Welcome to Selva Cocteleria

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.

Selva's House Classics

Margarita de la Selva — 16.5

Patrón Silver • Cointreau • Guava • Marigold Agave

Mezcal Margarita de la Selva — 16.5

Burrito Cenizo Mezcal • Cointreau • Guava • Marigold Agave

Peras al Vino — 16.5

Glenfiddich 12 • Voerman Vieux • Seasonal Fruit Cordial Wilder Land Soy Garum • Peychaud's Bitters • Strawberry Wine Float

Negroni Tropicál — 16.5

Bombay Premier Cru • Planteray Cut & Dry • Ron Colón Banana • Campari • Cocchi Vermouth di Torino

Old Fashioned from El Dorado

Patrón El Alto — 49

Agave • Grapefruit Bitters • Orange Bitters

Flor de Caña 25 — 49

Brown Sugar • Chocolate Bitters

Michter's Bourbon 10 Years — 49

Brown Sugar • Angostura Bitters • Orange Bitters

Selva Coctelería Signatures

Salsa de Cali — 17

Código Rosa • Discarded Vodka • St-Germain • Lemon Verbena Cordial• Wynand Fockink Singelburger • Tío Pepe en Rama Fino • Mango

Rugido del Tigre — 17

La Diablada Pisco • Bombay Citron Presse • Leche de Tigre • Amontillado Sherry

Batida meets Piña Colada — 17

Chamomile Cachaca • Diplomático Planas• Cointreau • Wynand Focking Raspberry • Coconut • Three Cents Pineapple Soda

Selva Barrel Aged (aged for 3 weeks) 17

Abuelo 7 year old • Cynar • Ron Colón Banana Oleo • Tío Pepe Fino

Papa Paloma 17

Burrito Mezcal • Tierra Noble Blanco • Grapefruit Rhubarb Oleo • Three Cents Grapefruit Soda • Dill

Picon Gimlet 17

Fords Gin • Lavender • Peach Cordial • Merlet Cherry Cava Vinegar

Selva Cooler 17

42 Below Vodka or Codigo Blanco • Lemon Lime Shrub

Mi Corbata 17

Bacardi 8 • Discarded Banana • Rum Worthy Park Bar-White Overproof • Avocado Pit • Lime • Orange Cordial

Latin America Classic Highballs

Paloma — 16

Burrito Mezcal or Patrón Silver Tequila • Fresh Lime
Three Cents Grapefruit Soda

El Diablo — 16

Patrón Reposado • Merlet Crème de Cassis • Fresh Lime
Three Cent Ginger Beer

Fernandito — 16

Fernet-Branca • Coca-Cola or Coca-Cola Zero

Spicy Tropical Mule — 16

Bacardi Caribbean Spiced • Ancho Reyes • Fresh Lime
Three Cents Ginger Beer

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

14

Lyre's London Dry • Martini Floreale • Passion • Fruit Foam

Agua de Jamaica Paloma

14

Fluère Agave • Fluère Bitter • Agua de Jamaica

Hyacinth Colada

14

Lyre's White Cane • Coconut • Three Cents Pineapple Soda

Sober Lemonada

14

Mesamis • Lemon Lime Shrub

Beers & Ciders

Draft Beers

Heineken 0.25/0.5	5.4/7.4
Selveza 0.25/0.5	6.4/9.4

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

Bottled Beers

Special Mexican Beer	7
Special beer by Oedipus Brewery	7
Heineken 0.0%	6
Oedipus Do-Ri-N-Ku 0.5%	7

Ciders

Galipette Cider	8
Galipette Cider 0.0%	7

Sodas

Three Cents Dry Tonic Water	5
Three Cents Pink Grapefruit Soda	5
Three Cents Fig Leaf Soda	5
Three Cents Pineapple Soda	5
Three Cents Sparkling Lemonade	5
Three Cents Cherry Soda	5
Three Cents Ginger Beer	5
Three Cents Mandarin Soda	5
Coca-Cola	5
Coca-Cola Zero	5

Our extended spirits list

Food

Bar Snacks

Tequenos 8
Venezuelan Fried Mozzarella rolls - 4 pieces

Brisket Tostadas 14
Smoked brisket, roasted pineapple, pibil cream, chili caviar - 2 pieces

Rodizio Picanha 12
Brazilian style Grilled Picanha, served with roasted Pineapple and Chimichurri

Empanadas 16
Latin American pastry filled with chicken or vegetarian - 4 pieces

Raw Bar

Oysters Chalaca 6
Shallots, coriander, habanero, cancha corn, lime juice

Avocado con Pico de Gallo 12
Served with Totopos and a coriander dressing

Ceviche Aji Amarillo 17
Seabass with chifa Leche de Tigre and crispy corn

Portobello Green Ceviche 14
Portobello, coconut milk, coriander, lime juice

Steak Tartare 18
Yuca tostada with sweet potato chips, avocado mousse, cured egg yolk, apple capers

Crab Causa 13
Crab meat, Shallotte, mango, potato and yellow pepper foam, tagorashi

Stay updated on
our culinary journey.

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