

# SELENA

CAFÉ

OPEN

Monday - Sunday | 8am - 8pm



## BREAKFAST

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

### Casero \_\_\_\_\_ \$6050

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

### Poke Veggie \_\_\_\_\_ \$9350

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

### Tostado \_\_\_\_\_ \$7400

TOASTED BREAD WITH BAKED HAM AND CHEESE. 🌾

### Tostado Chipá \_\_\_\_\_ \$9250

CHEESY CHIPÁ BREAD WITH BAKED HAM AND CHEESE. 🌾

### Croissant Tostado \_\_\_\_\_ \$9250

TOASTED CROISSANT WITH BAKED HAM AND CHEESE.

### Ohlalá \_\_\_\_\_ \$9900

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

### Nutribowl \_\_\_\_\_ \$8850

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

## SWEETS & VIENNOISERIE

### Buttery medialuna \_\_\_\_\_ \$4900

### Croissant \_\_\_\_\_ \$4900

### Caramel cinnamon roll \_\_\_\_\_ \$5250

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

### Pistachio Cookie \_\_\_\_\_ \$6400

FILLED WITH PISTACHIO CREAM AND WHITE CHOCOLATE.

### Double Chocolate Cookie \_\_\_\_\_ \$6950

WITH BELGIUM DARK CHOCOLATE CHUNKS.

### Pecan Cookie \_\_\_\_\_ \$6750

FILLED WITH DULCE DE LECHE.

### Chocolate alfajor \_\_\_\_\_ \$4500

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

### Almond alfajor \_\_\_\_\_ \$4500

ALMOND SABLEE AND DULCE DE LECHE.

### Vegan vanilla alfajor \_\_\_\_\_ \$4500

VANILLA ALFAJOR WITH VEGAN DULCE DE LECHE. 🌾🍯

### Alfajor marplatense \_\_\_\_\_ \$4500

BLACK/WHITE.

### Parmesan scon \_\_\_\_\_ \$4500

### Chipá 🌾 \_\_\_\_\_ \$4300



## AVOCADOS

### Platter \_\_\_\_\_ \$12250

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

### Gravlax \_\_\_\_\_ \$16450

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

### Vegano \_\_\_\_\_ \$12250

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** \_\_\_\_\_ \$3400  
1 SHOT OF COFFEE.



**Espresso cortado** \_\_\_\_\_ \$3700  
1 SHOT OF COFFEE + HOT MILK.



**Double espresso** \_\_\_\_\_ \$4500  
DOUBLE SHOT OF COFFEE + HOT WATER.



**Ristretto** \_\_\_\_\_ \$3400  
1 SHOT OF COFFEE, MORE CONCENTRATED.



**Doppio** \_\_\_\_\_ \$4500  
DOUBLE SHOT OF COFFEE.



**Lungo** \_\_\_\_\_ \$3400  
1 SHOT OF COFFEE + HOT WATER.



**Americano** \_\_\_\_\_ \$4500  
DOUBLE SHOT OF COFFEE + HOT WATER.



**Jarrito cortado** \_\_\_\_\_ \$4800  
DOUBLE SHOT OF COFFEE + MILK.



**Macchiatto** \_\_\_\_\_ \$3600  
1 SHOT + MILK FOAM.



**Double macchiatto** \_\_\_\_\_ \$4600  
DOUBLE SHOT OF COFFEE + MILK FOAM.



**Jarrito Lágrima** \_\_\_\_\_ \$3800  
HOT MILK + 1/2 SHOT OF COFFEE.



**Double lágrima** \_\_\_\_\_ \$4650  
HOT MILK + 1/2 SHOT OF COFFEE.



**Flat white** \_\_\_\_\_ \$4900  
DOUBLE SHOT OF COFFEE + HOT MILK.



**Latte** \_\_\_\_\_ \$4900  
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 \_\_\_\_\_ \$5200  
GREEN TEA & JASMINE.



