

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 flavors.

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

A	Margarita de la Selva Patrón Silver • Cointreau • Guava • Marigold Agave	16.5
H	Mezcal Margarita de la Selva Burrito Cenizo Mezcal • Cointreau • Guava • Marigold Agave	16.5
	Peras al Vino Glenfiddich 12 • Voerman Vieux • Seasonal Fruit Cordial Wilder Land Soy Garum • Peychaud's Bitters • Strawberry Wine Float	16.5
	NegroniTropicál Bombay Premier Cru • Planteray Cut & Dry • Ron Colón Banana • Campari • Cocchi Vermouth di Torino	16.5
	Old Fashioned from El Dorado Patrón El Alto Agave • Grapefruit Bitters • Orange Bitters	49
	Flor de Caña 25 Brown Sugar • Chocolate Bitters	49
	Michter's Bourbon 10 Years Brown Sugar • Angostura Bitters • Orange Bitters	49

Cocktails

Cordial

	Selva Coctelería Signatures	
I	Salsa de Cali Código Rosa • Discarded Vodka • St-Germain • Lemon Verbena Cordial• Wynand Fockink Singelburger • Tío Pepe en Rama Fino • Mango	17
	Rugido del Tigre La Diablada Pisco • Bombay Citron Presse • Leche de Tigre • Amontillado sherry	17
	Batida meets Piña Colada Chamomile Cachaca • Diplomático Planas• Cointreau • Wynand Focking Raspberry • Coconut • Three Cents Pineapple Soda	17
	Selva Barrel Aged (aged for 3 weeks) Abuelo 7 year old • Cynar • Ron Colón Banana Oleo • Tío Pepe Fino	17
	Papa Paloma Burrito Mezcal • Tierra Noble Blanco • Grapefruit Rhubarb Oleo • Three Cents Grapefruit Soda • Dill	17
P	Picon Gimlet Fords Gin • Lavender • Peach Cordial • Merlet Cherry Cava Vinegar	17
	Selva Cooler 42 Below Vodka or Codigo Blanco • Lemon Lime Shrub	17
	Mi Corbata Bacardi 8 • Discarded Banana • Rum Worthy Park Bar-White Overproof • Avocado Pit • Lime • Orange	17

Cocktails

Latin America Classic Highballs

 Paloma
 16

 Burrito Mezcal or Patrón Silver Tequila • Fresh Lime
 16

 Three Cents Grapefruit Soda
 16

 Patrón Reposado • Merlet Crème de Cassis • Fresh Lime
 16

 Fernandito
 16

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

Spicy Tropical Mule

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

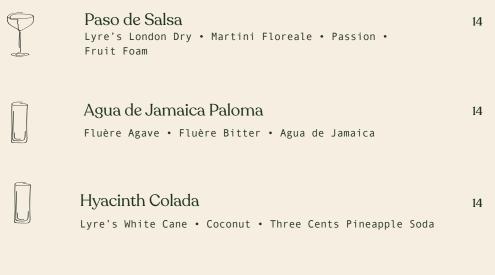


16

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!

14



Sober Lemonada

Mesamis • Lemon Lime Shrub



Beverage Pairings

The Selva Coctelería pairing

A true guilty pleasure crafted by our talented bartender, Kelvin! Get ready for an unforgettable journey as we guide you through a spirits adventure three expertly crafted cocktails, each perfectly paired with food. Experience the vibrant flavors of Latin America in ways you've never imagined before!

45 per person

Spirit flights

Dive into a tasting journey with three handpicked samples of your choice: rum, mezcal, agave, and more. Each glass is crafted to reveal bold flavors and unique notes, expertly guided by our bartenders. It's a sensory adventure that will leave you craving for more.

Rum Flight	30
The Stills of Venezuela	
Mezcal Flight Mezcales of the Zapotecs	35
Agave Flight	27
Forgotten Spirits of Mexico	



Wine pairing

The Latin American Experience 34

The Premium Classic Experience 49

Upgrade your wine pairing:

with addition of sparkling wine +10 euros. with addition of champagne +15 euros.

