

SELENA

CAFÉ

OPEN

Monday - Sunday | 8am - 8pm



BREAKFAST

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

- Casero** _____ \$6050
TOAST AND PRESERVES WHITE AND WHOLEGRAIN BREAD WITH CREAMCHEESE | VEGAN CREAMCHEESE AND DULCE DE LECHE | HONEY | MARMALADE | VEGAN DULCE DE LECHE. 🌱🍷
- Poke Veggie** _____ \$9350
PASSION FRUIT CURD, BANANA, BLUEBERRIES, TOASTED COCONUT FLAKES, QUINOA GRANOLA, FLOWERS AND MINT. 🌱🍷
- Tostado** _____ \$7400
TOASTED BREAD WITH BAKED HAM AND CHEESE. 🌱
- Croissant Tostado** _____ \$9250
TOASTED CROISSANT WITH BAKED HAM AND CHEESE.
- Ohlalá** _____ \$9900
TOASTED BREAD, GREENS & OMELETTE + 3 INGREDIENTS OF YOUR CHOICE: HAM | CURED SALMON | MUSHROOMS | SPINACH | ROCKET | TOMATO | BLUE CHEESE | MOZZARELLA | CURED HAM | PARMESAN. 🌱🍷
- Nutribowl** _____ \$8850
HOMEMADE YOGUR WITH FRUITS, CHIA SEEDS, ALMONDS, COCONUT AND CHOCOLATE CHIPS. 🌱🍷

SPECIALTY COFFEE

- Huila, Colombia. Castillo - Caturra Variety. 1500msnm
- Espresso _____ \$3400
- American _____ \$4500 Double _____ \$4500
- Flat White _____ \$4900 Latte _____ \$4900
- Macchiatto _____ \$3600 Double _____ \$4600

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

SWEETS & VIENNOISERIE

- Parmesan scon _____ \$4500
- Buttery medialuna _____ \$4900
- Croissant _____ \$4900
- Caramel cinnamon roll _____ \$5250
SPONGY CINNAMON ROLL WITH APPLE AND CARAMEL SAUCE. SERVED WARM.
- Chocolate alfajor _____ \$4500
SABLEE PASTRY, CHOCOLATE GANACHE, BERRIES AND WALNUTS. 🌱🍷
- Almond alfajor _____ \$4500
ALMOND SABLEE AND DULCE DE LECHE.
- Vegan vanilla alfajor _____ \$4500
VANILLA ALFAJOR WITH VEGAN DULCE DE LECHE. 🌱🍷






AVOCADOS

- Platter** _____ \$12250
TOASTED BREAD, POTATO CROQUETTE, ROCKET, AVOCADO, SAUTEED PORTOBELLOS, GRILLED TOMATO AND SCRAMBLED EGGS. 🌱🍷
- Vegano** _____ \$11250
AVOCADO, GIRGOLA MUSHROOM, DILL, SWEET CORN, ROCKET, RADISH, RED ONION, SWEET CHILLI GLASED CARROT AND BABY ONIONS. 🌱🍷
- Gravlax** _____ \$16450
TOASTED BREAD, SPICY CHEESE, ALMONDS, CRANBERRIES, AVOCADO, CURED SALMON, ROCKET AND DILL. 🌱

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** _____ \$15500
DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES, BERRIES, BLUEBERRIES AND SLICED ALMONDS. 
- Chocolatoso** _____ \$15500
CHOCOLATE GANACHE, FUDGY CHOCOLATE CAKE, CREAM ICECREAM AND HAZELNUT PRALINE. 
- Banana Caramel** _____ \$15500
DULCE DE LECHE, VANILLA FROSTING, BANANA, CARAMEL SAUCE AND CRUMBLE. 



SMALL DISHES

- Queso brie horneado** _____ \$12800
BRIE CHEESE IN CRISPY PHILO PASTRY, STUFFED WITH MUSHROOMS, WALNUTS, ONIONS AND BLUE CHEESE. 
- Ceviche de mango & alcaparras** _____ \$12800
MANGO CEVICHE WITH CAPERS, RED ONION, TOMATO, GRAPEFRUIT, CORIANDER AND CANCHA CORN.  
- Cachapa cremosa de maíz dulce** _____ \$13400
SWEET CORN PANCAKE, CHEESE FOAM, PICKLED ONIONS, GREEN SAUCE, OLIVES AND CORIANDER. 
- Tiradito de abadejo en salsa de ají amarillo peruano** _____ \$15250
RED ONION, WASABI ALIOLI, HERBS AND CRISPY PEANUT. - SLIGHTLY SPICY - 

