

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

Patrón Silver • Merlet Trois Citrus
Guava Marigold • Agave • Lost Explorer TobaLá



Mezcal Margarita de la Selva

16

Burrito Cenizo Mezcal • Merlet Trois Citrus
Guava Marigold • Agave



Negroni Tropicál

15

Bombay Premier Cru • Planteray Cut & Dry • Discarded
Banana Rum • Campari • Cocchi Storico Vermouth di Torino

Andes Mágicos

"Let us take you on a journey through the Cordilleras de los Andes, a.k.a. the Andes mountains. Discover the flavors of this vast range as we explore from North to South. Ask our bartenders to walk you through the journeys of each."

North



Daiquiri de la Selva

16

William George Rum • Ron Colón Banana Oleo •
Cranberry Honey



Salsa de Cali

17

Diplomático Planas • Rum Blend • Muyu Chinotto Nero
WF Singelburger • Mandarin Cordial • Passion Fruit Foam



Selva Barrel Aged

17

Abuelo 7 years old • Cynar • Ron Colón Banana Oleo
Tío Pepe

Middle



Pisco del Tigre

15

La Diablada • Leche de Tigre
González Byass Amontillado Sherry • Lime • Egg White



Peras al Vino

16.5

Suntory Toki • Quince Cordial • Soy & Peychaud's
Bitters • Carménère snap



Pachamama Paloma

15

Tequila Ocho or Burrito Cenizo • Cynar Liqueur • Carrot
• Ancho Reyes Verde • London Essence Grapefruit Soda

South



Arturo Sour

15

Glenfiddich 12 • Hop Cordial • Brazilian Bitters •
Lemon Foam



Patagonia Royale

18

Patrón Silver Tequila • Green Apple Cordial • Eucalyptus
& Juniper Berry • Pertois-Moriset L'Assemblage Champagne
Upgrade to Patrón El Cielo Tequila + 10 euros.



Fernet Fizz

16

Woodford Bourbon • Fernet-Branca • Lemon Vanilla
Syrup • Lime • Egg White • Coca-Cola

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 • Mandarin Cordial • Passion Fruit Foam



Aqua de Jamaica Paloma

14

Fluère Agave • Martini Vibrante • Aqua de Jamaica



Hyacinth Colada

14

White Cane • Coconut • Three Cents Pineapple Soda
Upgrade to an alcoholic cocktail for 2 euros.



Sobrio Daiquiri

14

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

Beers & Ciders

Draft Beers

Heineken 0.25/0.5	5.4/7.4
Selveza 0.25/0.5	6.4/9.4
<i>Together, we help Justdiggiti flourish 45 square meters of greenery. With every Selveza beer, 0.10 euros supports the cause, and we match your contribution.</i>	

Bottled Beers

Corona	7
Oedipus País Tropical IPA	7.4
Oedipus Strip Witbier	7.4
Oedipus Panty	7.4
Heineken 0.0%	6
Oedipus Dorinku 0.5%	6
Brand IPA 0%	7
<i>Make it a Michelada + 1 euros.</i>	

Ciders

Galipette Cider	8
Galipette Cider 0.0%	7.4

Sodas

London Essence Indian Tonic	5.9
London Essence Grapefruit & Rosemary Tonic	5.9
London Essence Grapefruit Soda	5.9
London Essence Peach and Jasmine Soda	5.9
London Essence Lemonade	5.9
Three Cents Ginger Beer	4.9
Three Cents Mandarin Soda	4.9
Three Cents Cherry Soda	4.9
Three Cents Pineapple Soda	4.9



Our extended
spirits list

Bar Snacks

Oyster 6
Served with pisco sour vinaigrette or pomegranate vinaigrette & fresh lime

Grilled Avocado & Pico de Gallo 12
Grilled avocado, coconut oil, pico de gallo, coriander dressing, topos, fresh lime

Ceviche Aji Amarillo 16
Seabass, chifa leche de tigre, crispy corn, coriander oil, habanero chili pepper, red onions

Sonora Crab Roll 13
Crab meat, shallotes, miso, lime, brioche, cream of caviar

Coxina 12
The Brazilian answer to the bitterball, stuffed with a spicy Nopal filling - 6 pieces

Tequenos 12
Venezuelan Fried Mozzarella rolls - 6 pieces

Brisket Tostadas 12
Smoked Brisket & Mexican Salsa - 6 pieces



Stay updated on
our culinary journey.

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