

SELENA

COCINA

OPEN

Tuesday - Saturday | 8am - 12pm
Monday & Sunday | 8am - 8pm



The background is a solid pink color with a repeating pattern of white line-art floral and leaf motifs. The motifs include various shapes of leaves, flowers, and abstract organic forms.

BREAKFAST & BRUNCH

OPEN

Monday - Sunday | 8am - 8pm

BREAKFAST

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



Casero _____ \$5650

TOAST AND PRESERVES WHITE BREAD | WHOLEGRAIN.
CREAMCHEESE | VEGAN CREAMCHEESE AND DULCE DE LECHE |
HONEY | MARMALADE | VEGAN DULCE DE LECHE  

Fit _____ \$12250

WHOLEGRAIN BREAD, CHICKEN MOUSSE, POACHED EGG
+ YOGUR WITH FRUIT AND SEEDS. 

Poke Veggie _____ \$8750

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

Tostado _____ \$6900

TOASTED BREAD WITH BAKED HAM AND CHEESE. 



Tostado _____ \$8600

CHIPÁ BREAD WITH BAKED HAM AND CHEESE. 



Croissant Tostado _____ \$8600

WITH BAKED HAM AND CHEESE.

Benedict _____ \$9150

ENGLISH MUFFIN, SPINACH, POACHED EGGS AND
HOLLANDAISE SAUCE. + HAM \$10500 | + CURED HAM \$12250 |
+ CURED SALMON \$15000.  

Ohlalá _____ \$10200

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

Nutribowl _____ \$8200

HOMEMADE YOGUR WITH FRUITS, CHÍA, ALMONDS,
COCONUT AND CHOCOLATE CHIPS.  

SWEETS & VIENNOISERIE

Buttery medialuna _____ \$4200

Croissant _____ \$4600

Caramel cinnamon roll _____ \$4950

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

Pistachio Cookie _____ \$6000

FILLED WITH PISTACHIO CREAM AND WHITE CHOCOLATE.

Double Chocolate Cookie _____ \$6500

WITH DARK CHOCOLATE CHUNKS.

Pecan Cookie _____ \$6300

FILLED WITH DULCE DE LECHE.

Chocolate alfajor _____ \$4200

SABLEE PASTRY, CHOCOLATE GANACHE, BERRIES AND
WALNUTS.  

Almond alfajor _____ \$4200

ALMOND SABLEE AND DULCE DE LECHE.

Vegan vanilla alfajor _____ \$4200

ANILLA ALFAJOR WITH DULCE DE LECHE. 

Vegan dulce de leche alfajor _____ \$4200

VANILLA ALFAJOR WITH VEGAN DULCE DE LECHE.  

Alfajor marplatense _____ \$4200

BLACK/WHITE

Parmesan scon _____ \$4150

Chipá _____ \$3000




AVOCADOS



Platter _____ \$11450

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



Gravlax _____ \$15450

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



Naan _____ \$10250

TOMATO CHUTNEY, ASPARAGUS, AVOCADO, ONION PICKLES,
POACHED EGG, GREENS & SPROUTS ON NAAN BREAD.  

Spicy _____ \$10550

TOASTED BREAD, SPINACH, AVOCADO, BRIE CHEESE,
MUSHROOMS, SWEET CORN, PICKLED ONIONS, CORIANDER,
LIME, MINT & SRIRACHA ALIOLI. - SPICY -  

Vegano _____ \$10450

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

SWEET WAFFLES

Súper dulce de leche \$14450

DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES, BERRIES, BLUEBERRIES AND SLICED ALMONDS. 

Chocolatoso \$14450


CHOCOLATE GANACHE, FUDGY CHOCOLATE CAKE, CREAM ICECREAM AND HAZELNUT PRALINE. 

Banana Caramel \$14450



DULCE DE LECHE, VANILLA FROSTING, BANANA, CARAMEL SAUCE AND CRUMBLE. 

SAVOURY WAFFLES

Salmonado \$17850

CURED SALMON, CREAMCHEESE, LEMON AND HERBS, ROCKET, PICKLED RADISH AND SESAME SEEDS. 

