

# 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 \_\_\_\_\_ \$6050

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

### Fit \_\_\_\_\_ \$13150

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

### Poke Veggie \_\_\_\_\_ \$9400

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

### Tostado \_\_\_\_\_ \$7400

TOASTED BREAD WITH BAKED HAM AND CHEESE. 

### Tostado \_\_\_\_\_ \$9200

CHIPÁ BREAD WITH BAKED HAM AND CHEESE. 

### Croissant Tostado \_\_\_\_\_ \$9200

WITH BAKED HAM AND CHEESE.

### Benedict \_\_\_\_\_ \$9800

ENGLISH MUFFIN, SPINACH, POACHED EGGS AND  
HOLLANDAISE SAUCE. + HAM \$11250 | + CURED HAM \$13100 |  
+ CURED SALMON \$16050.  

### Ohlalá \_\_\_\_\_ \$10950

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

### Nutribowl \_\_\_\_\_ \$8800

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

## SWEETS & VIENNOISERIE

### Buttery medialuna \_\_\_\_\_ \$4900

### Croissant \_\_\_\_\_ \$4900

### Caramel cinnamon roll \_\_\_\_\_ \$5300

SPONGY CINNAMON ROLL WITH APPLE AND CARAMEL  
SAUCE. SERVED WARM.

### Pistachio Cookie \_\_\_\_\_ \$6450

FILLED WITH PISTACHIO CREAM AND WHITE CHOCOLATE.

### Double Chocolate Cookie \_\_\_\_\_ \$7000

WITH DARK CHOCOLATE CHUNKS.

### Pecan Cookie \_\_\_\_\_ \$6750

FILLED WITH DULCE DE LECHE.

### Chocolate alfajor \_\_\_\_\_ \$4500

SABLEE PASTRY, CHOCOLATE GANACHE, BERRIES AND  
WALNUTS.  

### Almond alfajor \_\_\_\_\_ \$4500

ALMOND SABLEE AND DULCE DE LECHE.

### Vegan vanilla alfajor \_\_\_\_\_ \$4500

ANILLA ALFAJOR WITH DULCE DE LECHE. 

### Vegan dulce de leche alfajor \_\_\_\_\_ \$4500

VANILLA ALFAJOR WITH VEGAN DULCE DE LECHE.  

### Alfajor marplatense \_\_\_\_\_ \$4500

BLACK/WHITE

### Parmesan scon \_\_\_\_\_ \$4450

### Chipá \_\_\_\_\_ \$3250



## AVOCADOS

### Platter \_\_\_\_\_ \$12300

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

### Gravlax \_\_\_\_\_ \$16600

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

### Naan \_\_\_\_\_ \$11000

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

### Spicy \_\_\_\_\_ \$11300

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

### Vegano \_\_\_\_\_ \$12300

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

## SWEET WAFFLES

Súper dulce de leche \$17500

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. 

## SAVOURY WAFFLES

Salmonado \$19100

CURED SALMON, CREAMCHEESE, LEMON AND HERBS, ROCKET, PICKLED RADISH AND SESAME SEEDS. 

Poché \$15500

POACHED EGGS, AVOCADO, MUSHROOMS, SAUTEED ONIONS, OLIVE POWDER AND ALIOLI, WITH ROCKET AND SPROUTS.  

Sweet chilli \$15500

CHICKEN MOUSSE WITH HERBS, TOMATO, ROCKET, CORIANDER, RED ONION AND SWEET CHILLI. 

## CAKES

Torta Boneco \$9600

FUDGY CHOCOLATE CAKE, HAZELNUT CHOCOLATE MOUSSE, VANILLA CREAM AND TOASTED HAZELNUTS. 

Tarta Toffee \$9600

SABLEE PASTRY, PISTACHIOS, ALMONDS, PEANUTS, WALNUTS AND TOFFEE SAUCE. 

Red Velvet \$9100

COCOA CAKE AND VANILLA FROSTING. 

Márgara \$9100

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

Carrot Cake \$9100

WITH WALNUTS AND LIME FROSTING. 

Torta cremosa de coco & dulce de leche \$9100

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

Cheesecake de frutos rojos \$9100

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.

