

# 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** \_\_\_\_\_ \$5650

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

**Fit** \_\_\_\_\_ \$12250

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

**Poke Veggie** \_\_\_\_\_ \$8750

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



**Tostado** \_\_\_\_\_ \$6900

WITH BAKED HAM AND CHEESE. 



**Croissant Tostado** \_\_\_\_\_ \$8600

WITH BAKED HAM AND CHEESE.

**Benedict** \_\_\_\_\_ \$9150

ENGLISH MUFFIN, SPINACH, POACHED EGGS AND  
HOLLANDAISE SAUCE. + HAM \$10500 | + CURED HAM \$12250 |  
+ CURED SALMON \$15000.  

**Ohlalá** \_\_\_\_\_ \$10200

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

**Nutribowl** \_\_\_\_\_ \$8200

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

## SPECIALTY COFFEE

Espresso \_\_\_\_\_ \$3150

American \_\_\_\_\_ \$4150 Double \_\_\_\_\_ \$4150

Flat White \_\_\_\_\_ \$4600 Latte \_\_\_\_\_ \$4600

Macchiatto \_\_\_\_\_ \$3400 Double \_\_\_\_\_ \$4250

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

## SWEETS & VIENNOISERIE

Parmesan scon \_\_\_\_\_ \$4150

Buttery medialuna \_\_\_\_\_ \$4600

Croissant \_\_\_\_\_ \$4600

Caramel cinnamon roll \_\_\_\_\_ \$4950

SPONGY CINNAMON ROLL WITH APPLE AND CARAMEL  
SAUCE.

Alfajor de chocolate & frutos rojos \_\_\_\_\_ \$4200

SABLEE PASTRY, CHOCOLATE GANACHE, BERRIES AND  
WALNUTS.  

Alfajor de almendras \_\_\_\_\_ \$4200

ALMOND SABLEE AND DULCE DE LECHE.

Alfajor de vainilla \_\_\_\_\_ \$4200

VANILLA ALFAJOR WITH DULCE DE LECHE. 


Alfajor de dulce de leche \_\_\_\_\_ \$4200

VANILLA ALFAJOR WITH VEGAN DULCE DE LECHE.  




## AVOCADOS


**Platter** \_\_\_\_\_ \$11450

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



**Gravlax** \_\_\_\_\_ \$15450

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

**Naan** \_\_\_\_\_ \$10250

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

**Spicy** \_\_\_\_\_ \$10550

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




**Vegano** \_\_\_\_\_ \$10450

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

## SWEET WAFFLES

- Súper dulce de leche** \$14450  
DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES, BERRIES, BLUEBERRIES AND SLICED ALMONDS. 
- Chocolatoso** \$14450  
CHOCOLATE GANACHE, FUDGY CHOCOLATE CAKE, CREAM ICECREAM AND HAZELNUT PRALINE. 
- Banana Caramel** \$14450  
DULCE DE LECHE, VANILLA FROSTING, BANANA, CARAMEL SAUCE AND CRUMBLE. 

## SAVOURY WAFFLES

- Salmonado** \$17850  
CURED SALMON, CREAMCHEESE, LEMON AND HERBS, ROCKET, PICKLED RADISH AND SESAME SEEDS. 
- Poché** \$14450  
POACHED EGGS, AVOCADO, MUSHROOMS, SAUTEED ONIONS, OLIVE POWDER AND ALIOLI, WITH ROCKET AND SPROUTS.  
- Sweet chilli** \$14450  
CHICKEN MOUSSE WITH HERBS, TOMATO, ROCKET, CORIANDER, RED ONION AND SWEET CHILLI. 