Raw Bar & Small Dishes

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

Selva Steak Tartare

Hand chopped beef, sweet potato chips, avocado mousse, cured egg yolk, apple capers

Portobello Green Ceviche

Portobello, coconut milk, coriander, lime juice

Brisket Mexican Tostadas 14

Brisket, roasted pineapple, pibil cream, chili caviar

Oyster

6

18

14

Chalaca, shallot, coriander, habanero, cancha corn, lime juice, salt

Grilled Avocado & Pico de Gallo 12

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

Hamachi Tiradito

21

Kingfish, passion-fruit leche de tigre, green oil, Maldon salt, ghoa cress

Ceviche Aji Amarillo

17

Seabass fish, chifa leche de tigre, crispy corn, coriander oil, habanero chili pepper, red onions

Crab Causa

16

Potato causa foam, crab salad, ceviche mayo, togarashi, shiso cress, red onions

Argentinian Gambas Tiradito 18

Argentinian gambas, mango coulis, spicy gambas oil

Pan de Bono

6

Cassava bread with cheese, served with a side of Guava butter with black salt



Main dishes

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

Fish & Seafood

Josper-Grilled Nikkei Style Pulpo 28 Crispy octopus, spicy dressing, pickled	Grilled Sea Bass 55 Whole seabass served with Mexican salsa
ginger, fried cavolo nero Scallops 29 Salted pan-seared scallops, miso mayo caviar, plankton oil	Grilled Lobster 69 Full lobster, lobster bisque with Latin-American spices, cornbread
Roasted Dorada 27 Roasted dorada fillet, selva green salsa, spinach, parsley	

Mea	t
Rodizio Picanha 29	Caribbean Jerk Lamb 32
Brazilian-style grilled picanha, served	Lamb rack, Caribbean jerk, avocado
with roasted pineapple and chimichurri	mousse
Argentinian Entraña 26	Black Angus Tournedos 41
Skirt steak, served with Argentinian	Beef tournedos, lomo saltado, potato
chimichurri	chips, grilled tomato
Tomahawk Steak I20 Simenthal beef (1.000g), served with a selection of chimichurris Suggested for sharing.	Côte de Boeuf 65 Served with a selection of chimichurris

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.

Selva Green Quinoto	19	Eggplant Anticuchera	20	
Black and white quinoa, spinach, coriander, green asparagus, parmesan		Grilled eggplant, anticucho dressing refried bean cream, wakatai oil, fried tortillas		
Poached Leek Poached leek, leek purée, green oil	21	Grilled Zucchini	16	
		Grilled zucchini, pumpkin seed hummus fried chickpeas, fresh dill	5	
	Sides	3		
Papa a la Huancaína Yellow potatoes with Huancaína-style salsa, botija olives mayo	9	Yellow Plantain Caramelized yellow plantain, cinnamor panela sugar	8 1,	
Verdes al Grill Seasonal selection of vegetables	12	Maiz Rice Rice, bell pepper, onion, garlic, swe	9 eet	
Yuca Tostones Crispy cassava fried with black mayo	9	corn		

Desserts

Torta de Maíz 10 Corn cake with rum, avocado cream and dulce de leche (baked a la minute)

Physalis Physalis cream, vanilla crumble seasonal strawberry Selva on Fire Brownie, charcoal ice cream dulce de leche, meringue

12

Dessert Cocktails (together with food)

10



Selva Espresso Martini Patrón Añejo Tequila • Nodo Coffee Liqueur • Xila Apéritif • Burrito Fiestero Cenizo Vanilla Syrup • Espresso



Banana Daiquiri Barcelo Port Cask • Discarded Banana Rum • Banana Liqueur Fresh Lime



Old Fashioned 17 Angels Envy • Rémy Martin VSOP Cognac • Thyme • Jalapeño



Drinks

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

Agua Fresca (homemade lemonade)			Bottled Beers		
A refreshing traditional Mexican and Central Americ Agua de Jamaica Cold brew of hibiscus, cinnamon, cloves Brazilian Lemonade Condensed milk, lime, water	can drink. 7 . 4 7 . 4 7 . 4	Spec Hein Oedi	ial Mexican Beer ial beer by Oedipus brewer eken 0,0% ous Do-Ri-N-Ku 0,5% t a Michelada + 2 euros.	7 7 6 7	
Papélon con Limon Panela (cane sugar), lime, water	7.4		Ciders		
				3 7	
	Draft E	Beers			
Heineken 0.25/0.5 Selveza 0.25/0.5	5.4/7 6.4/9		Together, we help Justdiggit flourish 45 squ meters of greenery. With every Selveza bee euros supports the cause, and we match yo contribution.	r, 0.10	
Water					
Still Selva Water 0.75l Sparkling Selva Water 0.75l	-	.95 .95	By enjoying filtered water from 'Made Blue' not only quench your thirst, but also contri to our mission of providing clean drinking w to communities in need around the world.	bute	

Drinks

		Cof	fee	
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.			Café Solo Café Doble Café Americano Cortado Café con Leche Café Latte Café Solo Descafeinado Café con Leche Descafeinado For oat milk, ask your server.	3.4 4.4 3.9 4.4 4.9 3.9 4.9
	Te	a		
	Mint Tea Ginger Tea Black Tea Green Tea Rooibos Tea	4.9 4.9 4.4 4.4 4.4	Our 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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