Poché \$14450

POACHED EGGS, AVOCADO, MUSHROOMS, SAUTEED ONIONS, OLIVE POWDER AND ALIOLI, WITH ROCKET AND SPROUTS.  

Sweet chilli \$14450

CHICKEN MOUSSE WITH HERBS, TOMATO, ROCKET, CORIANDER, RED ONION AND SWEET CHILLI. 

CAKES

Torta Boneco \$8950

FUDGY CHOCOLATE CAKE, HAZELNUT CHOCOLATE MOUSSE, VANILLA CREAM AND TOASTED HAZELNUTS. 

Tarta Toffee \$8950

SABLEE PASTRY, PISTACHIOS, ALMONDS, PEANUTS, WALNUTS AND TOFFEE SAUCE. 

Red Velvet \$8500

COCOA CAKE AND VANILLA FROSTING. 

Márgara \$8500

FUDGY CHOCOLATE CAKE, DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES AND BLUEBERRIES. 

Carrot Cake \$8500

WITH WALNUTS AND LIME FROSTING. 

Torta cremosa de coco & dulce de leche \$8500

VANILLA SABLEE DOUGH, DULCE DE LECHE, COCONUT AND ALMONDS. 

Cheesecake de frutos rojos \$8500

LIME CHEESECAKE, VANILLA SABLEE AND BERRIES ON TOP. 



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DRINKS

\$3300

SODAS 354 ML

SPARKLIN WATER 500

JUICES

\$5100

ORANGE JUICE

GRAPEFRUIT JUICE

LEMONADES

\$4950

STRAWBERRY
MINT & GINGER

GRAPEFRUIT
PASSION FRUIT

SMOOTHIES

\$5750

BANANA
PINEAPPLE, PASSION FRUIT & GINGER
STRAWBERRY AND ORANGE

BLUEBERRIES
KIWI & GREEN APPLE

SPECIALTY CAFFEE

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

Espresso _____ \$3150
1 SHOT OF COFFEE.



Espresso cortado _____ \$3500
1 SHOT OF COFFEE + HOT MILK.



Double espresso _____ \$4150
DOUBLE SHOT OF COFFEE + HOT WATER.



Ristretto _____ \$3150
1 SHOT OF COFFEE, MORE CONCENTRATED.



Doppio _____ \$4150
DOUBLE SHOT OF COFFEE.



Lungo _____ \$3150
1 SHOT OF COFFEE + HOT WATER.



Americano _____ \$4150
DOUBLE SHOT OF COFFEE + HOT WATER.



Jarrito cortado _____ \$4550
DOUBLE SHOT OF COFFEE + MILK.



Macchiatto _____ \$3400
1 SHOT + MILK FOAM.



Double macchiatto _____ \$4250
DOUBLE SHOT OF COFFEE + MILK FOAM.



Jarrito Lágrima _____ \$3550
HOT MILK + 1/2 SHOT OF COFFEE.



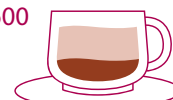
Double lágrima _____ \$4300
HOT MILK + 1/2 SHOT OF COFFEE.



Flat white _____ \$4600
DOUBLE SHOT OF COFFEE + HOT MILK.



Latte _____ \$4600
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 _____ \$4800
GREEN TEA & JASMINE.



English Breakfast _____ \$4800
CLASSIC BLACK TEA.



Calm _____ \$4800
VERBENA LEAVES, ORANGE PEELS &
CLEMENTINES. DIGESTIVE & RELAXING.



Indian Delight _____ \$4800
STAR ANISE, CINNAMON & GINGER.



Artisan Blend _____ \$4800
BLACK TEA, ROSES, LAVENDER & VANILLA.



COLD INFUSIONS

Iced latte _____ \$5400
1 SHOT OF COFFEE + ICE + MILK.



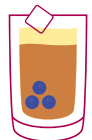
Iced mocca _____ \$4800
1 SHOT OF COFFEE + ICE + CHOCOLATE
SYRUP + MILK.