## CAKES

- Torta Boneco** \$8950  
FUDGY CHOCOLATE CAKE, HAZELNUT CHOCOLATE MOUSSE, VANILLA CREAM AND TOASTED HAZELNUTS. 
- Tarta Toffee** \$8950  
SABLEE PASTRY, PISTACHIOS, ALMONDS, PEANUTS, WALNUTS AND TOFFEE SAUCE. 
- Red Velvet** \$8500  
COCOA CAKE AND VANILLA FROSTING. 
- Márgara** \$8500  
FUDGY CHOCOLATE CAKE, DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES AND BLUEBERRIES. 
- Carrot Cake** \$8500  
WITH WALNUTS AND LIME FROSTING. 
- Torta cremosa de coco & dulce de leche** \$8500  
VANILLA SABLEE DOUGH, DULCE DE LECHE, COCONUT AND ALMONDS.
- Cheesecake de frutos rojos** \$8500  
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

\$4800

### 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

\$5600

Chai Latte INDIAN TEA, CONDENSED MILK & CINNAMMON.

Moccacino LATTE & CHOCOLATE.

Capuccino

Hot chocolate WARM MILK & CHOCOLATE BAR.

## COLD INFUSIONS

\$5400

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

\$3300

SODAS 354 ML | SPARKLIN WATER 500 ML

## SMOOTHIES

\$5750

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

## JUICES

\$5100

ORANGE JUICE  
GRAPEFRUIT JUICE

## LEMONADES

\$4950

STRAWBERRY | MINT & GINGER | GRAPEFRUIT | PASSION FRUIT



**BRUNCH**

**OPEN**

Saturday - Sunday & Holidays  
12am - 8pm

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

\$48950

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 YOGURT 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: +\$13650

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

### ADD 2 INFUSIONS: +\$8500

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** \$21250  
POTATO BRIE CROQUETTE, BALSAMIC BEETROOT, TOMATO CHUTNEY, GRILL ARTICHOKE, CURED HAM, CHICKEN MOUSSE, KALE CHIPS AND HOMEMADE BREAD. 🌱
- Platito de mar** \$25650  
PAN FRIED CALAMARI, SWEET CHILLI PRAWNS, GRAVLAX SALMON, PICKLES, HERBED SWEET CHEESE, AND HOMEMADE BREAD. 🌱

## ENTREES

- Mollejas alimonadas** \$11900  
LEMONY SWEETBREAD WITH CARROT PUREE, CORIANDER HONEY, THYME AND PICKLED RADISH. 🌱
- Queso brie horneado** \$11970  
BRIE CHEESE IN CRISPY PHILLO PASTRY, STUFFED WITH MUSHROOMS, WALNUTS, ONIONS AND BLUE CHEESE. 🍴
- Cachapa cremosa de maíz dulce** \$11550  
SWEET CORN PANCAKE, CHEESE FOAM, PICKLED ONIONS, GREEN SAUCE, OLIVES AND CORIANDER. 🍴
- Dim sun de gírgolas** \$12200  
RAVIOLI STUFFED WITH MUSHROOMS OVER COLIFLOWER LABNEH, MOUTSARD AND GREMOLATA SAUCE. 🌱🍴
- Pato prensado** \$19450  
DUCK THIGHT WITH CONFIT BERRIES, HOISIN SAUCE, ALIOLI AND GRILLED ASPARAGUS. 🌱
- Ceviche de mango & alcaparras** \$12000  
MANGO CEVICHE WITH CAPERS, RED ONION, TOMATO, GRAPEFRUIT, CORIANDER AND CANCHA CORN. 🌱🍴
- Tempura de langostinos** \$14450  
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** \$12200  
GRILLES PROVOLONE CHEESE WITH TOMATO FONDUE, SWEET ONION, SPROUTS AND BACON. 🌱
- Papas rosti** \$11800  
ROSTI POTATO WITH AVOCADO, POACHED EGG AND HOLLANDAISE SAUCE. 🌱🍴
- Tiradito de abadejo en salsa de ají amarillo peruano** \$14150  
RED ONION, WASABI ALIOLI, HERBS AND CRISPY PEANUT. - SPICY - 🌱



