

# 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.

| Selva Green Tasting                                                         | 59 per person | Full Experience                                                                                                | 75 per person |
|-----------------------------------------------------------------------------|---------------|----------------------------------------------------------------------------------------------------------------|---------------|
| <b>Appetizer</b><br>Pan De Bono<br>Add an oyster for 6 euros                |               | <b>Appetizer</b><br>Pan De Bono<br>Add an oyster for 6 euros                                                   |               |
| <b>Starters</b><br>Portobello Ceviche<br>Seasonal vegetable causa           |               | <b>Starters</b><br>Grilled Avocado & Pico De Gallo<br>Brisket Mexican Tostadas<br>Seabass Ceviche Aji Amarillo |               |
| <b>Mains</b><br>Selva green quinoto<br>Eggplant Anticuchera<br>Poached Leek |               | <b>Main from the sea</b><br>Roasted Dorada<br>Maíz Rice<br>Yuca Tostones                                       |               |
| <b>Sides</b><br>Maíz Rice / Grilled Zucchini /<br>Verdes Al Grill           |               | <b>Main from the land</b><br>Picanha Rodízio<br>Papas a la Huancaína<br>Verdes al Grill                        |               |
| <b>Desserts</b><br>Torta De Maiz                                            |               | <b>Desserts</b><br>Torta De Maiz<br>Physalis                                                                   |               |



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## **Chef's Deluxe Menu**

### **95 per person**

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#### **Appetizer**

Oyster  
Pan De Bono

#### **Starters**

Grilled Avocado & Pico De Gallo  
Argentinian Gambas Tiradito  
Selva Steak Tartare

#### **Main from the sea**

Nikkei Scallops  
Grilled Zucchini  
Selva Green Quinoto

#### **Main from the land**

Tournedos 200g or \*Côte de Boeuf 500g  
Eggplant Anticuchera  
Verdes al grill

#### **Desserts**

Selva on Fire  
Physalis

**\*Served for parties of three or more**