

SELENA

CAFÉ

OPEN

Monday - Sunday | 8am - 8pm



BREAKFAST

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

- Casero** _____ \$5750
TOAST AND PRESERVES WHITE AND WHOLEGRAIN BREAD WITH CREAMCHEESE | VEGAN CREAMCHEESE AND DULCE DE LECHE | HONEY | MARMALADE | VEGAN DULCE DE LECHE. 🌱🍌
- Poke Veggie** _____ \$8900
PASSION FRUIT CURD, BANANA, BLUEBERRIES, TOASTED COCONUT FLAKES, QUINOA GRANOLA, FLOWERS AND MINT. 🌱🍌
- Tostado** _____ \$7050
TOASTED BREAD WITH BAKED HAM AND CHEESE. 🌱
- Croissant Tostado** _____ \$8800
TOASTED CROISSANT WITH BAKED HAM AND CHEESE.
- Ohlalá** _____ \$9400
TOASTED BREAD, GREENS & OMELETTE + 3 INGREDIENTS OF YOUR CHOICE: HAM | CURED SALMON | MUSHROOMS | SPINACH | ROCKET | TOMATO | BLUE CHEESE | MOZZARELLA | CURED HAM | PARMESAN. 🌱🍌
- Nutribowl** _____ \$8400
HOMEMADE YOGUR WITH FRUITS, CHIA SEEDS, ALMONDS, COCONUT AND CHOCOLATE CHIPS. 🌱🍌

SPECIALTY COFFEE

- Huila, Colombia. Castillo - Caturra Variety. 1500msnm
- Espresso _____ \$3200
- American _____ \$4250 Double _____ \$4250
- Flat White _____ \$4650 Latte _____ \$4650
- Macchiatto _____ \$3400 Double _____ \$4350

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

SWEETS & VIENNOISERIE

- Parmesan scon _____ \$4300
- Buttery medialuna _____ \$4650
- Croissant _____ \$4650
- Caramel cinnamon roll _____ \$5000
SPONGY CINNAMON ROLL WITH APPLE AND CARAMEL SAUCE. SERVED WARM.
- Chocolate alfajor _____ \$4300
SABLEE PASTRY, CHOCOLATE GANACHE, BERRIES AND WALNUTS. 🌱🍌
- Almond alfajor _____ \$4300
ALMOND SABLEE AND DULCE DE LECHE.
- Vegan vanilla alfajor _____ \$4300
VANILLA ALFAJOR WITH VEGAN DULCE DE LECHE. 🌱🍌






AVOCADOS

- Platter** _____ \$11650
TOASTED BREAD, POTATO CROQUETTE, ROCKET, AVOCADO, SAUTEED PORTOBELLOS, GRILLED TOMATO AND SCRAMBLED EGGS. 🌱🍌
- Gravlax** _____ \$15650
TOASTED BREAD, SPICY CHEESE, ALMONDS, CRANBERRIES, AVOCADO, CURED SALMON, ROCKET AND DILL. 🌱
- Vegano** _____ \$10700
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.

SWEET WAFFLES

- Súper dulce de leche** _____ \$14750
DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES, BERRIES, BLUEBERRIES AND SLICED ALMONDS. 
- Chocolatoso** _____ \$14750
CHOCOLATE GANACHE, FUDGY CHOCOLATE CAKE, CREAM ICECREAM AND HAZELNUT PRALINE. 
- Banana Caramel** _____ \$14750
DULCE DE LECHE, VANILLA FROSTING, BANANA, CARAMEL SAUCE AND CRUMBLE. 



SMALL DISHES

- Queso brie horneado** _____ \$12200
BRIE CHEESE IN CRISPY PHILO PASTRY, STUFFED WITH MUSHROOMS, WALNUTS, ONIONS AND BLUE CHEESE. 
- Ceviche de mango & alcaparras** _____ \$12200
MANGO CEVICHE WITH CAPERS, RED ONION, TOMATO, GRAPEFRUIT, CORIANDER AND CANCHA CORN.  
- Cachapa cremosa de maíz dulce** _____ \$12750
SWEET CORN PANCAKE, CHEESE FOAM, PICKLED ONIONS, GREEN SAUCE, OLIVES AND CORIANDER. 
- Tiradito de abadejo en salsa de ají amarillo peruano** _____ \$14500
RED ONION, WASABI ALIOLI, HERBS AND CRISPY PEANUT. - SLIGHTLY SPICY - 

POKE BOWLS

- Poke bowl avocado** _____ \$17200
AVOCADO, SWEET CHILLI CHICKEN, GREEN APPLE, PICKLED RADISH, OVEN BAKED BEETROOT, PEAS, CORIANDER, AND GREENS. 
- Poke bowl Marrakech** _____ \$17200
CITRIC COUS COUS, ALMONDS, RED ONION, CRANBERRIES, GLASED CARROTS, SPINACH, MINT AND BAKED RED PEPPER PASTE.  
- Poke bowl gravlax** _____ \$21600
CURED SALMON, SWEET CORN, WHITE CHEESE, DRIED OLIVES, PICKLED ONIONS, GREENS AND RICE CRACKER.

