

Dinner

Local produce,
Latin American Flavours.

Welcome to Selva

Adventure lies off the beaten path, where nature is well-preserved and untainted. A new world unfolds, specially crafted for you.

The interior, designed by El Equipo Creativo, is inspired by the vibrant colors and textures of the largest unspoiled paradise on earth.

Selva is a dream journey that engages all of your senses.

Experience a fusion of flavors from countries like Mexico, Peru, and Brazil that will take you on a culinary journey through Latin America, from ceviche and grilled meats to exotic vegetarian and vegan dishes.

Surrounded by a thousand shades of green, smoky flavors of the charcoal grill, sultry cocktails, and lively music.

Selva brings you closer to the heart of Latin American culture, where meals are a communal celebration of togetherness and shared experiences.

Join us at Selva and savor the joy of sharing good food and great company.

Local produce,
Latin American Flavours.

Cocktails

Discover the exciting flavors of Latin America with drinks made by our skilled bartenders. Enjoy your favorite classics or try something new as our bartenders mix their personal favorites just for you.



Margarita de la Selva fresh, floral & rainforest fruits

Patron Silver Tequila • Marigold • Guava • Lime •
WF Perfume Bitters

16



Paloma Jazmin citrusy, malty, floral & refreshing

Ocho Blanco or Koch Mezcal • The Stillery Oude •
Pink Peppercorn Campari • Muyu Jasmine Verte • Fresh
Grapefruit • East Imperial Grapefruit Soda

16.5



Seis Piñas pineapple explosion, rum forward, fresh & tropical

Pineapple Botran • Planteray Pineapple • Bacardi
Caribbean Spiced & Pineapple • Pineapple 6 ways

16.5



Carajillo de la Selva caffeinated, rounded, sweet & complex

Patron Reposado Tequila • Voerman Vieux • Gonzalez
Byass PX Nectar • Lavazza Tierra

16



Paso de Tango fruity, citrusy & tropical

Grey Goose Vodka • Mandarin Cordial • WF Mandarijnen
Liqueur • Passion Fruit Foam

17



Peras Al Vino spirit forward, orchard, tannins & rounded

La Chita Whisky • Ron Abuelo 7 • Quince Cordial •
Carmenere “snap”

17.5

Cocktails



Batida De Maracujá creamy, smooth & decadent

Novo Fogo Cachaca • Bacardi Caribbean Spiced • Lime •
Condensed Milk & Passion Fruit

16.5



Batida de Coco creamy, smooth & decadent

Novo Fogo Cachaca • Planteray Cut & Dry • Lime •
Condensed Milk & Coconut

16.5



Batida de Morango creamy, smooth & decadent

Novo Fogo Cachaca • Spirited Union Honey • Lime •
Condensed Milk & Strawberry

16.5



Smokey Chicha Banana smooth, creamy & sweet

Abasolo Whisky • Laphroaig • Dutch Cacao • Tempus
Fugit Banana • Leche

16



Fernet Fizz bitter sweet, guilty pleasure, herbalic

Woodford Reserve Bourbon • Fernet Branca •
Lemon-Vanilla Cordial • Coca Cola

16

Alcohol Free

Enjoy the same great drinks, with or without alcohol. Prepared just like their alcoholic counterparts, you won't miss out on any of the flavor!



Paso de Salsa fresh, floral & rainforest fruits

The Stillery Virgin • Martini Floreale •
Mandarin Cordial • Passion Fruit foam

13.5



Paloma Libre citrusy, floral & refreshing

Martini Vibrante • Martini Floreal • Fresh Grapefruit
• East Imperial Grapefruit Soda

13.5



Aditaba creamy, smooth & decadent

Lyre's Dark Cane • Lime • Condensed Milk •
fruit of your choice: Strawberry, Coconut, Passion Fruit