## DRINKS

\$3550

SODAS 354 ML

SPARKLIN WATER 500

## JUICES

\$5500

ORANGE JUICE

GRAPEFRUIT JUICE

## LEMONADES

\$5300

STRAWBERRY  
MINT & GINGER

GRAPEFRUIT  
PASSION FRUIT

## SMOOTHIES

\$6200

BANANA  
PINEAPPLE, PASSION FRUIT & GINGER  
STRAWBERRY AND ORANGE

BLUEBERRIES  
KIWI & GREEN APPLE

## SPECIALTY CAFFEE

Colombia HUILA | Roaster **MANIFIESTO** | Washed process | Caturra & Castillo Varietals. Altitude 1500 msnm.

**Espresso** \_\_\_\_\_ \$3400  
1 SHOT OF COFFEE.



**Espresso cortado** \_\_\_\_\_ \$3750  
1 SHOT OF COFFEE + HOT MILK.



**Double espresso** \_\_\_\_\_ \$4450  
DOUBLE SHOT OF COFFEE + HOT WATER.



**Ristretto** \_\_\_\_\_ \$3400  
1 SHOT OF COFFEE, MORE CONCENTRATED.



**Doppio** \_\_\_\_\_ \$4450  
DOUBLE SHOT OF COFFEE.



**Lungo** \_\_\_\_\_ \$3400  
1 SHOT OF COFFEE + HOT WATER.



**Americano** \_\_\_\_\_ \$4450  
DOUBLE SHOT OF COFFEE + HOT WATER.



**Jarrito cortado** \_\_\_\_\_ \$4900  
DOUBLE SHOT OF COFFEE + MILK.



**Macchiatto** \_\_\_\_\_ \$3650  
1 SHOT + MILK FOAM.



**Double macchiatto** \_\_\_\_\_ \$4550  
DOUBLE SHOT OF COFFEE + MILK FOAM.



**Jarrito Lágrima** \_\_\_\_\_ \$3800  
HOT MILK + 1/2 SHOT OF COFFEE.



**Double lágrima** \_\_\_\_\_ \$4600  
HOT MILK + 1/2 SHOT OF COFFEE.



**Flat white** \_\_\_\_\_ \$4950  
DOUBLE SHOT OF COFFEE + HOT MILK.



**Latte** \_\_\_\_\_ \$4950  
1 SHOT OF COFFEE + HOT MILK.



Our coffees are served at 65°C.  
If you prefer it hotter, please let us know!



## INFUSIONS

### tealosophy teas

**Jasmine Flowers** \_\_\_\_\_ \$5150  
GREEN TEA & JASMINE.



**English Breakfast** \_\_\_\_\_ \$5150  
CLASSIC BLACK TEA.



**Calm** \_\_\_\_\_ \$5150  
VERBENA LEAVES, ORANGE PEELS &  
CLEMENTINES. DIGESTIVE & RELAXING.



**Indian Delight** \_\_\_\_\_ \$5150  
STAR ANISE, CINNAMON & GINGER.



**Artisan Blend** \_\_\_\_\_ \$5150  
BLACK TEA, ROSES, LAVENDER & VANILLA.



## COLD INFUSIONS

**Iced latte** \_\_\_\_\_ \$5800  
1 SHOT OF COFFEE + ICE + MILK.



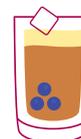
**Iced mocca** \_\_\_\_\_ \$5800  
1 SHOT OF COFFEE + ICE + CHOCOLATE  
SYRUP + MILK.



**Iced chai** \_\_\_\_\_ \$5800  
INDIAN DELIGHT TEA + CONDENSED MILK +  
CINNAMON + ICE.



**Iced black tea** \_\_\_\_\_ \$5800  
ENGLISH BREAKFAST TEA + LEMON JUICE + SYRUP  
+ RED FRUITS + ICE.



**Iced indian tea** \_\_\_\_\_ \$5800  
INDIAN DELIGHT TEA + ORANGE JUICE + SYRUP +  
MINT + GINGER + ICE.



**Iced calm tea** \_\_\_\_\_ \$5800  
CALM TEA + LEMON JUICE + SYRUP + MINT +  
GINGER + ICE.



## SPECIALS

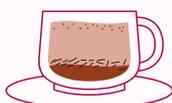
**Chai latte** \_\_\_\_\_ \$5950  
CONDENSED MILK + INDIAN DELIGHT TEA  
+ HOT MILK.



