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selva



LOCAL PRODUCE,
LATIN AMERICAN FLAVORS

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.

Selva Coctelería Signatures

Step into the heart of the jungle and discover our signature creations – bold, sensory cocktails inspired by the vibrant spirit of Latin America. Crafted with care, meant to surprise.

Margarita Verde



17
8.5 mini version

Patrón Blanco | Burrito Cenizo | Cointreau
Clarified Green Apple | Sorrel-Limepeel Superjuice
Lemongrass-Green Bell Pepper Agave

Dirty Botija Martini



18
9 mini version

5 Sentidos Mexicano | Bobby's Jenever | Haku Vodka
Tio Pepe | Red Onion Brine | Botija Olive Brine

Cada Toronja Paloma



16.5

Cascahuín Blanco | Burrito Cenizo | Grapefruit-
Lime-Superjuice | Clarified Grapefruit Juice | Burnt
Grapefruit Vinegar | Agua de Jamaica

Verano Colada



16.5

Bacardí Caribbean Spiced | Falernum | Tso'ok Rum | Fig Leaf
| Chamomile | Strawberry | Raspberry | Cacao-Mate Whey

Ocaso en Selva



17

Grey Goose Vodka | Passion Fruit Foam | Rémy Martin VSOP
WF Mandarin Liqueur | Apricot | Agave

Otoño Sour



17

Glenfiddich 12 or Black Tot Rum | Black Ginger Honey
Physalis | Lemon

Selva Coctelería Signatures

Negroni Tropicál



16.5

8.5 *mini version*

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

Daiquiri



16.5

Diplomático Planas or Diplomático Reserva | Selva
Perfume of Choice | Lime Juice | Sugar

Elevated Old Fashioned



49

Flor de Cana 25 or Patrón el Alto or Michter's 10



Alcohol Free

Enjoy the same great drinks, 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 | Everleaf Mountain |
Monin Paragon Vetiver | Mandarin Cordiaz Passion fruit Foam



14

Cada Toronja Paloma 0 %

Fluere Agave | Everleaf Forest | Grapefruit-Lime
Superjuice | Clarified Grapefruit Juice | Burnt Grapefruit
Vinegar | Agua de Jamaica



14

Margarita Verde 0 %

Fluere Agave | Everleaf Ocean | Lyre's Orange Sec Clarified
Green Apple | Sorrel-Limepeel-Superjuice Lemongrass |
Green Bell Pepper | Agave



14

Verano Colada 0 %

Lyre's Dark Cane | Lyre's White Cane | Pineapple | Fig Leaf
Chamomile | Strawberry | Raspberry | Cacao-Mate



14

Otoño Sour

Lyre's American Malt | Black Ginger Honey | Physalis
Lemon



14

Picon Gimlet

Lyre's Orange Sec | Everleaf Ocean | Lyre's London Dry | Peach &
Jasmin | Martini Floreal | Rose Vinegar | Monin Paragon Vetiver

Beverage Pairing

*A true guilty pleasure by our talented bartenders, Kelvin & co.
Join us on a spirited journey of three crafted cocktails, each perfectly paired with
food – a vibrant taste of Latin America like never before.*

The Selva Coctelería Pairing



45 / person

Seasonal Cocktail Pairing

A curated selection of three refined, low-alcohol cocktails, perfectly paired with your Selva dinner – designed to complement, not overpower, your experience.

Selva Spirit Tales

3*25 ml tasters

*Discover the Tales.
Four unique journeys through whisky, mezcal, agave, and rum – each crafted to
awaken your senses and tell its own story.*

Tales of the Casks



110

Glenfiddich Gran Reserva 21yr | Glenfiddich Gran Cru
23yr | Glenfiddich Gran Couronne 26yr

Tales of Ancestral Mezcal

49

Selection of 3 Mezcal's made by the Artesanal Method

Tales of the Agave

26

Selection of 3 Agave Spirits

Tales of Venezuela

17

Selection of 3 Diplomático Rums

Wine Pairing

Explore the art of pairing.
Discover wines carefully selected to complement the vibrant flavors of our Latin-inspired dishes. Each glass is chosen to elevate your dining experience – a perfect harmony between taste, texture, and tradition.