POKE BOWLS

- Poke bowl avocado** _____ \$18000
AVOCADO, SWEET CHILLI CHICKEN, GREEN APPLE, PICKLED RADISH, OVEN BAKED BEETROOT, PEAS, CORIANDER, AND GREENS. 
- Poke bowl Marrakech** _____ \$18000
CITRIC COUS COUS, ALMONDS, RED ONION, CRANBERRIES, GLASED CARROTS, SPINACH, MINT AND BAKED RED PEPPER PASTE.  
- Poke bowl gravlax** _____ \$22700
CURED SALMON, SWEET CORN, WHITE CHEESE, DRIED OLIVES, PICKLED ONIONS, GREENS AND RICE CRACKER. 

SANDWICHES & CROISSANTS

- Sándwich de pollo deshilado** _____ \$12700
PULLED CHICKEN SANDWICH WITH TOMATO, AVOCADO, ROCKET AND SPRING ONION CREAMCHEESE ON CIABATTA BREAD. 
- Croissant de salmón curado** _____ \$20350
CURED SALMON CROISSANT, CAPERS, GREENS, RADISH AND LLANERO FETA CHEESE. 
- Croissant de bondiola** _____ \$15700
PULLED PORK CROISSANT, PICKLES, ALIOLI, RED ONION AND GREENS. 
- Sándwich de portobellos** _____ \$12700
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 \$10600
MERINGUE, WHIPPED CREAM AND BERRIES. (V)

Marquise helada de chocolate \$11250
BERRIES JUS, MARROC CREAM AND HAZELNUT. (V)

CAKES

Torta Boneco \$9450
FUDGY CHOCOLATE CAKE, HAZELNUT CHOCOLATE MOUSSE,
VANILLA CREAM AND TOASTED HAZELNUTS. (V)

Carrot Cake \$9100
WITH WALNUTS AND LIME FROSTING. (V)

Tarta Toffee \$9450
SABLEE PASTRY, PISTACHIOS, ALMONDS, PEANUTS, WALNUTS
AND TOFFEE SAUCE. (V)

Cheesecake de frutos rojos \$9100
LIME CHEESECAKE, VANILLA SABLEE AND BERRIES
ON TOP. (V)

Red Velvet \$9100
COCOA CAKE AND VANILLA FROSTING. (V)

Torta cremosa de coco & dulce de leche \$9100
VANILLA SABLEE DOUGH, DULCE DE LECHE, COCONUT
AND ALMONDS.

Márgara \$9100
FUDGY CHOCOLATE CAKE, DULCE DE LECHE, WHIPPED
CREAM, STRAWBERRIES AND BLUEBERRIES. (V)



INFUSIONS \$5200

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 \$5900

Iced Latte COFFEE, MILK & ICE.

Iced Mocca COFFEE, MILK, CHOCOLATE
& ICE.

SPECIALS \$6000

Chai Latte INDIAN TEA, CONDENSED MILK
AND CINNAMMON.

Moccaccino LATTE & CHOCOLATE

Capuccino

Hot chocolate WARM MILK & CHOCOLATE
BAR.

DRINKS \$3500

SODAS 354 ML
WATER | SPARKLING WATER 500 ML

LEMONADES \$5350

STRAWBERRY
MINT AND GINGER
GRAPEFRUIT

JUICES \$5500

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

Nuna _____ \$18000

BODEGA CHAKANA. ROSÉ. ORGÁNICO Y VEGANO.

BY GLASS _____ \$7200

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 _____ \$32500

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 _____ \$7800

APEROL, ORANGE JUICE AND ORANGE SLICE.

Caipi de Ananá _____ \$7800

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

Ginger Rosmary _____ \$8350

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

Cello _____ \$7800

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

Mojito Maracuyá _____ \$8200

BACARDI RUM, LEMON JUICE, PASSION FRUIT AND SYRUP.

Rosé _____ \$8350

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

Velia _____ \$9400

WHITE WINE, CAMPARI AND GRAPEFRUIT SLICE

Mojito Classic _____ \$8200

BACARDI RON, LEMON, FRESH MINT AND SYRUP.

JW Red / Black _____ \$6800 / \$10000

ON THE ROCKS