14



Carajillo O.O caffeinated, rounded, sweet & complex

Lyre's Amaretti • Lyre's Coffee • Coffee •
Moscovado

14



Wine Pairing

The Latin American Experience

24 per person

Ritual Chardonnay

2018 Chardonnay, Casablanca, Chile

Masi Passo Doble

2021 Malbec, Corvina, Mendoza, Argentina

Norton Cosecha Tardia Winemaker's Selection

2022 Chardonnay, Mendoza, Argentina

The Premium Classic Experience

39 per person

Jean-Marc Brocard Chablis

2022 Chardonnay, Bourgogne, France

Alvaro Palacios Camins del Priorat

2022 Garnacha, Cariñena, Priorat, Spain

Lions de Suduiraut Sauternes

2018 Sémillon, Sauvignon Blanc, Sauternes, France

Chef's Menu

Our chef crafted a culinary adventure for those who want to explore the rich tapestry of Latin American flavors. This chef's selection is best enjoyed with a dining partner, as it's intended for parties of two or more.

Tasting Journey

59 per person

Chef's selection appetizer
Two starters to share
Two main courses to share
Two sides to share
Two desserts to share

Full Tasting Journey

69 per person

Chef's selection appetizers
Three starters to share
Two main courses to share
Three sides to share
Two desserts to share

Chef's Grand Tasting

89 per person

Chef's selection premium Appetizers
Three starters to share
Two premium main courses to share

Three sides to share
Two desserts to share





Raw Bar & Ceviceria

Small dishes from the raw bar, served in starter sizes or snack bites, can be shared or enjoyed alone.

Ostras 5 per piece

Bloody Mary dressing, fresh oyster, pomegranate, green oil and Caribbean spices

Pan de Yuca & Cheese 5

Cassava bread with cheese, served with a side of chipotle butter

Selva Steak Tartare 17

Hand chopped beef, shallots, smoked salt, green aguachille, avocado cream, coffee mayo and sweet potatoes chips

Fresh Red Tuna 17

Fresh red tuna, avocado, miso mayo, Caribbean spices and patacones

Portobello Ceviche 14

Portobello, coconut milk, coriander and lime juice

Brisket Mexican Tostadas 14

Corn tostadas, smoked brisket, chili beans and Mexican salsa

Grilled Avocado & Pico de Gallo 12

Grilled avocado, coconut oil, pico de gallo, coriander dressing, totopos and fresh lime

Red Snapper Tiradito 16.5

Passion fruit leche de tigre, red snapper, chili oil, physalis and roasted cashew nuts

Caribbean Lobster Salad 24

Montadito

Lobster, mango, avocado and spicy lobster oil, served in corn arepa

Seabass Ceviche Aji Amarillo 16

Seabass with leche de tigre, habanero, crunchy corn and coriander



From the Grill

Main courses from the grill section, served with sauces and condiments.

Fish & Seafood

Pulpo	24	Red Snapper	24
Grilled octopus, selva romesco, salty finger, charcoal yuca and grilled lemon		Pan-fried red snapper and yellow Caribbean escabeche	
Scallops	26	Lobster	45
Scallops, salsa verde, lemon zest, cauliflower and black garlic cream		Grilled lobster, herbal butter and sweet corn tortilla	
Grilled Seabass	49.5		
Whole seabass grilled and Mexican salsa			
Recommended to share			

Green Mains

Spicy Pumpkin Rice	18	Pumpkin with Green Mole	21
Rice cooked in a spicy pumpkin cream topped with roasted pumpkin seeds and garlic sprouts		Pumpkin filet, pistachio and coriander green mole topped with roasted cashew nuts and pumpkin seeds	
Cauliflower	16	Portobello	16
Mexican style roasted cauliflower topped with vegetarian chili, Mexican salsa and tortillas		Grilled portobello mushrooms, roasted paprika and chimichurri	

Meat

Picanha Rodízio 29	Tomahawk Steak 95
Brazilian style grilled picanha, served with roasted pineapple and chimichurri	Simenthal beef (800 gram) served with selection of chimichurris <i>Recommended to share</i>
Argentinian Entraña 27	Ibérico Rib Eye 25
Skirt steak, served with Argentinian chimichurri	Pork rib eye, served with red chimichurri
Picantón Caipira 22	Lamb rack 29
Grilled baby chicken served with salsa verde and roasted lemon	Lamb rack marinated in mint chimichurri

Vegetable Plates & Greens

Vegetable dishes from the cold kitchen and grill section can be served as starters or side dishes, whether to share or enjoyed alone.