The Latin American Experience



24 / person

The Premium Classic Experience

39 / person

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	18	Portobello Green Ceviche	14
Hand chopped beef green aguachile oyster sauce Japanese mayo plantain crumble		Portobello coconut milk coriander lime juice	
Hamachi Tostada	17	Oyster	6
Cured hamachi avocado huacatay soy chili		Selva mint spicy vinaigrette	
Grilled Avocado & Pico de Gallo	12	Tuna Tostada	17
Grilled avocado coconut oil pico de gallo coriander dressing totopos fresh lime		Red tuna avocado green mole sesame soy chili	
Ceviche Ají Amarillo	17	Salmon Tiradito	17
Seabass chifa leche de tigre crispy corn coriander oil habanero chili pepper red onions		Coffee cured salmon brown sugar Lulo leche de tigre	
Chicharrón	18	Pan de Bono	6
Fried pork belly pumpkin cream coconut green mole		Cassava bread with cheese fermented chili butter	

Main Dishes

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

Fish and seafood

Grilled Pulpo al Olivo Peruvian olive mayo chalaca dressing grilled lemon	28	Scallops Spicy pumpkin cream huacatay lime	29
Roasted Dorada Roasted dorada fillet pickled beetroots capers and olives	27	Grilled Seabass Whole sea bass Mexican salsa	55

Meat

Picanha Steak Brazilian style grilled picanha 200 gr roasted pineapple chimichurri	29	Entraña Skirt steak 180 gr chimichurri	26
Tomahawk Steak Simmental beef 1kg selection of chimichurris	120	Boneless Iberico Ribs Iberico pork ribs 180 gr BBQ tamarindo sauce	29
Black Angus Tournedo Beef tournedo 180 gr lomo saltado yuca tomato	41	Vaca Vieja Chuleta Spanish old cow steak 500 gr	65

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.

Vegetable Plates

Selva Spicy Quinoto Mixed quinoa pumpkin cream parmesan cheese	19	Roasted Cauliflower Cauliflower parsnip & cauliflower cream Caribbean spices nuts chimichurri	20
Grilled Cabbage Grilled pointed cabbage miso butter fried onions orange	21	Celery Steak Celery fillet baked grapes sesame crumble	20

Sides

Papas a la Huancaína Yellow potatoes Huancaína style salsa botija olives mayo	9	Verdes al Grill Seasonal selection of vegetables salsa verde	12
Plantain Patacones Fried crispy green banana	9	Esquite Sweet corn cheese tajin	8
Gallo Pinto Rice Rice black beans paprika onion coriander pepper	9		

Thank you for joining us at Selva

Thanks for being part of our world tonight, where the forest meets the skyline and Latin soul meets Amsterdam energy.

At Selva, we cook with rhythm. Fire, spice, smoke and colour come together to celebrate the wild side of nature. Every dish tells a story of roots, flavour and connection.

From the jungle to the city, from the grill to your table, we bring the heat, the heart and a touch of mischief.

Until next time!

Big love,
Team Selva

Beers & Ciders

A refreshing mix of local brews and tropical notes – crafted to pair perfectly with Selva's vibrant flavors.

Draft Beers

Heineken 0.25/0.5
Selveza 0.25/0.5

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.



5 8.4
6.4 9.4

Bottled Beers

Mexican Beer of the Moment
Oedipus País Tropical IPA
Cusqueña Peruvian Dark Lager
Oedipus Strip White
Galipette Cider
Lowlander White beer 0,0 %
Heineken 0,0 %
Oedipus Do-Rinku 0,5 %
Galipette Cider 0,0 %

7.4
7.4
7.4
7.4
8
7
6
7
7

House Aguas Frescas

Agua de Jamaica
Cold brew of hibiscus | cinnamon | ginger
Mango Agua Fresca
Mango | water | sugar
Papelón con Limón
Grated panela | lime

7

7

7

Sodas

*A lively selection of sparkling and classic sodas – crafted to
refresh and uplift every Selva moment.*

Sodas

Three Cents Dry Tonic Water	5
Three Cents Pink Grapefruit Soda	5
Three Cents Mandarin Soda	5
Three Cents Pineapple Soda	5
Three Cents Sparkling Lemonade	5
Three Cents Ginger Beer	5
Wilderland Kouwe Klets Green Ice Tea	6.5
Wilderland Kouwe Klets Sparkling & Berry	6.5
Wilderland Kouwe Klets Sparkling & Woody	6.5
Wilderland Het is Altijd Lente Kombucha	7
Coca Cola	5
Coca Cola Zero	5



Our extended
spirits list

Coffee & Tea

The heart of the jungle also offers a rich selection of freshly roasted coffee and soothing teas to suit every desire.



Coffee

Espresso	3.5
Double Espresso	4.5
Americano	4.5
Cortado	3.9
Cappuccino	4.5
Flat White	4.9
Latte Macchiato	4.9

Tea

Mint Tea	4.5
Ginger Tea	4.5
Black Tea	4.5
Green Tea	4.5
Rooibos Tea	4.5

Water

Still Selva Water 0.75 l	4.95
Sparkling Selva Water 0.75 l	4.95



Stay updated on
our culinary journey.