Iced chai _____ \$5400
INDIAN DELIGHT TEA + CONDENSED MILK +
CINNAMON + ICE.



Iced black tea _____ \$5400
ENGLISH BREAKFAST TEA + LEMON JUICE + SYRUP
+ RED FRUITS + ICE.



Iced indian tea _____ \$5400
INDIAN DELIGHT TEA + ORANGE JUICE + SYRUP +
MINT + GINGER + ICE.



Iced calm tea _____ \$5400
CALM TEA + LEMON JUICE + SYRUP + MINT +
GINGER + ICE.



SPECIALS

Chai latte _____ \$5600
CONDENSED MILK + INDIAN DELIGHT TEA
+ HOT MILK.



Mocaccino _____ \$5600
1 SHOT OF COFFEE + CHOCOLATE SYRUP
+ HOT MILK.



Capuccino _____ \$5600
1 SHOT OF COFFEE + MILK + CINNAMON +
GRATED CHOCOLATE.



Submarino _____ \$5600
CHOCOLATE + HOT MILK.





BRUNCH

OPEN

Saturday - Sunday & Holidays
12am - 8pm

BRUNCH FOR TWO

AVAILABLE ON SATURDAY, SUNDAY & HOLIDAYS.

\$48950

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

CHOOSE 1 SAVOURY OPTION:

Gravlax

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

Ohlalá

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



Naan

TOMATO CHUTNEY, ASPARAGUS, AVOCADO, ONION PICKLES, HUEVO POACHED EGGS ON NAAN BREAD.  

Avocado Platter

TOASTED BREAD, POTATO CROQUETTE, ROCKET, AVOCADO, SAUTEED MUSHROOMS, GRILLED TOMATO AND SCRAMBLED EGGS.  

Huevos Benedict



ENGLISH MUFFIN, SPINACH, POACHED EGGS AND HOLLANDAISE SAUCE. 

WITH BAKED HAM | WITH CURED HAM | WITH CURED SALMON. 

Spicy

TOASTED BREAD, SPINACH, AVOCADO, BRIE CHEESE, GRILLED MUSHROOMS, BURNT SWEETCORN, CORIANDER, MINT AND SRIRACHA ALIOLI. - SLIGHTLY SPICY -  

Vegano

AVOCADO, GIRGOLA MUSHROOM, CORN, RADISH, PUMKIN SEEDS, ROCKET, RED ONION, SWEET CHILLI GLASED CARROTS ON TOASTED BREAD.  

CHOOSE 1 SAVOURY SNACK:

Platito Mediterráneo

POTATO BRIE CROQUETTE, BAKED BEETROOTS, TOMATO CHUTNEY, ARTICHOKE, CURED HAM, CHICKEN MOUSSE AND KALE. 

Provoleta

PROVOLONE CHEESE, TOMATO FONDUE, CONFIT ONIONS, ROCKET AND BACON. 

Ceviche de mango & alcaparras

MANGO CEVICHE, RED ONION, CHERRY TOMATO, GRAPEFRUIT, CORIANDER AND SWEET CORN.  

Queso brie horneado

OVENBAKED BRIE CHEESE ON FILO PASTRY, MUSHROOMS, WALNUTS, ONIONS, BLUECHEESE AND HONEY. 

Cachapa cremosa de maíz dulce

SWEET CORN PANCAKE, CHEESE FOAM, PICKLED ONIONS, GREEN SAUCE, OLIVES AND CORIANDER. 

Terrine de zucchini & menta

ZUCCHINI MINT TERRINE, BAKED RED PEPPER PASTE AND CAMELISED WALNUTS.  

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CHOOSE 1 SWEET OPTION:

Márgara

FUDGY CHOCOLATE CAKE WITH DULCE DE LECHE, WHIPPED CREAM, STRAWBERRIES AND BLUEBERRIES. 

Poke Veggie

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

Torta cremosa de coco & dulce de leche

VANILLA SABLEE DOUGH, DULCE DE LECHE, COCONUT AND ALMONDS. 

