

# SELVA

VALENTINE'S DAY MENU  
4-COURSE DINNER ..... \$69 PER PERSON

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## TO SHARE

### GUACAMOLE DE VALENTINO

avocados & pomegranate seeds, roasted habanero  
cilantro, plantain chips

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## FIRST COURSE

CHOICE OF

### REMOLACHAS

roasted warm beets salad with arugula, queso fresco  
dried mango, pumpkin seeds, light citrus vinaigrette

### SOPA DE LANGOSTA

island style, coconut milk, achiote  
crispy yuca with hints of sherry and a touch of cayenne

### CEVICHE DEL CHEF

chef's signature  
shrimp and clams ceviche, leche de tigre  
worcestershire sauce, tomatoes, jalapeño  
cilantro

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## MAIN COURSE

CHOICE OF

### MAR & TIERRA

grilled filet mignon with a side of garlic butter shrimp  
served with mashed potatoes and broccolini

### MERLUZA

chilean seas bass filet, pan roasted & served over  
mofongo, salsa brava, shallots, tomatoes, olives  
capers, herbs and fresh lemon

### ARROZ CON LANGOSTA

lobster meat fried rice  
egg, sweet corn, green onions  
bean sprouts, cilantro

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## DESSERT

CHOICE OF

### PASTEL DE CHOCOLATE

### TRES LECHEs

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*Love is  
in the air*