

# SELENA

## CAFÉ

OPEN

Monday - Sunday | 8am - 8pm



## BREAKFAST

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

**Casero** \_\_\_\_\_ \$5750  
TOAST AND PRESERVES WHITE AND WHOLEGRAIN BREAD WITH CREAMCHEESE | VEGAN CREAMCHEESE AND DULCE DE LECHE | HONEY | MARMALADE | VEGAN DULCE DE LECHE. 🌿🍷

**Poke Veggie** \_\_\_\_\_ \$8900  
PASSION FRUIT CURD, BANANA, BLUEBERRIES, TOASTED COCONUT FLAKES, QUINOA GRANOLA, FLOWERS AND MINT. 🌿🍷

**Tostado** \_\_\_\_\_ \$7050  
TOASTED BREAD WITH BAKED HAM AND CHEESE. 🌿

**Croissant Tostado** \_\_\_\_\_ \$8800  
TOASTED CROISSANT WITH BAKED HAM AND CHEESE.

**Ohlalá** \_\_\_\_\_ \$9400  
TOASTED BREAD, GREENS & OMELETTE + 3 INGREDIENTS OF YOUR CHOICE: HAM | CURED SALMON | MUSHROOMS | SPINACH | ROCKET | TOMATO | BLUE CHEESE | MOZZARELLA | CURED HAM | PARMESAN. 🌿🍷

**Nutribowl** \_\_\_\_\_ \$8400  
HOMEMADE YOGUR WITH FRUITS, CHIA SEEDS, ALMONDS, COCONUT AND CHOCOLATE CHIPS. 🌿🍷

## SPECIALTY COFFEE

Huila, Colombia. Castillo - Caturra Variety. 1500msnm

Espresso \_\_\_\_\_ \$3200  
American \_\_\_\_\_ \$4250 Double \_\_\_\_\_ \$4250  
Flat White \_\_\_\_\_ \$4650 Latte \_\_\_\_\_ \$4650  
Macchiatto \_\_\_\_\_ \$3400 Double \_\_\_\_\_ \$4350

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

## SWEETS & VIENNOISERIE

Parmesan scon \_\_\_\_\_ \$4300

Buttery medialuna \_\_\_\_\_ \$4650

Croissant \_\_\_\_\_ \$4650

Caramel cinnamon roll \_\_\_\_\_ \$5000  
SPONGY CINNAMON ROLL WITH APPLE AND CARAMEL SAUCE. SERVED WARM.

Chocolate alfajor \_\_\_\_\_ \$4300  
SABLEE PASTRY, CHOCOLATE GANACHE, BERRIES AND WALNUTS. 🌿🍷

Almond alfajor \_\_\_\_\_ \$4300  
ALMOND SABLEE AND DULCE DE LECHE.

Vegan vanilla alfajor \_\_\_\_\_ \$4300  
VANILLA ALFAJOR WITH VEGAN DULCE DE LECHE. 🌿🍷



## AVOCADOS




**Platter** \_\_\_\_\_ \$11650  
TOASTED BREAD, POTATO CROQUETTE, ROCKET, AVOCADO, SAUTEED PORTOBELLOS, GRILLED TOMATO AND SCRAMBLED EGGS. 🌿🍷

**Gravlax** \_\_\_\_\_ \$15650  
TOASTED BREAD, SPICY CHEESE, ALMONDS, CRANBERRIES, AVOCADO, CURED SALMON, ROCKET AND DILL. 🌿

**Vegano** \_\_\_\_\_ \$10700  
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** \_\_\_\_\_ \$14750  
DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES, BERRIES, BLUEBERRIES AND SLICED ALMONDS. 
- Chocolatoso** \_\_\_\_\_ \$14750  
CHOCOLATE GANACHE, FUDGY CHOCOLATE CAKE, CREAM ICECREAM AND HAZELNUT PRALINE. 
- Banana Caramel** \_\_\_\_\_ \$14750  
DULCE DE LECHE, VANILLA FROSTING, BANANA, CARAMEL SAUCE AND CRUMBLE. 



## SMALL DISHES

- Queso brie horneado** \_\_\_\_\_ \$12200  
BRIE CHEESE IN CRISPY PHILO PASTRY, STUFFED WITH MUSHROOMS, WALNUTS, ONIONS AND BLUE CHEESE. 
- Cachapa cremosa de maíz dulce** \_\_\_\_\_ \$12750  
SWEET CORN PANCAKE, CHEESE FOAM, PICKLED ONIONS, GREEN SAUCE, OLIVES AND CORIANDER. 
- Ceviche de mango & alcaparras** \_\_\_\_\_ \$12200  
MANGO CEVICHE WITH CAPERS, RED ONION, TOMATO, GRAPEFRUIT, CORIANDER AND CANCHA CORN.  
- Tiradito de abadejo en salsa de ají amarillo peruano** \_\_\_\_\_ \$14500  
RED ONION, WASABI ALIOLI, HERBS AND CRISPY PEANUT. - SLIGHTLY SPICY -

## POKE BOWLS

- Poke bowl avocado** \_\_\_\_\_ \$17200  
AVOCADO, SWEET CHILLI CHICKEN, GREEN APPLE, PICKLED RADISH, OVEN BAKED BEETROOT, PEAS, CORIANDER, AND GREENS. 
- Poke bowl Marrakech** \_\_\_\_\_ \$17200  
CITRIC COUS COUS, ALMONDS, RED ONION, CRANBERRIES, GLASED CARROTS, SPINACH, MINT AND BAKED RED PEPPER PASTE.  
- Poke bowl gravlax** \_\_\_\_\_ \$21600  
CURED SALMON, SWEET CORN, WHITE CHEESE, DRIED OLIVES, PICKLED ONIONS, GREENS AND RICE CRACKER.