Carrot Cake

WITH WALNUTS AND LIME FROSTING. 

Red Velvet

COCOA CAKE WITH VANILLA FROSTING. 

Tarta Toffee

SABLEE PASTRY WITH PISTACHIOS, ALMONDS, PEANUT, WALNUTS AND TOFFEE SAUCE. 

Cheesecake de frutos rojos

LEMON CHEESECAKE WITH VANILLA SABLEE AND BERRIES ON TOP. 

Nutribowl

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

Torta Boneco

CHOCOLATE BASE, HAZELNUT CHOCOLATE MOUSSE, VANILLA CREAM AND TOASTED HAZELNUTS. 

CHOOSE 1 SWEET SNACK OPTION:

Alfajor de almendras

ALMOND DULCE DE LECHE ALFAJOR.

Alfajor de vainilla

VANILLA DULCE DE LECHE ALFAJOR. 

Alfajor de ganache de chocolate

CHOCOLATE GANACHE, WALNUTS AND BERRIES ALFAJOR.  

Alfajor de dulce de leche

VEGAN DULCE DE LECHE ALFAJOR.  

CHOOSE 2 DRINK OPTIONS:

BERRIES LEMONADE, MINT AND GINGER LEMONADE, PASSION FRUIT LEMONADE, GRAPEFRUIT LEMONADE | SODAS | SPARKLING WATER

ADD 2 ALCOHOLIC DRINKS: +\$13650

APEROL ORANGE | PINEAPPLE CAIPIRINHA | PASSIONFRUIT MOJITO | GINGER ROSMARY GINTONIC

ADD 2 INFUSIONS: +\$8500

LATTE | ICED LATTE | FLAT WHITE | MACCHIATO | AMERICAN | COFFEE TONIC | ESPRESSO | TEA TEALOSOPHY

Our coffees are served at 65°C. If you like it warmer please let us know!




LUNCH & DINNER

OPEN

Monday - Saturday | 12am - 12pm
Monday & Sunday | 12am - 8pm

SMALL PLATTERS

Platito mediterráneo \$21250
POTATO BRIE CROQUETTE, BALSAMIC BEETROOT, TOMATO CHUTNEY, GRILL ARTICHOKE, CURED HAM, CHICKEN MOUSSE, KALE CHIPS AND HOMEMADE BREAD. 


Platito de mar \$25650
PAN FRIED CALAMARI, SWEET CHILLI PRAWNS, GRAVLAX SALMON, PICKLES, HERBED SWEET CHEESE, AND HOMEMADE BREAD. 

ENTREES

Mollejas alimonadas \$11900
LEMONY SWEETBREAD WITH CARROT PUREE, CORIANDER HONEY, THYME AND PICKLED RADISH. 

Tempura de langostinos \$14450
PRAWN TEMPURA, COCONUT RED CURRY, BRAISED LEEK AND CONFIT TOMATO. - SLIGHTLY SPICY - 

Queso brie horneado \$12000
BRIE CHEESE IN CRISPY PHILLO PASTRY, STUFFED WITH MUSHROOMS, WALNUTS, ONIONS AND BLUE CHEESE. 

Provoleta grillada \$12200
GRILLES PROVOLONE CHEESE WITH TOMATO FONDUE, SWEET ONION, SPROUTS AND BACON. 

Cachapa cremosa de maíz dulce \$11550
SWEET CORN PANCAKE, CHEESE FOAM, PICKLED ONIONS, GREEN SAUCE, OLIVES AND CORIANDER. 

Papas rosti \$11800
ROSTI POTATO WITH AVOCADO, POACHED EGG AND HOLLANDAISE SAUCE.  

Dim sun de gírgolas \$12200
RAVIOLI STUFFED WITH MUSHROOMS OVER COLIFLOWER LABNEH, MOUTSARD AND GREMOLATA SAUCE.  