## MAIN DISHES

- Lomo & pimienta verde** \$24900  
GREEN PEPPER SIRLOIN BEEF, BRIE POTATO CROQUETTE, TOMATO PISTOU AND JUS. 🌱
- Entraña con reducción de Malbec** \$23950  
MALBEC SKIRT BEEF, ROSTI POTATO, CURED HAM ASPARAGUS, LEEK AND BABY ONION. 🌱
- Ojo de bife con manteca ahumada** \$24300  
RIB EYE, POTATO AND BACON MILLEFEUILLES, BABY ONION AND SAUTEED MUSHROOMS. 🌱
- Pollo hindú** \$18700  
INDIAN STYLE CHICKEN WITH COCONUT SAUCE, SAUTEED VEGETABLE, RICE AND ROTI BREAD. - slightly spicy - 🌱
- Bondiola de cocción larga** \$19650  
SLOW COOKED PORK WITH HUMITA, SWEET POTATO PUREE AND HONEY BEER JUS.
- Bifecitos veggie de portobellos** \$18300  
PORTOBELLO PATTIES, PUMPKIN PUREE, VEGETABLES AND LEEK SAUCE. 🌱🍴
- Pato en miel, mostaza de dijon & sriracha** \$30050  
DUCK BREAST WITH CREAMY LEMON CARROT PUREE, CONFIT TOMATO, ARTICHOKE AND BABY ONION. 🌱
- Abadejo & gremolata** \$25600  
GREMOLATA PAN FRIED POUT, PUMPKIN PUREE AND PACKCHOI. 🌱
- Corvina sweet chilli** \$22600  
SWEET CHILLI CORVINE, COLIFLOWER PUREE, BRAISED FENNEL, BEETROOT, BABY CARROT AND MINT. 🌱
- Vietnam curry** \$18600  
PLANT BASED CRUMBED CROQUETTE, PACKCHOI BROCOLI, RICE NOODLES, ALMONDS AND CRANBERRIES ON COCONUT CREAM - SLIGHTLY SPICY - 🌱🍴
- Pasta & frutos de mar** \$22300  
HOMEMADE FETTUCCINI WITH CALAMARI, PRAWN AND SAUTEED FISH. 🌱



## MAIN DISHES

<b>Raviolones de calabaza asada</b> _____ \$18500 PUMPKIN RAVIOLI WITH PARMESAN SAGE CREAM AND HAZELNUTS. (GF) (V)	<b>Risotto de cordero</b> _____ \$19600 6 HOURS BRAISED LAMB RISOTTO, PARMESAN CHEESE AND JUS.
<b>Tagliatelle &amp; portobellos</b> _____ \$18500 HOMEMADE TAGLIATELLE WITH MUSHROOM SAUCE, POACHED EGG, PARMESAN CHEESE AND CRISPY BACON. (V) (GF)	<b>Poke Marrakesh</b> _____ \$16900 CITRIC COUS COUS CÍTRICO, ALMONDS, RED ONION, CRANBERRIES, GLASED CARROTS, SPINACH, MINT AND BAKED RED PEPPER PASTE. (GF) (V)
<b>Risotto de remolacha</b> _____ \$18100 BEETROOT RISOTTO, PEAS, WHITE CHEESE, GRILLED GIRGOLA MUSHROOM, ARVEJAS, SAVOURY GRANOLA, MINT AND LIME. (GF) (V)	<b>Poke avocado</b> _____ \$16900 AVOCADO, SWEET CHILLI CHICKEN, GREEN APPLE, PICKLED RADISH, OVEN BAKED BEETROOT, PEAS, CORIANDER, AND GREENS. (GF) (V)
<b>Panzottis de alcauciles</b> _____ \$19000 ARTICHOKE RAVIOLI WITH PESTO ROSSO, HERBS AND SLICED ALMONDS. (GF) (V)	<b>Poke gravlax</b> _____ \$21250 CURED SALMON, SWEET CORN, WHITE CHEESE, DRIED OLIVES, PICKLED ONIONS, GREENS AND RICE CRACKER.



