BODEGA TEMPUS ALBA. CABERNET SAUVIGNON

Serbal _____ \$19900
BODEGA ATAMISQUE. CABERNET FRANC

Pink

Quinto _____ \$20500
BODEGA HUARPE RIGLOS. ROSÉ

Nuna _____ \$18000
BODEGA CHAKANA. ROSÉ. ORGANIC & VEGAN
BY GLASS _____ \$7200

Punto Final _____ \$20000
BODEGA RENACER. MALBEC ROSÉ

Orange

Alma Negra Orange _____ \$46200
BODEGA DOMAINE. BLEND

White

Serbal _____ \$19900
BODEGA ATAMISQUE. SAUVIGNON BLANC

Mara _____ \$20100
BODEGA MARA. SEMILLON. SUSTAINABLE

Indama _____ \$17100
BODEGA TERRA CAMIARE. CHARDONNAY
BY GLASS _____ \$6900

Campos del Cielo _____ \$32500
BODEGA RADICAL IMAGINATION. CHARDONNAY VIOGNIER.
ORGANIC & BIODYNAMIC

Animal Colours _____ \$18500
BODEGA ANIMAL. BLEND. ORGANIC & VEGAN
BY GLASS _____ \$7400

Luigi Bosca de Sangre _____ \$33100
BODEGA LUIGI BOSCA. BLEND

Spirits

Simbiosis _____ \$18200
BODEGA RADICAL IMAGINATION. ROSÉ. ORGANIC & BIODYNAMIC

Jardin Enchanté _____ \$23800
BODEGA JARDIN ENCHANTÉ. BRUT NATURE

Luigi Bosca Brut Nature _____ \$37500
BODEGA LUIGI BOSCA. BRUT NATURE



DRINKS & APERITIVES

Aperol Orange _____ \$6900 APEROL, ORANGE JUICE AND ORANGE SLICE.	Rosé _____ \$7500 40 BOTANICOS GIN, BERRIES, ROSE WATER, TONIC AND FRESH FLOWERS.
Caipi de Ananá _____ \$6900 PINEAPPLE CAIPIRINHA, SMIRNOFF VODKA, FRESH PINEAPPLE, SYRUP, CINNAMON STICK AND LIME.	Velia _____ \$8350 WHITE WINE, CAMPARI AND GRAPEFRUIT SLICE.
Ginger Rosmary _____ \$7500 40 BOTANICOS GIN, TONIC, GINGER, LIME AND ROSMARY.	Mojito Classic _____ \$6900 BACARDI RON, LEMON, FRESH MINT, SPARKLING WATER AND SYRUP.
Cello _____ \$7300 JW RED, BERRIES, GRAPEFRUIT JUICE, LIME SLICES, SYRUP AND FRESH MINT.	JW Red / Black _____ \$5950 / \$8700 ON THE ROCKS
Mojito Maracuyá _____ \$6900 BACARDI RON, LEMON JUICE, PASSION FRUIT, SPARKLING WATER AND SYRUP.	



BEERS

Bierhaus 473 ml

Goldfish _____ \$3750 LIGHT, FRUITY AND CITRIC FLAVOUR.	Superstar _____ \$4750 STRONG HOPPY IPA EITH FLOWERY TONES.
Sweetheart _____ \$3755 GOLDEN ALE, CARAMEL AND HONEY.	Scotch _____ \$3750 TOFFEE CARAMEL AROMA.

Patagonia 410 ml _____ \$4200

Weisse

Amber Lager

Bohemian Pilsener

IPA 24.7