Tiradito de abadejo en salsa de ají amarillo peruano \$14150
RED ONION, WASABI ALIOLI, HERBS AND CRISPY PEANUT. - SPICY - 

Pato prensado \$19450
DUCK THIGHT WITH CONFIT BERRIES, HOISIN SAUCE, ALIOLI AND GRILLED ASPARAGUS. 

Ceviche de mango & alcaparras \$12000
MANGO CEVICHE WITH CAPERS, RED ONION, TOMATO, GRAPEFRUIT, CORIANDER AND CANCHA CORN.  



MAIN DISHES


Lomo & pimienta verde \$24900
GREEN PEPPER SIRLOIN BEEF, BRIE POTATO CROQUETTE, TOMATO PISTOU AND JUS. 

Pato en miel, mostaza de dijon & sriracha \$30050
DUCK BREAST WITH CREAMY LEMON CARROT PUREE, CONFIT TOMATO, ARTICHOKE AND BABY ONION. 

Entraña con reducción de Malbec \$23950
MALBEC SKIRT BEEF, ROSTI POTATO, CURED HAM ASPARAGUS, LEEK AND BABY ONION. 

Abadejo & gremolata \$25600
GREMOLATA PAN FRIED POUT, PUMPKIN PUREE AND PACKCHOI. 

Ojo de bife con manteca ahumada \$24300
RIB EYE, POTATO AND BACON MILLEFEUILLES, BABY ONION AND SAUTEED MUSHROOMS. 

Corvina sweet chilli \$22600
SWEET CHILLI CORVINE, COLIFLOWER PUREE, BRAISED FENNEL, BEETROOT, BABY CARROT AND MINT. 

Pollo hindú \$18700
INDIAN STYLE CHICKEN WITH COCONUT SAUCE, SAUTEED VEGETABLE, RICE AND ROTI BREAD. - slightly spicy - 

Vietnam curry \$18600
PLANT BASED CRUMBED CROQUETTE, PACKCHOI BROCOLI, RICE NOODLES, ALMONDS AND CRANBERRIES ON COCONUT CREAM - SLIGHTLY SPICY -  

Bondiola de cocción larga \$19650
SLOW COOKED PORK WITH HUMITA, SWEET POTATO PUREE AND HONEY BEER JUS.

Pasta & frutos de mar \$22300
HOMEMADE FETTUCCINI WITH CALAMARI, PRAWN AND SAUTEED FISH. 

Bifecitos veggie de portobellos \$18300
PORTOBELLO AND BEAN PATTIES, PUMPKIN PUREE, VEGETABLES AND LEEK SAUCE.  



MAIN DISHES

Raviolones de calabaza asada _____ \$18500 PUMPKIN RAVIOLI WITH PARMESAN SAGE CREAM AND HAZELNUTS. 	Risotto de cordero _____ \$19600 6 HOURS BRAISED LAMB RISOTTO, PARMESAN CHEESE AND JUS.
Tagliatelle & portobellos _____ \$18500 HOMEMADE TAGLIATELLE WITH MUSHROOM SAUCE, POACHED EGG, PARMESAN CHEESE AND CRISPY BACON. 	Poke Marrakesh _____ \$16900 CITRIC COUS COUS CÍTRICO, ALMONDS, RED ONION, CRANBERRIES, GLASED CARROTS, SPINACH, MINT AND BAKED RED PEPPER PASTE.  
Risotto de remolacha _____ \$18100 BEETROOT RISOTTO, PEAS, WHITE CHEESE, GRILLED GIRGOLA MUSHROOM, ARVEJAS, SAVOURY GRANOLA, MINT AND LIME. 	Poke avocado _____ \$16900 AVOCADO, SWEET CHILLI CHICKEN, GREEN APPLE, PICKLED RADISH, OVEN BAKED BEETROOT, PEAS, CORIANDER, AND GREENS. 
Panzottis de alcauciles _____ \$19000 ARTICHOKE RAVIOLI WITH PESTO ROSSO, HERBS AND SLICED ALMONDS.  	Poke gravlax _____ \$21250 CURED SALMON, SWEET CORN, WHITE CHEESE, DRIED OLIVES, PICKLED ONIONS, GREENS AND RICE CRACKER.



