

SELENA

CAFÉ

OPEN

Monday - Sunday | 8am - 8pm



BREAKFAST

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

Casero _____ \$6500

TOAST AND PRESERVES WHITE OR WHOLEGRAIN BREAD WITH CREAMCHEESE | VEGAN CREAMCHEESE | DULCE DE LECHE | HONEY | MARMALADE | VEGAN DULCE DE LECHE. 🌱🍯

Poke Veggie _____ \$10000

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

Tostado _____ \$7950

TOASTED BREAD WITH BAKED HAM AND CHEESE. 🌱

Tostado Chipá _____ \$9900

CHEESY CHIPÁ BREAD WITH BAKED HAM AND CHEESE. 🌱

Croissant Tostado _____ \$9900

TOASTED CROISSANT WITH BAKED HAM AND CHEESE.

Ohlalá _____ \$11300

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

Nutribowl _____ \$9500

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

SWEETS & VIENNOISERIE

Buttery medialuna _____ \$5250

Croissant _____ \$5250

Caramel cinnamon roll _____ \$5650

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

Pistachio Cookie _____ \$6850

FILLED WITH PISTACHIO CREAM AND WHITE CHOCOLATE.

Double Chocolate Cookie _____ \$7450

WITH BELGIUM DARK CHOCOLATE CHUNKS.

Pecan Cookie _____ \$7250

FILLED WITH DULCE DE LECHE.

Chocolate alfajor _____ \$4850

SABLEE PASTRY, CHOCOLATE GANACHE, BERRIES AND WALNUTS. 🌱🍯

Almond alfajor _____ \$4850

ALMOND SABLEE AND DULCE DE LECHE.

Vegan vanilla alfajor _____ \$4850

VANILLA ALFAJOR WITH VEGAN DULCE DE LECHE. 🌱🍯

Alfajor marplatense _____ \$4850

BLACK/WHITE.

Parmesan scon _____ \$4850

Chipá 🌱 _____ \$3500



AVOCADOS

Platter _____ \$13100

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

Gravlax _____ \$17600

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

Vegano _____ \$13100

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.

SPECIALTY CAFFEE

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

Espresso _____ \$3650
1 SHOT OF COFFEE.



Espresso cortado _____ \$4000
1 SHOT OF COFFEE + HOT MILK.



Double espresso _____ \$4850
DOUBLE SHOT OF COFFEE + HOT WATER.



Ristretto _____ \$3650
1 SHOT OF COFFEE, MORE CONCENTRATED.



Doppio _____ \$4850
DOUBLE SHOT OF COFFEE.



Lungo _____ \$3650
1 SHOT OF COFFEE + HOT WATER.



Americano _____ \$4850
DOUBLE SHOT OF COFFEE + HOT WATER.



Jarrito cortado _____ \$5150
DOUBLE SHOT OF COFFEE + MILK.



Macchiatto _____ \$3900
1 SHOT + MILK FOAM.



Double macchiatto _____ \$4950
DOUBLE SHOT OF COFFEE + MILK FOAM.



Jarrito Lágrima _____ \$4100
HOT MILK + 1/2 SHOT OF COFFEE.



Double lágrima _____ \$5000
HOT MILK + 1/2 SHOT OF COFFEE.



Flat white _____ \$5250
DOUBLE SHOT OF COFFEE + HOT MILK.



Latte _____ \$5250
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 _____ \$5600
GREEN TEA & JASMINE.



English Breakfast _____ \$5600
CLASSIC BLACK TEA.



Calm _____ \$5600
VERBENA LEAVES, ORANGE PEELS &
CLEMENTINES. DIGESTIVE & RELAXING.



Indian Delight _____ \$5600
STAR ANISE, CINNAMON & GINGER.



Artisan Blend _____ \$5600
BLACK TEA, ROSES, LAVENDER & VANILLA.



COLD INFUSIONS

Iced latte _____ \$6350
1 SHOT OF COFFEE + ICE + MILK.



Iced mocca _____ \$6350
1 SHOT OF COFFEE + ICE + CHOCOLATE
SAUCE + MILK.



SPECIALS

Chai latte _____ \$6450
CONDENSED MILK + INDIAN DELIGHT TEA
+ HOT MILK.



Mocaccino _____ \$6450
1 SHOT OF COFFEE + CHOCOLATE SAUCE
+ HOT MILK.






Capuccino _____ \$6450
1 SHOT OF COFFEE + MILK + CINNAMON +
GRATED CHOCOLATE.



Submarino _____ \$6450
CHOCOLATE + HOT MILK.



SWEET WAFFLES

- Súper dulce de leche** _____ \$16600
DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES, BERRIES, BLUEBERRIES AND SLICED ALMONDS. 
- Chocolatoso** _____ \$16600
CHOCOLATE GANACHE, FUDGY CHOCOLATE CAKE, CREAM ICECREAM AND HAZELNUT PRALINE. 
- Banana Caramel** _____ \$16600
DULCE DE LECHE, VANILLA FROSTING, BANANA, CARAMEL SAUCE AND CRUMBLE. 