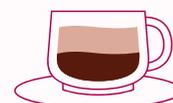
**Mocaccino** \_\_\_\_\_ \$5950  
1 SHOT OF COFFEE + CHOCOLATE SYRUP  
+ HOT MILK.



**Capuccino** \_\_\_\_\_ \$5950  
1 SHOT OF COFFEE + MILK + CINNAMON +  
GRATED CHOCOLATE.



**Submarino** \_\_\_\_\_ \$5950  
CHOCOLATE + HOT MILK.





**BRUNCH**

**OPEN**

Saturday - Sunday & Holidays  
12am - 8pm

## BRUNCH FOR TWO AVAILABLE ON SATURDAY, SUNDAY & HOLIDAYS.

\$52400

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 CAMELISED WALNUTS.  

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.

### 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: +\$14600

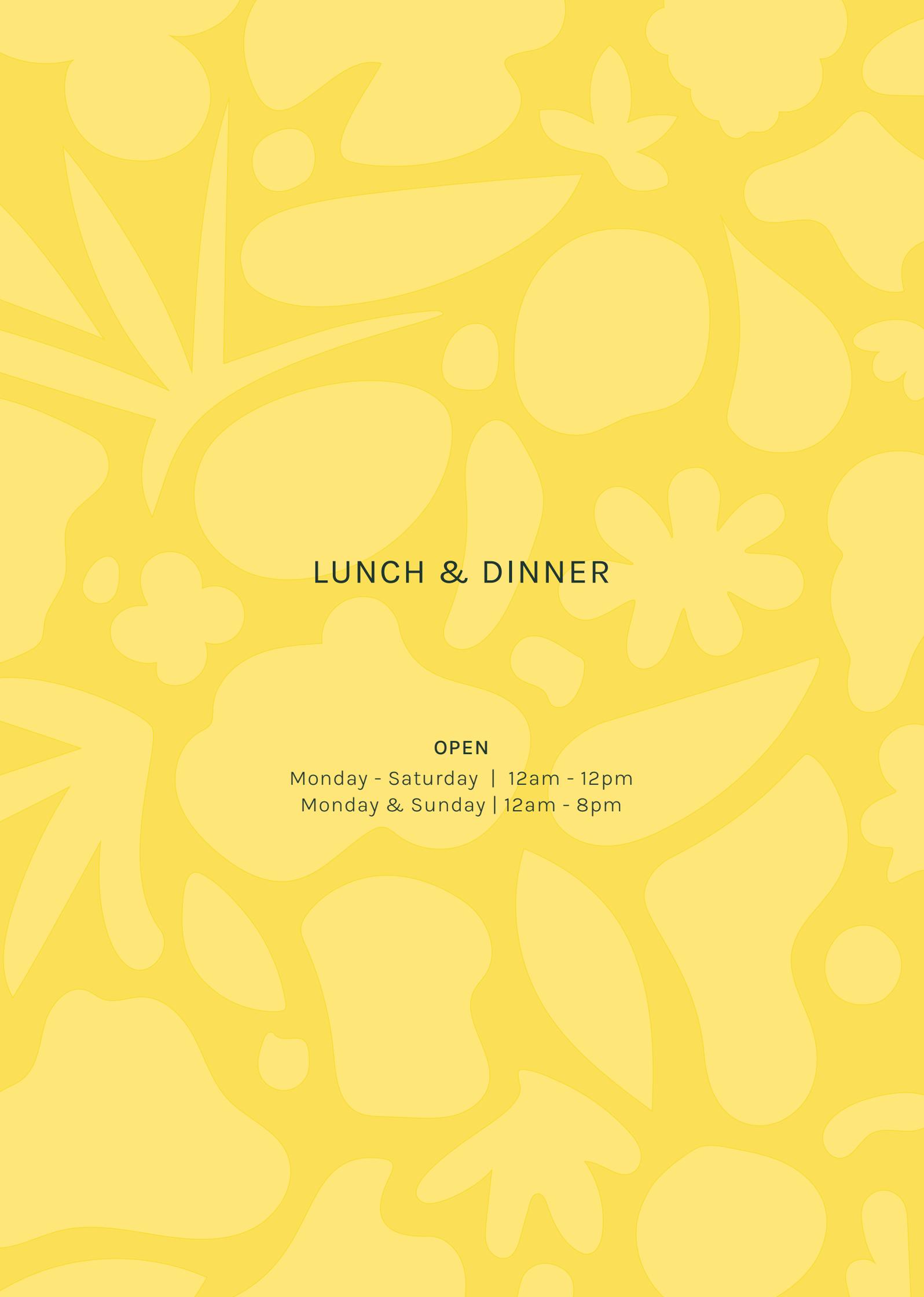
APEROL ORANGE | PINEAPPLE CAIPIRINHA | PASSIONFRUIT MOJITO | GINGER ROSMARY GINTONIC