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DESSERTS

Texturas de chocolate _____ \$10000 FUDGE CHOCOLATE CAKE, SALTY CHOCOLATE ICE CREAM, DULCE DE LECHE AND CACAO NIBS.  	Marquise helada de chocolate _____ \$10450 FROZEN CHOCOLATE MOUSSE WITH BERRIES JUS, MARROC CREAM AND HAZELNUT PRALINE. 
Pavlova _____ \$9950 CRISPY MERINGUE, WHIPPED CREAM, STRAWBERRIES AND BERRIES. 	Cre moso de chocolate blanco & pistachos _____ \$10450 WHITE CHOCOLATE MOUSSE, RASPBERRY SORBET, GINGER AND PISTACHIO.
Mousse de mascarpone _____ \$11200 MASCARPONE MOUSSE, VANILLA BISCUIT, WALNUTS, COCOA AND SPECIALITY COFFEE. 	

NON ALCOHOL DRINKS

COKE AND OTHERS 354 ML _____	\$3300
PASO DE LOS TOROS GRAPEFRUIT 310 ML _____	\$3300
SPARKLING WATER 500 ML _____	\$3300
MINT AND GINGER LEMONADE _____	\$4950
GRAPEFRUIT LEMONADE _____	\$4950
STRAWBERRIES LEMONADE _____	\$4950
PASSIONFRUIT LEMONADE _____	\$4950

SPECIALTY COFFEE & INFUSIONS

Ristretto _____	\$3150
Espresso _____	\$3150
Double espresso / American _____	\$4150
Tea tealosophy _____	\$4800

Our coffees are served at 65°C. If you like it warmer please let us know!




KIDS

MAIN DISHES

\$17750

Bifecitos de pollo grillado

WITH MASHED POTATOES, PUMPKIN PUREE, OR SPINACH AND TOMATO SALAD. 

Tostado de lomito & queso

WITH CHERRY TOMATOES. 

Papas fritas

WITH TWO FRIED EGGS.  

Fideos caseros

WITH PARMESAN AND FILETTO SAUCE, BEEF STEW, CREAM, OR PINK SAUCE.  

Lomo salteado

WITH MASHED POTATOES AND CHERRY TOMATOES. 

Milanesa de pollo

WITH FRENCH FRIES, MASHED POTATOES, PUMPKIN PUREE, OR MIXED SALAD.

Sandwich de pollo

WITH TOMATO AND CHEESE ACCOMPANIED BY FRENCH FRIES. 



DRINKS

WATER 500 ML

BAGGIO JUICE APPLE | ORANGE

SWEET SURPRISE

REMEMBER TO NOTIFY US IF IT IS WITHOUT GLUTEN!



WINES AND DRINKS

WINES

Red

Punta de Flechas _____ \$21500

BODEGA FLECHAS DE LOS ANDES. MALBEC

Miau _____ \$21000

BODEGA 4 GATOS LOCOS. MALBEC

BY GLASS _____ \$8400

Stella Crinita _____ \$36000

BODEGA STELLA CRINITA MALBEC. ORGANIC & BIODYNAMIC

Luigi Bosca de Sangre _____ \$33100

BODEGA LUIGI BOSCA. MALBEC

Krontiras Explore _____ \$34100

BODEGA Krontiras. MALBEC. ORGANIC

Petit Siesta _____ \$13000

BODEGA SIESTA EN EL TAHUÁN. 375cc. MALBEC.