English Breakfast \_\_\_\_\_ \$5200  
CLASSIC BLACK TEA.



Calm \_\_\_\_\_ \$5200  
VERBENA LEAVES, ORANGE PEELS &  
CLEMENTINES. DIGESTIVE & RELAXING.



Indian Delight \_\_\_\_\_ \$5200  
STAR ANISE, CINNAMON & GINGER.



Artisan Blend \_\_\_\_\_ \$5200  
BLACK TEA, ROSES, LAVENDER & VANILLA.



## COLD INFUSIONS

Iced latte \_\_\_\_\_ \$5900  
1 SHOT OF COFFEE + ICE + MILK.



Iced mocca \_\_\_\_\_ \$5900  
1 SHOT OF COFFEE + ICE + CHOCOLATE  
SAUCE + MILK.



## SPECIALS

Chai latte \_\_\_\_\_ \$6000  
CONDENSED MILK + INDIAN DELIGHT TEA  
+ HOT MILK.



Mocaccino \_\_\_\_\_ \$6000  
1 SHOT OF COFFEE + CHOCOLATE SAUCE  
+ HOT MILK.






Capuccino \_\_\_\_\_ \$6000  
1 SHOT OF COFFEE + MILK + CINNAMON +  
GRATED CHOCOLATE.



Submarino \_\_\_\_\_ \$6000  
CHOCOLATE + HOT MILK.



## SWEET WAFFLES

- Súper dulce de leche** \_\_\_\_\_ \$15500  
DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES, BERRIES, BLUEBERRIES AND SLICED ALMONDS. 
- Chocolatoso** \_\_\_\_\_ \$15500  
CHOCOLATE GANACHE, FUDGY CHOCOLATE CAKE, CREAM ICECREAM AND HAZELNUT PRALINE. 
- Banana Caramel** \_\_\_\_\_ \$15500  
DULCE DE LECHE, VANILLA FROSTING, BANANA, CARAMEL SAUCE AND CRUMBLE. 



## SMALL DISHES

- Queso brie horneado** \_\_\_\_\_ \$12800  
BRIE CHEESE IN CRISPY PHILO PASTRY, STUFFED WITH MUSHROOMS, WALNUTS, ONIONS AND BLUE CHEESE. 
- Ceviche de mango & alcaparras** \_\_\_\_\_ \$12800  
MANGO CEVICHE WITH CAPERS, RED ONION, TOMATO, GRAPEFRUIT, CORIANDER AND CANCHA CORN.  
- Cachapa cremosa de maíz dulce** \_\_\_\_\_ \$13400  
SWEET CORN PANCAKE, CHEESE FOAM, PICKLED ONIONS, GREEN SAUCE, OLIVES AND CORIANDER. 
- Tiradito de abadejo en salsa de ají amarillo peruano** \_\_\_\_\_ \$15250  
RED ONION, WASABI ALIOLI, HERBS AND CRISPY PEANUT. - SLIGHTLY SPICY - 

## POKE BOWLS

- Poke bowl avocado** \_\_\_\_\_ \$18000  
AVOCADO, SWEET CHILLI CHICKEN, GREEN APPLE, PICKLED RADISH, OVEN BAKED BEETROOT, PEAS, CORIANDER, AND GREENS. 
- Poke bowl Marrakech** \_\_\_\_\_ \$18000  
CITRIC COUS COUS, ALMONDS, RED ONION, CRANBERRIES, GLASED CARROTS, SPINACH, MINT AND BAKED RED PEPPER PASTE.  
- Poke bowl gravlax** \_\_\_\_\_ \$22700  
CURED SALMON, SWEET CORN, WHITE CHEESE, DRIED OLIVES, PICKLED ONIONS, GREENS AND RICE CRACKER.