### ADD 2 INFUSIONS: +\$9100

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

COFFEE TONIC | ESPRESSO | TEA TEALOSOPHY

Our coffees are served at 65°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** \$22750  
POTATO BRIE CROQUETTE, BALSAMIC BEETROOT, TOMATO CHUTNEY, GRILL ARTICHOKE, CURED HAM, CHICKEN MOUSSE, KALE CHIPS AND HOMEMADE BREAD. 

**Platito de mar** \$27450  
PAN FRIED CALAMARI, SWEET CHILLI PRAWNS, GRAVLAX SALMON, PICKLES, HERBED SWEET CHEESE, AND HOMEMADE BREAD. 

## ENTREES

**Mollejas alimonadas** \$12750  
LEMONY SWEETBREAD WITH CARROT PUREE, CORIANDER HONEY, THYME AND PICKLED RADISH. 

**Tempura de langostinos** \$15500  
PRAWN TEMPURA, COCONUT RED CURRY, BRAISED LEEK AND CONFIT TOMATO. - SLIGHTLY SPICY - 

**Queso brie horneado** \$12850  
BRIE CHEESE IN CRISPY PHILLO PASTRY, STUFFED WITH MUSHROOMS, WALNUTS, ONIONS AND BLUE CHEESE. 

**Provoleta grillada** \$13100  
GRILLES PROVOLONE CHEESE WITH TOMATO FONDUE, SWEET ONION, SPROUTS AND BACON. 

**Cachapa cremosa de maíz dulce** \$12350  
SWEET CORN PANCAKE, CHEESE FOAM, PICKLED ONIONS, GREEN SAUCE, OLIVES AND CORIANDER. 

**Papas rosti** \$12650  
ROSTI POTATO WITH AVOCADO, POACHED EGG AND HOLLANDAISE SAUCE.  

**Dim sun de gírgolas** \$13100  
RAVIOLI STUFFED WITH MUSHROOMS OVER COLIFLOWER LABNEH, MOUTARD AND GREMOLATA SAUCE.  

**Tiradito de abadejo en salsa de ají amarillo peruano** \$15150  
RED ONION, WASABI ALIOLI, HERBS AND CRISPY PEANUT. - SPICY - 

**Pato prensado** \$20850  
DUCK THIGHT WITH CONFIT BERRIES, HOISIN SAUCE, ALIOLI AND GRILLED ASPARAGUS. 

**Ceviche de mango & alcaparras** \$12850  
MANGO CEVICHE WITH CAPERS, RED ONION, TOMATO, GRAPEFRUIT, CORIANDER AND CANCHA CORN.  



## MAIN DISHES

**Lomo & pimienta verde** \$26650  
GREEN PEPPER SIRLOIN BEEF, BRIE POTATO CROQUETTE, TOMATO PISTOU AND JUS. 

**Pato en miel, mostaza de dijon & sriracha** \$32200  
DUCK BREAST WITH CREAMY LEMON CARROT PUREE, CONFIT TOMATO, ARTICHOKE AND BABY ONION. 