SMALL DISHES

- Queso brie horneado** _____ \$13700
BRIE CHEESE IN CRISPY PHILO PASTRY, STUFFED WITH MUSHROOMS, WALNUTS, ONIONS AND BLUE CHEESE. 
- Ceviche de mango & alcaparras** _____ \$13700
MANGO CEVICHE WITH CAPERS, RED ONION, TOMATO, GRAPEFRUIT, CORIANDER AND CANCHA CORN.  
- Cachapa cremosa de maíz dulce** _____ \$13200
SWEET CORN PANCAKE, CHEESE FOAM, PICKLED ONIONS, GREEN SAUCE, OLIVES AND CORIANDER. 
- Tiradito de abadejo en salsa de ají amarillo peruano** _____ \$16350
RED ONION, WASABI ALIOLI, HERBS AND CRISPY PEANUT. - SLIGHTLY SPICY -

POKE BOWLS

- Poke bowl avocado** _____ \$19300
AVOCADO, SWEET CHILLI CHICKEN, GREEN APPLE, PICKLED RADISH, OVEN BAKED BEETROOT, PEAS, CORIANDER, AND GREENS. 
- Poke bowl Marrakech** _____ \$19300
CITRIC COUS COUS, ALMONDS, RED ONION, CRANBERRIES, GLASED CARROTS, SPINACH, MINT AND BAKED RED PEPPER PASTE.  
- Poke bowl gravlax** _____ \$24300
CURED SALMON, SWEET CORN, WHITE CHEESE, DRIED OLIVES, PICKLED ONIONS, GREENS AND RICE CRACKER.

SANDWICHES & CROISSANTS

- Sándwich de pollo deshilado** _____ \$13600
PULLED CHICKEN SANDWICH WITH TOMATO, AVOCADO, ROCKET AND SPRING ONION CREAMCHEESE ON CIABATTA BREAD. 
- Croissant de salmón curado** _____ \$21800
CURED SALMON CROISSANT, CAPERS, GREENS, RADISH AND LLANERO FETA CHEESE.
- Croissant de bondiola** _____ \$16800
PULLED PORK CROISSANT, PICKLES, ALIOLI, RED ONION AND GREENS.
- Sándwich de portobellos** _____ \$13600
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 \$11400
MERINGUE, WHIPPED CREAM AND BERRIES. 

Marquise helada de chocolate \$12000
BERRIES JUS, MARROC CREAM AND HAZELNUT. 

CAKES

Torta Boneco \$10150
FUDGY CHOCOLATE CAKE, HAZELNUT CHOCOLATE MOUSSE,
VANILLA CREAM AND TOASTED HAZELNUTS. 

Carrot Cake \$9750
WITH WALNUTS AND LIME FROSTING. 

Tarta Toffee \$10150
SABLEE PASTRY, PISTACHIOS, ALMONDS, PEANUTS, WALNUTS
AND TOFFEE SAUCE. 

Cheesecake de frutos rojos \$9750
LIME CHEESECAKE, VANILLA SABLEE AND BERRIES
ON TOP. 

Red Velvet \$9750
COCOA CAKE AND VANILLA FROSTING. 

Torta cremosa de coco & dulce de leche \$9750
VANILLA SABLEE DOUGH, DULCE DE LECHE, COCONUT
AND ALMONDS. 

Márgara \$9750
FUDGY CHOCOLATE CAKE, DULCE DE LECHE, WHIPPED
CREAM, STRAWBERRIES AND BLUEBERRIES. 



INFUSIONS \$5600

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 \$6350

Iced Latte COFFEE, MILK & ICE.

Iced Mocca COFFEE, MILK, CHOCOLATE
& ICE.

SPECIALS \$6450

Chai Latte INDIAN TEA, CONDENSED MILK
AND CINNAMMON.

Moccaccino LATTE & CHOCOLATE

Capuccino

Hot chocolate WARM MILK & CHOCOLATE
BAR.

DRINKS \$3750

SODAS 354 ML

WATER | SPARKLING WATER 500 ML

LEMONADES \$5750

STRAWBERRY

MINT AND GINGER

GRAPEFRUIT

JUICES \$5900

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 _____ \$22500

BODEGA HUARPE RIGLOS. ROSÉ.

BY GLASS _____ \$9000

Orange

Alma Negra Orange _____ \$46200

BODEGA DOMAINE. BLEND



BEERS

Bierhaus 473 ml

Golden state _____ \$4000

LIGHT, FRUITY AND CITRIC FLAVOUR.

Honey Lazybee _____ \$4000

GOLDEN ALE, CARAMEL AND HONEY.

Superstar _____ \$5100

STRONG HOPPY IPA EITH FLOWERY TONES.

Scotch _____ \$4000

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.

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 _____ \$8350

APEROL, ORANGE JUICE AND ORANGE SLICE.

Caipi de Ananá _____ \$8350

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

Ginger Rosmary _____ \$9100

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

Cello _____ \$8850

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

Mojito Maracuyá _____ \$8350

BACARDI RUM, LEMON JUICE, PASSION FRUIT AND SYRUP.

Rosé _____ \$9100

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

Velia _____ \$10100

WHITE WINE, CAMPARI AND GRAPEFRUIT SLICE

Mojito Classic _____ \$8350

BACARDI RON, LEMON, FRESH MINT AND SYRUP.

JW Red / Black _____ \$7200 / \$10500

ON THE ROCKS