## SANDWICHES & CROISSANTS

- Sándwich de pollo deshilado** \_\_\_\_\_ \$12100  
PULLED CHICKEN SANDWICH WITH TOMATO, AVOCADO, ROCKET AND SPRING ONION CREAMCHEESE ON CIABATTA BREAD. 
- Croissant de salmón curado** \_\_\_\_\_ \$19350  
CURED SALMON CROISSANT, CAPERS, GREENS, RADISH AND LLANERO FETA CHEESE.
- Croissant de bondiola** \_\_\_\_\_ \$14950  
PULLED PORK CROISSANT, PICKLES, ALIOLI, RED ONION AND GREENS.
- Sándwich de portobellos** \_\_\_\_\_ \$12100  
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** \$10100  
MERINGUE, WHIPPED CREAM AND BERRIES. (V)

**Marquise helada de chocolate** \$10700  
BERRIES JUS, MARROC CREAM AND HAZELNUT. (V)

## CAKES

**Torta Boneco** \$9000  
FUDGY CHOCOLATE CAKE, HAZELNUT CHOCOLATE MOUSSE,  
VANILLA CREAM AND TOASTED HAZELNUTS. (V)

**Carrot Cake** \$8650  
WITH WALNUTS AND LIME FROSTING. (V)

**Tarta Toffee** \$9000  
SABLEE PASTRY, PISTACHIOS, ALMONDS, PEANUTS, WALNUTS  
AND TOFFEE SAUCE. (V)

**Cheesecake de frutos rojos** \$8650  
LIME CHEESECAKE, VANILLA SABLEE AND BERRIES  
ON TOP. (V)

**Red Velvet** \$8650  
COCOA CAKE AND VANILLA FROSTING. (V)

**Torta cremosa de coco & dulce de leche** \$8650  
VANILLA SABLEE DOUGH, DULCE DE LECHE, COCONUT  
AND ALMONDS.

**Márgara** \$8650  
FUDGY CHOCOLATE CAKE, DULCE DE LECHE, WHIPPED  
CREAM, STRAWBERRIES AND BLUEBERRIES. (V)



## INFUSIONS \$4950

### 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 \$5550

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

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

## SPECIALS \$5700

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

**Moccaccino** LATTE & CHOCOLATE

**Capuccino**

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

## DRINKS \$3300

SODAS 354 ML

WATER | SPARKLING WATER 500 ML

## LEMONADES \$5100

STRAWBERRY

MINT AND GINGER

GRAPEFRUIT

## JUICES \$5200

ORANGE JUICE

GRAPEFRUIT JUICE



WINES & DRINKS

## WINES

### Red

Punta de Flechas \_\_\_\_\_ \$21500

BODEGA FLECHAS DE LOS ANDES. MALBEC

BY GLASS \_\_\_\_\_ \$8600

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

BODEGA DOMAINE 500cc. BLEND

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

BODEGA LUIGI BOSCA. BLEND

Mara \_\_\_\_\_ \$23400

BODEGA MARA. PINOT NOIR - SUSTAINABLE

BY GLASS \_\_\_\_\_ \$9400

### Pink

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

BODEGA HUARPE RIGLOS. ROSÉ

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

### Orange

Alma Negra Orange \_\_\_\_\_ \$46200

BODEGA DOMAINE. BLEND



## BEERS

Bierhaus 473 ml

Goldfish \_\_\_\_\_ \$4000

LIGHT, FRUITY AND CITRIC FLAVOUR.

Sweetheart \_\_\_\_\_ \$4000

GOLDEN ALE, CARAMEL AND HONEY.

Superstar \_\_\_\_\_ \$5100

STRONG HOPPY IPA EITH FLOWERY TONES.

Scotch \_\_\_\_\_ \$4000

TOFFEE CARAMEL AROMA.

Patagonia 410 ml \_\_\_\_\_ \$4500

Weisse

Amber Lager

Bohemian Pilsener

### White

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

BODEGA ANIMAL. BLEND. ORGANIC AND VEGAN

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

Mara \_\_\_\_\_ \$20100

BODEGA MARA. SEMILLON. SUSTAINABLE

BY GLASS \_\_\_\_\_ \$8000

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

BODEGA RADICAL IMAGINATION. CHARDONNAY VIOGNIER - ORGANIC AND BIODYNAMIC

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

BODEGA LUIGI BOSCA. BLEND

### Spirits

Jardin Enchanté \_\_\_\_\_ \$23800

BODEGA JARDIN ENCHANTÉ. BRUT NATURE

Luigi Bosca \_\_\_\_\_ \$37500

BODEGA LUIGI BOSCA. BRUT NATURE

## DRINKS & APERITIVES

Aperol Orange \_\_\_\_\_ \$7400

APEROL, ORANGE JUICE AND ORANGE SLICE.

Caipi de Ananá \_\_\_\_\_ \$7400

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

Ginger Rosmary \_\_\_\_\_ \$7950

40 BOTANICOS GIN, TONIC, GINGER, LIME AND ROSMARY.

Cello \_\_\_\_\_ \$7400

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

Mojito Maracuyá \_\_\_\_\_ \$7800

BACARDI RUM, LEMON JUICE, PASSION FRUIT AND SYRUP.

Rosé \_\_\_\_\_ \$7950

40 BOTANICOS GIN, BERRIES, ROSE WATER, TONIC AND FRESH FLOWERS.

Velia \_\_\_\_\_ \$8950

WHITE WINE, CAMPARI AND GRAPEFRUIT SLICE

Mojito Classic \_\_\_\_\_ \$7800

BACARDI RON, LEMON, FRESH MINT AND SYRUP.

JW Red / Black \_\_\_\_\_ \$6450 / \$9500

ON THE ROCKS