**Entraña con reducción de Malbec** \$25650  
MALBEC SKIRT BEEF, ROSTI POTATO, CURED HAM ASPARAGUS, LEEK AND BABY ONION. 

**Abadejo & gremolata** \$27400  
GREMOLATA PAN FRIED POUT, PUMPKIN PUREE AND PACKCHOI. 

**Ojo de bife con manteca ahumada** \$26000  
RIB EYE, POTATO AND BACON MILLEFEUILLES, BABY ONION AND SAUTEED MUSHROOMS. 

**Corvina sweet chilli** \$24200  
SWEET CHILLI CORVINE, COLIFLOWER PUREE, BRAISED FENNEL, BEETROOT, BABY CARROT AND MINT. 

**Pollo hindú** \$20000  
INDIAN STYLE CHICKEN WITH COCONUT SAUCE, SAUTEED VEGETABLE, RICE AND ROTI BREAD. - slightly spicy - 

**Vietnam curry** \$19900  
PLANT BASED CRUMBED CROQUETTE, PACKCHOI BROCOLI, RICE NOODLES, ALMONDS AND CRANBERRIES ON COCONUT CREAM - SLIGHTLY SPICY -  

**Bondiola de cocción larga** \$21050  
SLOW COOKED PORK WITH HUMITA, SWEET POTATO PUREE AND HONEY BEER JUS.

**Pasta & frutos de mar** \$23900  
HOMEMADE FETTUCCINI WITH CALAMARI, PRAWN AND SAUTEED FISH. 

**Bifecitos veggie de portobellos** \$19600  
PORTOBELLO AND BEAN PATTIES, PUMPKIN PUREE, VEGETABLES AND LEEK SAUCE.  

## MAIN DISHES

|  |  |
|--|--|
| <b>Raviolones de calabaza asada</b> _____ \$19800<br>PUMPKIN RAVIOLI WITH PARMESAN SAGE CREAM AND HAZELNUTS. (GF) (V)  | <b>Risotto de cordero</b> _____ \$21000<br>6 HOURS BRAISED LAMB RISOTTO, PARMESAN CHEESE AND JUS.  |
| <b>Tagliatelle &amp; portobellos</b> _____ \$19800<br>HOMEMADE TAGLIATELLE WITH MUSHROOM SAUCE, POACHED EGG, PARMESAN CHEESE AND CRISPY BACON. (V)             | <b>Poke Marrakesh</b> _____ \$18100<br>CITRIC COUS COUS CÍTRICO, ALMONDS, RED ONION, CRANBERRIES, GLASED CARROTS, SPINACH, MINT AND BAKED RED PEPPER PASTE. (GF) (V) |
| <b>Risotto de remolacha</b> _____ \$19400<br>BEETROOT RISOTTO, PEAS, WHITE CHEESE, GRILLED GIRGOLA MUSHROOM, ARVEJAS, SAVOURY GRANOLA, MINT AND LIME. (GF) (V) | <b>Poke avocado</b> _____ \$18100<br>AVOCADO, SWEET CHILLI CHICKEN, GREEN APPLE, PICKLED RADISH, OVEN BAKED BEETROOT, PEAS, CORIANDER, AND GREENS. (V)               |
| <b>Panzottis de alcauciles</b> _____ \$20350<br>ARTICHOKE RAVIOLI WITH PESTO ROSSO, HERBS AND SLICED ALMONDS. (GF) (V)   | <b>Poke gravlax</b> _____ \$22750<br>CURED SALMON, SWEET CORN, WHITE CHEESE, DRIED OLIVES, PICKLED ONIONS, GREENS AND RICE CRACKER.                                  |



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.