SANDWICHES & CROISSANTS

- Sándwich de pollo deshilado** _____ \$12100
PULLED CHICKEN SANDWICH WITH TOMATO, AVOCADO, ROCKET AND SPRING ONION CREAMCHEESE ON CIABATTA BREAD. 
- Croissant de salmón curado** _____ \$19350
CURED SALMON CROISSANT, CAPERS, GREENS, RADISH AND LLANERO FETA CHEESE.
- Croissant de bondiola** _____ \$14950
PULLED PORK CROISSANT, PICKLES, ALIOLI, RED ONION AND GREENS.
- Sándwich de portobellos** _____ \$12100
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 \$10100
MERINGUE, WHIPPED CREAM AND BERRIES. (V)

Marquise helada de chocolate \$10700
BERRIES JUS, MARROC CREAM AND HAZELNUT. (V)

CAKES

Torta Boneco \$9000
FUDGY CHOCOLATE CAKE, HAZELNUT CHOCOLATE MOUSSE,
VANILLA CREAM AND TOASTED HAZELNUTS. (V)

Carrot Cake \$8650
WITH WALNUTS AND LIME FROSTING. (V)

Tarta Toffee \$9000
SABLEE PASTRY, PISTACHIOS, ALMONDS, PEANUTS, WALNUTS
AND TOFFEE SAUCE. (V)

Cheesecake de frutos rojos \$8650
LIME CHEESECAKE, VANILLA SABLEE AND BERRIES
ON TOP. (V)

Red Velvet \$8650
COCOA CAKE AND VANILLA FROSTING. (V)

Torta cremosa de coco & dulce de leche \$8650
VANILLA SABLEE DOUGH, DULCE DE LECHE, COCONUT
AND ALMONDS.

Márgara \$8650
FUDGY CHOCOLATE CAKE, DULCE DE LECHE, WHIPPED
CREAM, STRAWBERRIES AND BLUEBERRIES. (V)



INFUSIONS \$4950

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 \$5550

Iced Latte COFFEE, MILK & ICE.

Iced Mocca COFFEE, MILK, CHOCOLATE
& ICE.

SPECIALS \$5700

Chai Latte INDIAN TEA, CONDENSED MILK
AND CINNAMMON.

Moccaccino LATTE & CHOCOLATE

Capuccino

Hot chocolate WARM MILK & CHOCOLATE
BAR.

DRINKS \$3300

SODAS 354 ML

WATER | SPARKLING WATER 500 ML

LEMONADES \$5100

STRAWBERRY

MINT AND GINGER

GRAPEFRUIT

JUICES \$5200

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 _____ \$20500
BODEGA HUARPE RIGLOS. ROSÉ
BY GLASS _____ \$8200

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 WITH 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 _____ \$7400
APEROL, ORANGE JUICE AND ORANGE SLICE.

Caipi de Ananá _____ \$7400
PINEAPPLE CAIPIRINHA, SMIRNOFF VODKA, FRESH
PINEAPPLE, SYRUP, CINNAMON STICK AND LIME.

Ginger Rosmary _____ \$7950
40 BOTANICOS GIN, TONIC, GINGER, LIME AND ROSMARY.

Cello _____ \$7400
JW RED, BERRIES, GRAPEFRUIT JUICE, LIME SLICES,
SYRUP AND FRESH MINT.

Mojito Maracuyá _____ \$7800
BACARDI RUM, LEMON JUICE, PASSION FRUIT AND
SYRUP.

Rosé _____ \$7950
40 BOTANICOS GIN, BERRIES, ROSE WATER, TONIC AND
FRESH FLOWERS.

Velia _____ \$8950
WHITE WINE, CAMPARI AND GRAPEFRUIT SLICE

Mojito Classic _____ \$7800
BACARDI RUM, LEMON, FRESH MINT AND SYRUP.

JW Red / Black _____ \$6450 / \$9500
ON THE ROCKS