Mara _____ \$20100

BODEGA MARA. MERLOT. SUSTAINABLE

BY GLASS _____ \$8000

Animal Colours _____ \$18800

BODEGA ANIMAL. BLEND. ORGANIC & VEGAN

BY GLASS _____ \$7500

Alma Negra _____ \$24500

BODEGA DOMAINE. 500cc. BLEND

Luigi Bosca de Sangre _____ \$33100

BODEGA LUIGI BOSCA. BLEND

Serbal _____ \$17000

BODEGA ATAMISQUE. PINOT NOIR

Hippie Love _____ \$14400

BODEGA WINE IS ART. PINOT NOIR & CRIOLLA

Mara _____ \$23400

BODEGA MARA. PINOT NOIR. SUSTAINABLE

Tatú _____ \$15000

BODEGA TATÚ. SYRAH

BY GLASS _____ \$6000

Loco _____ \$22400

BODEGA TEMPUS ALBA. CABERNET SAUVIGNON

Serbal _____ \$19900

BODEGA ATAMISQUE. CABERNET FRANC

Pink

Nuna _____ \$18000

BODEGA CHAKANA. ROSÉ. ORGANIC & VEGAN

BY GLASS _____ \$7200

Punto Final _____ \$20000

BODEGA RENACER. MALBEC ROSÉ

Orange

Alma Negra Orange _____ \$46200

BODEGA DOMAINE. BLEND

White

Serbal _____ \$19900

BODEGA ATAMISQUE. SAUVIGNON BLANC

Mara _____ \$20100

BODEGA MARA. SEMILLON. SUSTAINABLE

Indama _____ \$17100

BODEGA TERRA CAMIARE. CHARDONNAY

BY GLASS _____ \$6900

Campos del Cielo _____ \$32500

BODEGA RADICAL IMAGINATION. CHARDONNAY VIOGNIER.

ORGANIC & BIODYNAMIC

Animal Colours _____ \$18500

BODEGA ANIMAL. BLEND. ORGANIC & VEGAN

BY GLASS _____ \$7400

Luigi Bosca de Sangre _____ \$33100

BODEGA LUIGI BOSCA. BLEND

Spirits

Simbiosis _____ \$18200

BODEGA RADICAL IMAGINATION. ROSÉ. ORGANIC & BIODYNAMIC

Jardin Enchanté _____ \$23800

BODEGA JARDIN ENCHANTÉ. BRUT NATURE

Luigi Bosca Brut Nature _____ \$37500

BODEGA LUIGI BOSCA. BRUT NATURE



DRINKS & APERITIVES

Aperol Orange _____ \$7250 APEROL, ORANGE JUICE AND ORANGE SLICE.	Rosé _____ \$7900 40 BOTANICOS GIN, BERRIES, ROSE WATER, TONIC AND FRESH FLOWERS.
Caipi de Ananá _____ \$7250 PINEAPPLE CAIPIRINHA, SMIRNOFF VODKA, FRESH PINEAPPLE, SYRUP, CINNAMON STICK AND LIME.	Velia _____ \$8800 WHITE WINE, CAMPARI AND GRAPEFRUIT SLICE.
Ginger Rosmary _____ \$7900 40 BOTANICOS GIN, TONIC, GINGER, LIME AND ROSMARY.	Mojito Classic _____ \$7250 BACARDI RON, LEMON, FRESH MINT, SPARKLING WATER AND SYRUP.
Cello _____ \$7700 JW RED, BERRIES, GRAPEFRUIT JUICE, LIME SLICES, SYRUP AND FRESH MINT.	JW Red / Black _____ \$6250 / \$9150 ON THE ROCKS
Mojito Maracuyá _____ \$7250 BACARDI RON, LEMON JUICE, PASSION FRUIT, SPARKLING WATER AND SYRUP.	



BEERS

Bierhaus 473 ml

Gold state _____ \$3750 LIGHT, FRUITY AND CITRIC FLAVOUR.	Superstar _____ \$4750 STRONG HOPPY IPA EITH FLOWERY TONES.
Honey Lazybee _____ \$3750 GOLDEN ALE, CARAMEL AND HONEY.	Scotch _____ \$3750 TOFFEE CARAMEL AROMA.
Faxe 500 ml _____ \$4750 DANISH BEER - SMOOTH AND FULL - BODIED LAGER WITHOUT ALCOHOL.	
Faxe 330 ml _____ \$3750 PREMIUM DANISH BEER, SMOOTH AND FULL - BOODIE ALL - MALT LAGER.	