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## DESSERTS

<b>Texturas de chocolate</b> _____ \$10000 FUDGE CHOCOLATE CAKE, SALTY CHOCOLATE ICE CREAM, DULCE DE LECHE AND CACAO NIBS. (GF) (V)	<b>Marquise helada de chocolate</b> _____ \$10450 FROZEN CHOCOLATE MOUSSE WITH BERRIES JUS, MARROC CREAM AND HAZELNUT PRALINE. (GF) (V)
<b>Pavlova</b> _____ \$9950 CRISPY MERINGUE, WHIPPED CREAM, STRAWBERRIES AND BERRIES. (GF) (V)	<b>Creroso de chocolate blanco &amp; pistachos</b> _____ \$10450 WHITE CHOCOLATE MOUSSE, RASPBERRY SORBET, GINGER AND PISTACHIO.
<b>Mousse de mascarpone</b> _____ \$11200 MASCARPONE MOUSSE, VANILLA BISCUIT, WALNUTS, COCOA AND SPECIALITY COFFEE. (GF) (V)	<b>Donut brioche</b> _____ \$9900 DONUT STUFFED WITH CARAMELISED BANANA OVER DULCE DE LECHE SOUP. (GF) (V)

## NON ALCOHOL DRINKS

COKE AND OTHERS 354 ML _____	\$3300
PASO DE LOS TOROS GRAPEFRUIT 310 ML _____	\$3300
SPARKLING WATER 500 ML _____	\$3300
MINT AND GINGER LEMONADE _____	\$4950
GRAPEFRUIT LEMONADE _____	\$4950
STRAWBERRIES LEMONADE _____	\$4950
PASSIONFRUIT LEMONADE _____	\$4950

## SPECIALTY COFFEE & INFUSIONS

Ristretto _____	\$3150
Espresso _____	\$4150
Double espresso / American _____	\$4150
Tea Tealosophy _____	\$4800

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  
+54 9 11 3826 2285


# SELENA

@selenacocina  
dameinternet

## MAIN DISHES

\$17750

### 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 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

**Aperol Orange** \_\_\_\_\_ \$7250

APEROL, ORANGE JUICE AND ORANGE SLICE.

**Caipi de Ananá** \_\_\_\_\_ \$7250

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

**Ginger Rosmary** \_\_\_\_\_ \$7900

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

**Cello** \_\_\_\_\_ \$7700

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

**Mojito Maracuyá** \_\_\_\_\_ \$7250

BACARDI RON, LEMON JUICE, PASSION FRUIT, SPARKLING WATER AND SYRUP.

**Rosé** \_\_\_\_\_ \$7900

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

**Velia** \_\_\_\_\_ \$8800

WHITE WINE, CAMPARI AND GRAPEFRUIT SLICE.

**Mojito Classic** \_\_\_\_\_ \$7250

BACARDI RON, LEMON, FRESH MINT, SPARKLING WATER AND SYRUP.

**JW Red / Black** \_\_\_\_\_ \$6250 / \$9150

ON THE ROCKS



## BEERS

Bierhaus 473 ml

**Goldfish** \_\_\_\_\_ \$3750

LIGHT, FRUITY AND CITRIC FLAVOUR.

**Sweetheart** \_\_\_\_\_ \$3755

GOLDEN ALE, CARAMEL AND HONEY.

**Superstar** \_\_\_\_\_ \$4750

STRONG HOPPY IPA WITH FLOWERY TONES.

**Scotch** \_\_\_\_\_ \$3750

TOFFEE CARAMEL AROMA.

**Patagonia 410 ml** \_\_\_\_\_ \$4200

Weisse

Amber Lager

Bohemian Pilsener

IPA 24.7

