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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

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 Magicos

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
Tio Pepe Fino Sherry

Cocktails

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 Fiestero 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 for 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

Lyre's London Dry • Martini Floreale • Mandarin Cordial • Passion Fruit Foam

14



Agua de Jamaica Paloma

Fluère Agave • Martini Vibrante • Agua de Jamaica

14



Hyacinth Colada

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

14



Sobrio Daiquiri

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

14



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

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



Raw Bar & Cevicheria

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

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

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	26	Salmon in lemongrass Salmon, lemongrass cream, yellow paste, fried capers and green oil	28
Scallops Scallops, served with coconut, sweet peas and jalapeño cream, black garlic puree, lemon	27	Grilled Lobster Lobster, herbal butter, sweet corn tortilla	price of the day
Grilled Sea Bass Whole seabass served with Mexican salsa <i>Suggested for sharing.</i>	55		

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 Tournedos Beef tournedos with Caribbean rum sauce	39
Tomahawk Steak Simmenthal 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 17

Rice cooked with pumpkin spice cream, roasted pumpkin seeds, garlic sprouts

King Oyster Mushroom 16

Grilled king oyster mushroom, roasted sweet paprika marinade with Argentine chimichurri

Roasted Cauliflower 21

Cauliflower filet, Mole verde, Mexican salsa, tortillas

Sides

Papas a la Huancaína 8

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

Yuca Fries 7

Fried yuca with chimichurri mayo

Verdes al Grill 12

Little gem lettuce, bimis grilled in umami dressing

Sweet Pepper Rice 8

Bell peppers, onion, garlic, achiote, spices

Patacones with Salsa 8

Crispy green banana fried with black ink mayo



Desserts

Torta de Maíz

Corn cake with avocado cream
(baked à la minute)

9

Cheesecake Physalis

Homemade creamy cheesecake,
fresh physalis, vanilla crumble, fried
sage

10

Citrus Pie

Lemon and yuzu cream, home meringue,
crumble

9

Chocolate ball, orange, Cacao 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, Patrón
Añejo Tequila, black pineapple,
espresso

15



Drinks

Sodas

London Essence Indian Tonic	5.9	Three Cents Mandarin Soda	4.9
London Essence Grapefruit & Rosemary Tonic	5.9	Three Cents Cherry Soda	4.9
London Essence Grapefruit Soda	5.9	Three Cents Pineapple Soda	4.9
London Essence Peach & Jasmine	5.9	Three Cents Grapefruit Soda	4.9
London Essence Soda Water	5.9	Three Cents Ginger Beer	4.9
London Essence Lemonade	5.9	Coca-Cola	4.9
		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.

Papelón con Limón 7.4

Rapadura, water, lemon juice

Selva Quince Lemonade 7.4

Taste the fruit of Patagonia

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%	6

Make it a Michelada + 1 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 0.75l 4.95

Sparkling Selva Water 0.75l 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.

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

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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