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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.

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

Patron Silver • Merlet Trois Citrus • Guava Marigold • Agave

16



Peras al Vino

Ron Abuelo 12yo Two Oaks or The Chita Whisky • Quince Cordial • Soy Sauce & Peychauds Bitters • Carmenere snap

18



Negroni Tropicál

Bombay Premier Cru • Planteray Cut & Dry • Ron Colon Banana Oleo • Campari • Cocchi Storico Vermouth di Torino • William George Rum

15

Cocteleria Signatures



Las Cordilleras

Ron Diplomático Mantuano *or* Michter's Bourbon • Café de Olla syrup • orange & grapefruit bitters

16



Daiquiri de la Selva

Flor de Caña 12 • William George Rum • Ron Colon Banana Oleo • Honey Glazed Cranberry

16

Cocktails



Salsa de Cali

Ron Diplomático Planas • Ron SBS Ecuador Malacatos • Muyu Chinotto Nero • WF Singelburger • Mandarin Cordial • Passionfruit Foam

17



Rugido del Tigro

Pisco 1615 Quebranta • Leche de Tigre • Gonzalez Byass Amontillado Sherry • Lime • Egg White

15



Martini Uyuni

Bombay Premier Cru *or* Grey Goose • Oyster Shell • Noilly Prat Dry Vermouth

17



Pachamama Paloma

Ocho Tequila *or* Siete Misterios Doba-Yej Mezcal • Cynar Liqueur • Carrot Grapefruit Shrub • London Essence Pink Grapefruit Soda
(Try it with Siete Misterios Doba-Yej Mezcal for an additional 1 euro)

15



Arturo Sour

Balvenie American Oak • Hop Cordial • Brazilian Bitters • Lemon and Swingers Foam

15



Patagonia Royale

Patron Silver Tequila • Green Apple Cordial • Eucalyptus & Juniper Berry • Pertois Moriset L'Assemblage Champagne
(Upgrade to Patrón El Cielo Tequila for an additional 10 euros)

18



Fernet Fizz

Woodford Bourbon • Fernet Branca • Lemon Vanilla Syrup • Lime • Egg White • 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

Lyre's London Dry • Martini Floreale • Mandarin Cordial • Passionfruit Foam

14



Dry Paloma

Fluere Agave • Martini Vibrante • Carrot Grapefruit Shrub • London Essence Pink Grapefruit Soda

14



Patagonia Collins 0,0%

London Juniper Mesamis • Botivo Aperitif • Apple Cordial • Soda Water

12



Sobrio Daiquiri

Fluere Spiced Cane • Lyre's White Cane • Cranberry Honey • Lime

13



Beverage Pairings

The Selva Cocteleria pairing 45

A true guilty pleasure crafted by our talented bartenders, Marnix and Kelvin! Prepare for an unforgettable journey as they guide you through a liquid adventure, bringing the vibrant flavors of Latin America to life in ways you've never experienced before.

Wine pairing

The Latin American Experience 24

The Premium Classic Experience 39

Upgrade your wine pairing:

with addition of sparkling wine +10 euros

with addition of champagne +15 euros

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 Spirits of the Amazon

Mezcal Flight 35

Mezcales of the Zapotecs

Agave Flight 27

Forgotten Spirits of Mexico



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.