Yuca with Black Ink Mayo 8	Verdes al Grill 9
Yuca fries served with a black ink mayo	Grilled little gem lettuce and haricots in salsa verde and cheese mousse
Papas a la Huancaína 8	Patacones with Salsa 8
Charcoal-roasted baby potatoes with Huancaína style salsa	Fried crispy green banana with Mexican salsa
Baby Carrots & Asparagus 10	Baião de Dois 8
Baby carrots and Asparagus al Moho Style	Black eyed beans & Brazilian-style rice

Desserts

- | | | | |
|---|---|---|----|
| Torta de Maiz | 9 | Pineapple | 8 |
| Corn cake with avocado cream
(baked a la minute) | | Roasted pineapple with charcoal coconut
sorbet | |
| Passion Fruit Selva Pie | 9 | Pacha Mama Chocolate Secret | 11 |
| Deconstructed passion fruit pie with
passion fruit cream, citrus crumble and
homemade merenge | | Chocolate mousse | |



Drinks

Sodas

East Imperial Yuzu Tonic	5	Orange Juice	5
East Imperial Grapefruit Soda	5	Fuze Tea	5
East Imperial Ginger Ale	5	Fanta Orange	5
East Imperial Ginger Beer	5	Fanta Cassis	5
Coca Cola	5	Royal Bliss Pink Aromatic Berry	5
Coca Cola Zero	5	Royal Bliss Bitter Lemon	5
Tomato Juice	5	London Essence Tonic (low cal)	5

Agua Fresca

A refreshing traditional Mexican and Central American drink.

Mango	7
Watermelon & Mint	7
Cactus Pear	7

Bottled Beers

Pacifico Lager	7
Oedipus Pais Tropical IPA	7
Oedipus Swingers Radler	7
Oedipus Strip Witbier	7
Oedipus Do-rin-ku 0,5%	6
Heineken 0,0%	5

Draft Beers

Heineken 0.25/0.5	5/7
Selveza 0.25/0.5	6/9

Together, we help Justdiggitt flourish 45 square meters of greenery. With every Selveza beer, 0.10 cents supports the cause, and we match your contribution.

Water

Still Selva Water 0.75ml	4.95
Sparkling Selva Water 0.75ml	4.95

By enjoying filtered water from 'Made Blue,' you not only quench your thirst but also contribute to our mission of providing clean drinking water to communities in need around the world.

Drinks

Coffee

We proudly serve Lavazza's Reserva de La Tierra Colombia coffee. Beyond its exceptional flavor, it's a coffee with a purpose.

Sourced from sustainable farms in Colombia, this coffee supports local communities and environmental preservation. With each sip of our brew, you're not just experiencing exceptional coffee; you're supporting a community-driven initiative dedicated to preserving the environment and empowering local farmers.

Espresso	3
Espresso Doble	3.9
Cortado	3.9
Café con Leche	3.9
Latte Macchiatto	3.9
Americano	3.9

For Decaf or Oatmilk, ask your server



Café de Oaxaca 15
spiced, earthy & caffeinated

Reposado Tequila or Mezcal • Ancho
Reye Chili liqueur • Purple Corn Syrup
• Café • Coconut Cream

Tea

Tea Culture English Blend	4.1
Tea Culture Earl Grey	4.1
Tea Culture African Rooibos	4.1
Tea Culture Green Lemon	4.1
Tea Culture Vervain	4.1
Fresh Mint	4.9
Fresh Ginger	4.9

Scan for extended
spirits list



Please inform our staff about
any dietary requirements and/
or allergies

All prices are stated in euros
and include VAT.

Card payments only.



Stay updated on
our culinary journey.

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