

SELVA

LATIN AMERICAN EXPERIENCE

CHEESE & CHARCUTERIE

8 FOR ONE | 22 FOR THREE | 35 FOR SIX

AGED MANCHEGO sheeps milk firm 6 months aged	JAMON SERRANO sheeps milk firm 12 months aged
MAHÓN cows milk buttery, mild 4 months aged	CHORIZO PICANTE pork sausage, smoky spicy, pimenton
QUESO PICANTE cows milk semi-hard sharp spicy	SALAME wild boar smoked with wine
DRUNKEN GOAT goats milk semi-soft 2 months aged red wine soaked	TRUFFLE SALAME with black truffle
CAÑA DE CABRA goats milk creamy, mild	NDUJA spreadable pork sausage, calabrian chili pork jowel
JAMON IBERICO DE BELLOTA - 34 premium acorn fed-iberian ham. aged 36 months rich and savory, served with rustic bread	

CEVICHE

- CEVICHE DEL CHEF 19**
shrimp and clams, pico de gallo, radish, cilantro
worschestshire sauce, cucumbers, plantain chips
- TUNA NIKKEI 24**
bluefin tuna, red onions, avocado, ginger, cucumber
ponzu, sesame seeds, cilantro, tobiko
wasabi, plantain chips
- CEVICHE DE PESCADO 19**
corvina fish, habanero pepper, leche de tigre
aji amarillo, sweet potato, choclo
- CEVICHE TROPICAL 19**
shrimp, corvina fish, mango, habanero, cilantro
coconut milk, plantain chips
- CEVICHE DE MARISCOS 21**
shrimp, octopus, corvina fish, clams, leche de tigre
sweet potato, choclo, plantain chips

LARGER PLATES

- ARROZ CHAUFA**
fried rice, bean sprouts, green onions, egg
sesame, ginger, soy sauce, choice of protein
veggie 19 | chicken 21 | shrimp 23 | beef tenderloin 25 | mixed 28
- POLLO LOCO 1/4 --- 21 | 1/2 --- 38**
dark or white meat, choice of two sides
served with ají amarillo and rocoto spicy aioli
- ALASKAN HALIBUT 32**
pan roasted, mango corn and habanero salsa
- WAGYU CHURRASCO 39**
grilled flat iron steak, chimichurri
served with cilantro rice

SIDES

- | | |
|------------------------|----------------------|
| CILANTRO RICE 6 | POTATO WEDGES 8 |
| BLACK BEAN SOUP 6 | MIXED GREENS SALAD 9 |
| SWEET FRIED PLANTAIN 7 | BROCCOLINI 12 |
| YUCA FRIES 8 | ASPARAGUS 12 |

TAPAS

- YUCA BRAVA 10**
crispy fried cassava root, salsa brava
pimenton, pickled cabbage, chipotle aioli
- TOSTONES 14**
crispy fried plantains, chipotle mojo
avocado dipping sauce
- ENSALADA DE LA SELVA 16**
napa cabbage, mixed greens, carrot
baby pepper, scallion, cilantro
sesame ginger vinaigrette, toasted peanut
- EMPANADAS 12**
ground beef, bell pepper, olives
jalapeño cilantro dipping sauce
- ANTICUCHOS 12**
beef tenderloin or chicken skewers
aji amarillo
- SARDINAS SALVAJES 16**
whole wild sardines, grilled
olive oil, lemon
- CAMARONES AL AJILLO 17**
head on garlic shrimp, parsley
chile de arbol in EVOO
- PULPO A LA PLANCHA 18**
grilled octopus, potato puree
cherry tomato, olive tapenade
smoked paprika, pimenton, garlic butter
- CROQUETAS DE POLLO 12**
crispy chicken croquettes
salsa diablo, chipotle mayo
- ALBONDIGAS 14**
lamb meatballs in spiced tomato sauce
parsley, crumbled mahón
- ENSALADA DE TOMATES 17**
seasonal heirloom tomatoes, red onions
cucumbers, aged balsamic vinegar, basil
- GAZPACHO 16**
crab meat, chilled vine-ripened tomato soup
cucumbers, bell peppers, garlic, EVOO
- MEJILLONES AL VINO 17**
mussels steamed in dry white wine, shallots, bay leaves
jalapeños, butter, lime and cilantro
- BACALAO 14**
salted cod fritters
tartar sauce, lemon
- PATÉ DE IGADO 12**
pork, duck and goose liver, pickled veggies
- PASTELITOS DE CANGREJO 18**
mini crab empanadas, corn dough, achiote
stuffed with potatoes, onions, bell peppers, tomatoes
cilantro

EXECUTIVE CHEF GIOVANNI ORELLANA
CHEF DE CUISINE GUSTAVO CASARRUBIAS

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES IN YOUR PARTY.