

SELENA

CAFÉ

OPEN

Monday - Sunday | 8am - 8pm



BREAKFAST

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

- Casero** _____ \$5200
TOAST AND PRESERVES WHITE AND WHOLEGRAIN BREAD WITH CREAMCHEESE | VEGAN CREAMCHEESE AND DULCE DE LECHE | HONEY | MARMALADE | VEGAN DULCE DE LECHE. 🌱🍌
- Poke Veggie** _____ \$8100
PASSION FRUIT CURD, BANANA, BLUEBERRIES, TOASTED COCONUT FLAKES, QUINOA GRANOLA, FLOWERS AND MINT. 🌱🍌
- Tostado** _____ \$6400
TOASTED BREAD WITH BAKED HAM AND CHEESE. 🌱
- Croissant Tostado** _____ \$8000
TOASTED CROISSANT WITH BAKED HAM AND CHEESE.
- Ohlalá** _____ \$8550
TOASTED BREAD, GREENS & OMELETTE + 3 INGREDIENTS OF YOUR CHOICE: HAM | CURED SALMON | MUSHROOMS | SPINACH | ROCKET | TOMATO | BLUE CHEESE | MOZZARELLA | CURED HAM | PARMESAN. 🌱🍌
- Nutribowl** _____ \$7650
HOMEMADE YOGUR WITH FRUITS, CHIA SEEDS, ALMONDS, COCONUT AND CHOCOLATE CHIPS. 🌱🍌

SPECIALTY COFFEE

- Espresso _____ \$2900
- American _____ \$3850 Double _____ \$3850
- Flat White _____ \$4250 Latte _____ \$4250
- Macchiatto _____ \$3100 Double _____ \$3950

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

SWEETS & VIENNOISERIE

- Parmesan scon _____ \$3900
- Buttery medialuna _____ \$4250
- Croissant _____ \$4250
- Caramel cinnamon roll _____ \$4550
SPONGY CINNAMON ROLL WITH APPLE AND CARAMEL SAUCE. SERVED WARM.
- Chocolate alfajor _____ \$3900
SABLEE PASTRY, CHOCOLATE GANACHE, BERRIES AND WALNUTS. 🌱🍌
- Almond alfajor _____ \$3900
ALMOND SABLEE AND DULCE DE LECHE.
- Vegan vanilla alfajor _____ \$3900
VANILLA ALFAJOR WITH VEGAN DULCE DE LECHE. 🌱🍌






AVOCADOS

- Platter** _____ \$10600
TOASTED BREAD, POTATO CROQUETTE, ROCKET, AVOCADO, SAUTEED PORTOBELLOS, GRILLED TOMATO AND SCRAMBLED EGGS. 🌱🍌
- Gravlax** _____ \$14250
TOASTED BREAD, SPICY CHEESE, ALMONDS, CRANBERRIES, AVOCADO, CURED SALMON, ROCKET AND DILL. 🌱
- Vegano** _____ \$9700
AVOCADO, GIRGOLA MUSHRRROM, 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** _____ \$13400
DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES, BERRIES, BLUEBERRIES AND SLICED ALMONDS. 
- Chocolatoso** _____ \$13400
CHOCOLATE GANACHE, FUDGY CHOCOLATE CAKE, CREAM ICECREAM AND HAZELNUT PRALINE. 
- Banana Caramel** _____ \$13400
DULCE DE LECHE, VANILLA FROSTING, BANANA, CARAMEL SAUCE AND CRUMBLE. 



SMALL DISHES

- Queso brie horneado** _____ \$11100
BRIE CHEESE IN CRISPY PHILO PASTRY, STUFFED WITH MUSHROOMS, WALNUTS, ONIONS AND BLUE CHEESE. 
- Ceviche de mango & alcaparras** _____ \$11100
MANGO CEVICHE WITH CAPERS, RED ONION, TOMATO, GRAPEFRUIT, CORIANDER AND CANCHA CORN.  
- Cachapa cremosa de maíz dulce** _____ \$10700
SWEET CORN PANCAKE, CHEESE FOAM, PICKLED ONIONS, GREEN SAUCE, OLIVES AND CORIANDER. 
- Tiradito de abadejo en salsa de ají amarillo peruano** _____ \$13200
RED ONION, WASABI ALIOLI, HERBS AND CRISPY PEANUT. - SLIGHTLY SPICY - 

POKE BOWLS

- Poke bowl avocado** _____ \$15650
AVOCADO, SWEET CHILLI CHICKEN, GREEN APPLE, PICKLED RADISH, OVEN BAKED BEETROOT, PEAS, CORIANDER, AND GREENS. 
- Poke bowl Marrakech** _____ \$15650
CITRIC COUS COUS, ALMONDS, RED ONION, CRANBERRIES, GLASED CARROTS, SPINACH, MINT AND BAKED RED PEPPER PASTE.  
- Poke bowl gravlax** _____ \$19650
CURED SALMON, SWEET CORN, WHITE CHEESE, DRIED OLIVES, PICKLED ONIONS, GREENS AND RICE CRACKER.

