

SELENA

CAFÉ



BREAKFAST / BRUNCH

Our breads are vegan.

We have almond milk and gluten free bread upon request!

Casero _____ \$4400

TOAST AND PRESERVES WHITE AND WHOLEGRAIN BREAD WITH CREAMCHEESE/VEGAN CREAMCHEESE & DULCE DE LECHE/HONEY/MARMALADE/VEGAN DULCE DE LECHE. (PGF) (Ve)

Poke veggie _____ \$6800

PASSION FRUIT CURD, BANANA, BLUEBERRIES, TOASTED COCONUT FLAKES, QUINOA GRANOLA, FLOWERS AND MINT. (GF) (Ve)

Tostado _____ \$5350

TOASTED BREAD WITH BAKED HAM AND CHEESE. (PGF)

Croissant Tostado _____ \$6700

TOASTED CROISSANT WITH BAKED HAM AND CHEESE.

Ohlalá _____ \$7200

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

Nutribowl _____ \$6450

HOMEMADE YOGUR WITH FRUITS, CHIA SEEDS, ALMONDS, COCONUT & CHOCOLATE CHIPS. (GF) (V)

SPECIALTY COFFEE

Espresso __ \$2550 American __ \$3500 Double __ \$3500

Flat White _____ \$3950 Latte _____ \$3950

Macchiatto _____ \$2750 Double _____ \$3700

SWEETS & VIENNOISERIE

Parmesan scon _____ \$3250

Buttery medialuna _____ \$3600

Croissant _____ \$3600

Caramel cinnamon roll _____ \$3800

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

Chocolate alfajor _____ \$3250

SABLEE PASTRY, CHOCOLATE GANACHE, BERRIES & WALNUTS. (GF) (Ve)

Almond alfajor _____ \$3250

ALMOND SABLEE AND DULCE DE LECHE.

Vegan vanilla alfajor _____ \$3250

VANILLA ALFAJOR WITH VEGAN DULCE DE LECHE. (GF) (Ve)



AVOCADOS

Platter _____ \$8900

TOASTED BREAD, POTATO CROQUETTE, ROCKET, AVOCADO, SAUTEED PORTOBELLOS, GRILLED TOMATO AND SCRAMBLED EGGS. (PGF) (V)

Gravlax _____ \$12000

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

Vegano _____ \$8150

AVOCADO, GIRGOLA MUSHROOM, DILL, SWEET CORN, ROCKET, RADISH, RED ONION, SWEET CHILLI GLASED CARROT & BABY ONIONS. (PGF) (Ve)

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 handle food with gluten, which is why we are not a certified gluten-free restaurant.

SWEET WAFFLES

- Súper dulce de leche** _____ \$11300
DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES, BERRIES, BLUEBERRIES AND SLICED ALMONDS. (PGF)
- Chocolatoso** _____ \$11300
CHOCOLATE GANACHE, FUDGY CHOCOLATE CAKE, CREAM ICECREAM AND HAZELNUT PRALINE. (PGF)
- Banana Caramel** _____ \$11300
DULCE DE LECHE, VANILLA FROSTING, BANANA, CARAMEL SAUCE & CRUMBLE. (PGF)



SMALL DISHES

- Queso brie horneado** _____ \$9350
BRIE CHEESE IN CRISPY PHILO PASTRY, STUFFED WITH MUSHROOMS, WALNUTS, ONIONS AND BLUE CHEESE. (V)
- Cachapa cremosa de maíz dulce** _____ \$9000
SWEET CORN PANCAKE, CHEESE FOAM, PICKLED ONIONS, GREEN SAUCE, OLIVES AND CORIANDER. (V)
- Ceviche de mango y alcaparras** _____ \$9350
MANGO CEVICHE WITH CAPERS, RED ONION, TOMATO, GRAPEFRUIT, CORIANDER AND CANCHA CORN. (GF) (Ve)
- Tiradito de abadejo en salsa de ají amarillo peruano** _____ \$11100
RED ONION, WASABI ALIOLI, HERBS AND CRISPY PEANUT. (GF)
- SLIGHTLY SPICY -

POKE BOWLS

- Poke bowl avocado** _____ \$13300
AVOCADO, SWEET CHILLI CHICKEN, GREEN APPLE, PICKLED RADISH, OVEN BAKED BEETROOT, PEAS, CORIANDER, AND GREENS. (GF)
- Poke bowl Marrakech** _____ \$13300
CITRIC COUS COUS CÍTRICO, ALMONDS, RED ONION, CRANBERRIES, GLASED CARROTS, SPINACH, MINT AND BAKED RED PEPPER PASTE. (PGF) (Ve)
- Poke bowl gravlax** _____ \$16600
CURED SALMON, SWEET CORN, WHITE CHEESE, DRIED OLIVES, PICKLED ONIONS, GREENS AND RICE CRACKER.

SANDWICHES Y CROISSANTS

- Sándwich de pollo deshilado** _____ \$9250
PULLED CHICKEN SANDWICH WITH TOMATO, AVOCADO, ROCKET AND SPRING ONION CREAMCHEESE ON CIABATTA BREAD. (PGF)
- Croissant de salmón curado** _____ \$14800
CURED SALMON CROISSANT, CAPERS, GREENS, RADISH AND LLANERO FETA CHEESE.
- Croissant de bondiola** _____ \$11500
PULLED PORK CROISSANT, PICKLES, ALIOLI, RED ONION AND GREENS.
- Sándwich de portobellos** _____ \$9250
MUSHROOMS AND BEANS PATTIES, COLE SLAW SALAD, PICKLED ONIONS AND GREENS ON FOCACCIA BREAD. (Ve)

DESSERTS

Pavlova \$7700
MERINGUE, WHIPPED CREAM AND BLUEBERRIES. (GF)

Marquise helada de chocolate \$8150
BERRIES JUS, MARROC CREAM AND HAZELNUT. (GF)

CAKES

Torta Boneco \$6600
FUDGY CHOCOLATE CAKE, HAZELNUT CHOCOLATE MOUSSE, VANILLA CREAM AND TOASTED HAZELNUTS. (GF)

Cheesecake de Frutos Rojos \$6600
LIME CHEESECAKE, VANILLA SABLEE AND BLUEBERRIES ON TOP. (GF)

Tarta Toffee \$6900
SABLEE PASTRY, PISTACHIOS, ALMONDS, PEANUTS, WALNUTS AND TOFFEE SAUCE. (GF)

Creamy coconut and dulce de leche tart \$6600
VANILLA SABLEE DOUGH, DULCE DE LECHE, COCONUT AND ALMONDS.

Red Velvet \$6600
COCOA CAKE AND VANILLA FROSTING. (GF)

Márgara \$6600
FUDGY CHOCOLATE CAKE, DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES AND BLUEBERRIES. (GF)

Carrot Cake \$6600
WITH WALNUTS AND LIME FROSTING. (GF)



INFUSIONS \$3950

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 \$4400

Coffee Tonic COFFEE, TONIC & ICE.

Iced Latte COFFEE, MILK & ICE.

Iced Mocca COFFEE, MILK, CHOCOLATE & ICE.

SPECIALS \$4400

Chai Latte INDIAN TEA, CONDENSED MILK AND CINNAMMON.

Moccaccino LATTE & CHOCOLATE.

Capuccino

DRINKS \$2900

SODAS 354 ML
WATER | SPARKLING WATER 500 ML

LEMONADES \$3900

STRAWBERRY
MINT AND GINGER
GRAPEFRUIT

JUICES \$4050

ORANGE JUICE
GRAPEFRUIT JUICE