## DESSERTS

|  |  |
|--|--|
| <b>Texturas de chocolate</b> _____ \$10700<br>FUDGE CHOCOLATE CAKE, SALTY CHOCOLATE ICE CREAM, DULCE DE LECHE AND CACAO NIBS. (GF) (V) | <b>Marquise helada de chocolate</b> _____ \$11200<br>FROZEN CHOCOLATE MOUSSE WITH BERRIES JUS, MARROC CREAM AND HAZELNUT PRALINE. (GF) (V) |
| <b>Pavlova</b> _____ \$10650<br>CRISPY MERINGUE, WHIPPED CREAM, STRAWBERRIES AND BERRIES. (V)  | <b>Cre moso de chocolate blanco &amp; pistachos</b> _____ \$11200<br>WHITE CHOCOLATE MOUSSE, RASPBERRY SORBET, GINGER AND PISTACHIO.       |
| <b>Mousse de mascarpone</b> _____ \$12000<br>MASCARPONE MOUSSE, VANILLA BISCUIT, WALNUTS, COCOA AND SPECIALITY COFFEE. (GF) (V)        |  |

## NON ALCOHOL DRINKS

|   |        |
|---|--------|
| COKE AND OTHERS 354 ML _____              | \$3550 |
| PASO DE LOS TOROS GRAPEFRUIT 310 ML _____ | \$3550 |
| SPARKLING WATER 500 ML _____              | \$3550 |
| MINT AND GINGER LEMONADE _____            | \$5300 |
| GRAPEFRUIT LEMONADE _____                 | \$5300 |
| STRAWBERRIES LEMONADE _____               | \$5300 |
| PASSIONFRUIT LEMONADE _____               | \$5300 |

## SPECIALTY COFFEE & INFUSIONS

|                                  |        |
|----------------------------------|--------|
| Ristretto _____                  | \$3400 |
| Espresso _____                   | \$3400 |
| Double espresso / American _____ | \$4450 |
| Tea tealosophy _____             | \$5150 |

Our coffees are served at 65°C. If you like it warmer please let us know!



KIDS

## MAIN DISHES

\$19000

### 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!



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 Krontiras. 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

**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

|   |  |
|---|--|
| <b>Aperol Orange</b> _____ \$7800<br>APEROL, ORANGE JUICE AND ORANGE SLICE.   | <b>Rosé</b> _____ \$8500<br>40 BOTANICOS GIN, BERRIES, ROSE WATER, TONIC AND FRESH FLOWERS.      |
| <b>Caipi de Ananá</b> _____ \$7800<br>PINEAPPLE CAIPIRINHA, SMIRNOFF VODKA, FRESH PINEAPPLE, SYRUP, CINNAMMON STICK AND LIME. | <b>Velia</b> _____ \$9450<br>WHITE WINE, CAMPARI AND GRAPEFRUIT SLICE.                           |
| <b>Ginger Rosmary</b> _____ \$8500<br>40 BOTANICOS GIN, TONIC, GINGER, LIME AND ROSMARY.                                      | <b>Mojito Classic</b> _____ \$7800<br>BACARDI RON, LEMON, FRESH MINT, SPARKLING WATER AND SYRUP. |
| <b>Cello</b> _____ \$8250<br>JW RED, BERRIES, GRAPEFRUIT JUICE, LIME SLICES, SYRUP AND FRESH MINT.                            | <b>JW Red / Black</b> _____ \$6700 / \$9800<br>ON THE ROCKS                                      |
| <b>Mojito Maracuyá</b> _____ \$7800<br>BACARDI RON, LEMON JUICE, PASSION FRUIT, SPARKLING WATER AND SYRUP.                    |  |



## BEERS

### Bierhaus 473 ml

|   |   |
|---|---|
| <b>Gold state</b> _____ \$3750<br>LIGHT, FRUITY AND CITRIC FLAVOUR. | <b>Superstar</b> _____ \$4750<br>STRONG HOPPY IPA EITH FLOWERY TONES. |
| <b>Honey Lazybee</b> _____ \$3750<br>GOLDEN ALE, CARAMEL AND HONEY. | <b>Scotch</b> _____ \$3750<br>TOFFEE CARAMEL AROMA.                   |

**Faxe smooth blonde 330 ml** \_\_\_\_\_ \$3750  
PREMIUM DANISH BEER, SMOOTH AND FULL - BOODIE ALL - MALT LAGER.

**Faxe without alcohol 500 ml** \_\_\_\_\_ \$4750  
DANISH BEER - SMOOTH AND FULL - BODIED LAGER WITHOUT ALCOHOL