SANDWICHES & CROISSANTS

- Sándwich de pollo deshilado** _____ \$11000
PULLED CHICKEN SANDWICH WITH TOMATO, AVOCADO, ROCKET AND SPRING ONION CREAMCHEESE ON CIABATTA BREAD. 
- Croissant de salmón curado** _____ \$17600
CURED SALMON CROISSANT, CAPERS, GREENS, RADISH AND LLANERO FETA CHEESE.
- Croissant de bondiola** _____ \$13600
PULLED PORK CROISSANT, PICKLES, ALIOLI, RED ONION AND GREENS.
- Sándwich de portobellos** _____ \$11000
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 \$9200
MERINGUE, WHIPPED CREAM AND BERRIES. (V)

Marquise helada de chocolate \$9700
BERRIES JUS, MARROC CREAM AND HAZELNUT. (V)

CAKES

Torta Boneco \$7850
FUDGY CHOCOLATE CAKE, HAZELNUT CHOCOLATE MOUSSE,
VANILLA CREAM AND TOASTED HAZELNUTS. (V)

Carrot Cake \$7850
WITH WALNUTS AND LIME FROSTING. (V)

Tarta Toffee \$8200
SABLEE PASTRY, PISTACHIOS, ALMONDS, PEANUTS, WALNUTS
AND TOFFEE SAUCE. (V)

Cheesecake de frutos rojos \$7850
LIME CHEESECAKE, VANILLA SABLEE AND BERRIES
ON TOP. (V)

Red Velvet \$7850
COCOA CAKE AND VANILLA FROSTING. (V)

Torta cremosa de coco & dulce de leche \$7850
VANILLA SABLEE DOUGH, DULCE DE LECHE, COCONUT
AND ALMONDS.

Márgara \$7850
FUDGY CHOCOLATE CAKE, DULCE DE LECHE, WHIPPED
CREAM, STRAWBERRIES AND BLUEBERRIES. (V)



INFUSIONS \$4500

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 \$5050

Iced Latte COFFEE, MILK & ICE.

Iced Mocca COFFEE, MILK, CHOCOLATE
& ICE.

SPECIALS \$5200

Chai Latte INDIAN TEA, CONDENSED MILK
AND CINNAMMON.

Moccaccino LATTE & CHOCOLATE

Capuccino

Hot chocolate WARM MILK & CHOCOLATE
BAR.

DRINKS \$3050

SODAS 354 ML

WATER | SPARKLING WATER 500 ML

LEMONADES \$4650

STRAWBERRY

MINT AND GINGER

GRAPEFRUIT

JUICES \$4750

ORANGE JUICE

GRAPEFRUIT JUICE



WINES & DRINKS

WINES

Red

Punta de Flechas _____ \$18500

BODEGA FLECHAS DE LOS ANDES. MALBEC

BY GLASS _____ \$7400

Alma Negra _____ \$24500

BODEGA DOMAINE 500cc. BLEND

Luigi Bosca de Sangre _____ \$33100

BODEGA LUIGI BOSCA. BLEND

Mara _____ \$19000

BODEGA MARA. PINOT NOIR - SUSTAINABLE

BY GLASS _____ \$7600

Pink

Quinto _____ \$20500

BODEGA HUARPE RIGLOS. ROSÉ

BY GLASS _____ \$8200

Orange

Alma Negra Orange _____ \$37500

BODEGA DOMAINE. BLEND



BEERS

Bierhaus 473 ml

Goldfish _____ \$3800

LIGHT, FRUITY AND CITRIC FLAVOUR.

Sweetheart _____ \$3800

GOLDEN ALE, CARAMEL AND HONEY.

Superstar _____ \$4850

STRONG HOPPY IPA EITH FLOWERY TONES.

Scotch _____ \$3800

TOFFEE CARAMEL AROMA.

Patagonia 410 ml _____ \$3800

Weisse

Amber Lager

Bohemian Pilsener

White

Animal colours _____ \$18500

BODEGA ANIMAL. BLEND. ORGANIC AND VEGAN

BY GLASS _____ \$7400

Mara _____ \$18800

BODEGA MARA. SEMILLON. SUSTAINABLE

BY GLASS _____ \$7500

Campos del Cielo _____ \$29600

BODEGA RADICAL IMAGINATION. CHARDONNAY VIOGNIER - ORGANIC AND BIODYNAMIC

Luigi Bosca de Sangre _____ \$33100

BODEGA LUIGI BOSCA. BLEND

Spirits

Jardin Enchanté _____ \$22500

BODEGA JARDIN ENCHANTÉ. BRUT NATURE

Luigi Bosca _____ \$36250

BODEGA LUIGI BOSCA. BRUT NATURE

DRINKS & APERITIVES

Aperol Orange _____ \$6700

APEROL, ORANGE JUICE AND ORANGE SLICE.

Caipi de Ananá _____ \$6700

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

Ginger Rosmary _____ \$7100

TANQUERAY GIN, TONIC, GINGER, LIME AND ROSMARY.

Cello _____ \$7100

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

Mojito Maracuyá _____ \$6700

BACARDI RON, LEMON JUICE, PASSION FRUIT AND SYRUP.

Rosé _____ \$7100

TANQUERAY GIN, BERRIES, ROSE WATER, TONIC AND FRESH FLOWERS.

Velia _____ \$8100

WHITE WINE, CAMPARI AND GRAPEFRUIT SLICE

Mojito Classic _____ \$6700

BACARDI RON, LEMON, FRESH MINT AND SYRUP.

JW Red / Black _____ \$5850 / \$8650

ON THE ROCKS