Classic Tasting

59 per person

Appetizer

Pan De Bono

Add an oyster for 5 euros

Starters

Grilled Avocado & Pico De Gallo

Ceviche Aji Amarillo

Mains

Codfish In Lemon Grass Cream

Argentinian Entraña

Sides

Papas A La Huancaína / Verdes Al Grill

Desserts

Torta De Maiz

Full Experience

69 per person

Appetizer

Pan De Bono

Add an oyster for 5 euros

Starters

Grilled Avocado & Pico De Gallo

Brisket Mexican Tostadas

Ceviche Aji Amarillo

Mains

Grilled Sea Bass* or

Codfish In Lemon Grass Cream

Rodizio Picanha

King Oyster Mushroom

Sides

Verdes Al Grill / Sweet Pepper Rice /

Papas A La Huancaína

Desserts

Torta De Maiz

Citrus Pie

**Served for parties of three or more*

Chef's Deluxe Menu
89 per person

Appetizer

Oyster

Pan De Bono

Starters

Grilled Avocado & Pico De Gallo

Red Tuna Tartar / Tomatillo Leche De Tigre

Portobello Green Ceviche

Bacalao Croquette

Mains

Grilled Lobster

Côte de Boeuf* or Rodizio Picanha

Pumpkin Spice Rice

Sides

Yuca Fries With Black Ink Mayo / Verdes Al Grill / Papas A La Huancaína

Desserts

Cheesecake Figs Compote

Chocolate Ball, Orange And Cacao Powder



**Served for parties of three or more*

Raw Bar & Ceviceria

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

Ceviche Aji Amarillo	16	Selva Steak Tartare	17
Seabass, chifa leche de tigre, crispy corn, coriander oil, habanero chili pepper, red onions		Hand-chopped beef, shallots, smoked salt, green aguachile, avocado cream, cacao mayo, sweet potato chips	
Red Tuna Tartare	17	Picanha Tataki	18
Red tuna, tamarillo leche de tigre, miso mayo		Picanha, soy, mirin, ginger, spicy miso mayo	
Oyster	6	Brisket Mexican Tostadas	13
Served with pisco sour vinaigrette and pomegranate vinaigrette & fresh lime		Six corn mini tostadas, smoked brisket, chili beans, Mexican salsa	
Argentina Gambas Tiradito	17	Portobello Green Ceviche	14
Argentinian gambas, mango coulis, spicy gambas oil		Portobello, coconut milk, coriander, lime juice	
Bacalao Croquette	11	Grilled Avocado & Pico de Gallo	12
Dry bacalao, flour, onions, garlic, coriander, Caribbean spices		Grilled avocado, coconut oil, pico de gallo, coriander dressing, totopos, fresh lime	
Selva Crab Roll	13	Pan de Bono	6
Crab meat, shallotes, miso, lime, brioche, cream of trout caviar		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 Pulpo

Grilled octopus, served with eggplant puree, beluga lentils, yellow pepper romesco, lemon

Scallops

Scallops, served with coconut, sweet peas and jalapeno cream, black garlic purée, lemon

Grilled Sea Bass

Whole seabass served with Mexican salsa

Suggested for sharing

26 Codfish in lemon grass 28

Codfish, lemongrass cream, yellow paste, fry capers and green oil

27 Grilled Lobster price of the day

Lobster, herbal butter, sweet corn tortilla

55

Sides

Papas a la Huancaína

Charcoal roasted baby potatoes with Huancaína style salsa, chives, black olive powder

Verdes al Grill

Little gem lettuce, bimis grilled in umami dressing

Patacones with Salsa

Crispy green banana fried with black ink mayo

8 Yuca Fries 7

Fried yuca with chimichurri mayo

12 Sweet Pepper Rice 8

Bell peppers, onion, garlic, achiote, spices





Meat

Rodizio Picanha Brazilian style grilled picanha, served with roasted pineapple and chimichurri	27	Ribeye Ibérico Ibérico pork, served with red chimichurri	26
Argentinian Entraña Skirt steak, served with Argentine chimichurri	25	Black Angus Tournedo Beef tournedo with Caribbean rum jus	39
Tomahawk Steak Simenthal beef (800g), served with a selection of chimichurris <i>Suggested for sharing</i>	98	Côte de Boeuf Served with a selection of chimichurris	60

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.

Pumpkin Spice Rice Rice cooked with pumpkin spice cream, roasted pumpkin seeds, garlic sprouts	17	Celeriac Scallops Celeriac scallops, celeriac puree, black garlic puree	18
Beetroots and Figs Figs, beetroots, watercress, cashew nut, orange, melasse	16	King Oyster Mushroom Grilled king oyster mushroom, roasted sweet paprika marinade with Argentine chimichurri	16
Roasted Cauliflower Cauliflower filet, green mole, Mexican salsa, tortillas	21		

Desserts

Torta de Maiz

Corn cake with avocado cream (baked à la minute) 9

Citrus Pie

Lemon and yuzu cream, home meringue, and crumble 9

Cheesecake figs compote

Homemade creamy cheesecake, fresh figs compote, vanilla crumble, fried sage 10

Chocolate ball, orange and cacao's powder

Chocolate, orange gel, white and brown cacao powder 11

Dessert Cocktails



Chicha Banana Cocktail

Abasolo Mexican Whisky, Laphroaig 10yo Scotch, banana, chocolate, cream 16



Selva's Espresso Martini

Vanilla 42 Below Vodka, Patron Anejo Tequila, black pineapple, espresso 15



Drinks

Sodas

London Essence Indian Tonic	5.9	London Essence Soda Water	5.9
London Essence Grapefruit & Rosemary tonic	5.9	London Essence Lemonade	5.9
London Essence Grapefruit Soda	5.9	Three Cents Mandarin Soda	4.9
Three Cents Grapefruit Soda	4.9	Three Cents Cherry Soda	4.9
Three Cents Ginger Beer	4.9	Coca Cola	4.9
London Essence Peach and Jasmine	5.9	Coca Cola Zero	4.9

Agua Fresca

A refreshing traditional Mexican and Central American drink.

Agua de Jamaica 7.4
Taste the hibiscus drink that reigns over Central America

Horchata 7.4
Rice, sesame and spices

Selva Quince Lemonade 7.4
Taste the fruit of Patagonia

Bottled Beers

Corona	7
Oedipus Pais Tropical IPA	7.4
Oedipus Strip Witbier	7.4
Oedipus Madeleine Bock	7.4
Heineken 0,0%	6
Oedipus Do-Rinku 0,5%	6
Brouwerij t'IJ Vrijwit	7

Make it a Michelada + 2 euros

Ciders

Galipette Cider	8
Galipette Cider 0,0%	7.4

Draft Beers

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

Together, we help Justdiggitt flourish 45 square meters of greenery. With every Selveza beer, 0.10 euros 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.

Cafe Solo	3.4
Cafe Doble	4.4
Cafe Americano	4.4
Cortado	3.9
Cafe con leche	4.4
Cafe Latte	4.9
Cafe Solo Descafeinado	3.9
Cafe con leche Descafeinado	4.9

For oat milk, ask your server

Tea

Mint Tea	4.9
Ginger Tea	4.9
Black Tea	4.4
Green Tea	4.4
Rooibos Tea	4.4

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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