## SANDWICHES & CROISSANTS

- Sándwich de pollo deshilado** \_\_\_\_\_ \$12700  
PULLED CHICKEN SANDWICH WITH TOMATO, AVOCADO, ROCKET AND SPRING ONION CREAMCHEESE ON CIABATTA BREAD. 
- Croissant de salmón curado** \_\_\_\_\_ \$20350  
CURED SALMON CROISSANT, CAPERS, GREENS, RADISH AND LLANERO FETA CHEESE.
- Croissant de bondiola** \_\_\_\_\_ \$15700  
PULLED PORK CROISSANT, PICKLES, ALIOLI, RED ONION AND GREENS.
- Sándwich de portobellos** \_\_\_\_\_ \$12700  
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** \$10600  
MERINGUE, WHIPPED CREAM AND BERRIES. 

**Marquise helada de chocolate** \$11250  
BERRIES JUS, MARROC CREAM AND HAZELNUT. 

## CAKES

**Torta Boneco** \$9450  
FUDGY CHOCOLATE CAKE, HAZELNUT CHOCOLATE MOUSSE,  
VANILLA CREAM AND TOASTED HAZELNUTS. 

**Carrot Cake** \$9100  
WITH WALNUTS AND LIME FROSTING. 

**Tarta Toffee** \$9450  
SABLEE PASTRY, PISTACHIOS, ALMONDS, PEANUTS, WALNUTS  
AND TOFFEE SAUCE. 

**Cheesecake de frutos rojos** \$9100  
LIME CHEESECAKE, VANILLA SABLEE AND BERRIES  
ON TOP. 

**Red Velvet** \$9100  
COCOA CAKE AND VANILLA FROSTING. 

**Torta cremosa de coco & dulce de leche** \$9100  
VANILLA SABLEE DOUGH, DULCE DE LECHE, COCONUT  
AND ALMONDS. 

**Márgara** \$9100  
FUDGY CHOCOLATE CAKE, DULCE DE LECHE, WHIPPED  
CREAM, STRAWBERRIES AND BLUEBERRIES. 



## INFUSIONS \$5200

### 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 \$5900

**Iced Latte** COFFEE, MILK & ICE.

**Iced Mocca** COFFEE, MILK, CHOCOLATE  
& ICE.

## SPECIALS \$6000

**Chai Latte** INDIAN TEA, CONDENSED MILK  
AND CINNAMMON.

**Moccaccino** LATTE & CHOCOLATE

**Capuccino**

**Hot chocolate** WARM MILK & CHOCOLATE  
BAR.

## DRINKS \$3500

SODAS 354 ML

WATER | SPARKLING WATER 500 ML

## LEMONADES \$5350

STRAWBERRY

MINT AND GINGER

GRAPEFRUIT

## JUICES \$5500

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 500 ml \_\_\_\_\_ \$5100

CERVEZA DANESA, RUBIA SUAVE Y CON CUERPO, SIN ALCOHOL.

Faxe 330 ml \_\_\_\_\_ \$4000

CERVEZA DANESA PREMIUM, RUBIA DE MALTA SUAVE Y CON CUERPO.

### 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 \_\_\_\_\_ \$7800

APEROL, ORANGE JUICE AND ORANGE SLICE.

Caipi de Ananá \_\_\_\_\_ \$7800

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

Ginger Rosmary \_\_\_\_\_ \$8350

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

Cello \_\_\_\_\_ \$7800

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

Mojito Maracuyá \_\_\_\_\_ \$8200

BACARDI RUM, LEMON JUICE, PASSION FRUIT AND SYRUP.

Rosé \_\_\_\_\_ \$8350

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

Velia \_\_\_\_\_ \$9400

WHITE WINE, CAMPARI AND GRAPEFRUIT SLICE

Mojito Classic \_\_\_\_\_ \$8200

BACARDI RON, LEMON, FRESH MINT AND SYRUP.

JW Red / Black \_\_\_\_\_ \$6800 / \$10000

ON THE ROCKS

