

# SELVA

LATIN AMERICAN EXPERIENCE

## CHEESE & CHARCUTERIE

9 FOR ONE | 23 FOR THREE | 36 FOR SIX

**AGED MANCHEGO**  
sheeps milk | firm | 6 months aged

**MAHÓN**  
cows milk | buttery, mild | 4 months aged

**QUESO PICANTE**  
cows milk | semi-hard | sharp spicy

**DRUNKEN GOAT**  
goats milk | semi-soft | 2 months aged  
red wine soaked

**CAÑA DE CABRA**  
goats milk | creamy, mild

**JAMON IBERICO DE BELLOTA - 34**  
premium acorn fed-iberian ham, aged 36 months  
rich and savory, served with rustic bread

**JAMON SERRANO**  
sheeps milk | firm | 12 months aged

**CHORIZO PICANTE**  
pork sausage, smoky  
spicy, pimenton

**SALAME**  
wild boar smoked with wine

**TRUFFLE SALAME**  
with black truffle

**NDUJA**  
spreadable pork sausage, calabrian chili  
pork jowel

## CEVICHE

**CEVICHE DEL CHEF 20**  
shrimp and clams, pico de gallo, radish, cilantro  
worcestershire sauce, cucumbers, plantain chips

**TUNA NIKKEI 26**  
bluefin tuna, red onions, avocado, ginger, cucumber  
ponzu, sesame seeds, cilantro, tobiko  
wasabi, plantain chips

**CEVICHE DE PESCADO 20**  
corvina fish, habanero pepper, leche de tigre  
aji amarillo, sweet potato, choclo

**CEVICHE TROPICAL 20**  
shrimp, corvina fish, mango, habanero, cilantro  
coconut milk, plantain chips

**CEVICHE DE MARISCOS 22**  
shrimp, octopus, corvina fish, clams, leche de tigre  
sweet potato, choclo, plantain chips

**CEVICHE TRIO 36**  
a sampler of our ceviches

## TAPAS

**YUCA BRAVA 11**  
crispy fried cassava root, salsa brava  
pimenton, pickled cabbage, chipotle aioli

**TOSTONES 15**  
crispy fried plantains, chipotle mojo  
avocado dipping sauce

**ENSALADA DE QUINOA 16**  
quinoa salad, avocado, roasted corn, cherry tomatoes, red onion  
cilantro, habaneros, mango, watercress, citrus dressing

**ENSALADA DE LA SELVA 17**  
napa cabbage, mixed greens, carrot  
baby pepper, scallion, cilantro  
sesame ginger vinaigrette, toasted peanut

**ENSALADA DE TOMATES 18**  
seasonal tomatoes, red onions  
cucumbers, aged balsamic vinegar, basil

**FLORES DE CALABAZA 18**  
stuffed zucchini blossoms with huitlacoche, salvadorian quesillo cheese  
egg batter, sweet corn sauce

**AREPAS DE CHOCLO 16**  
sweet corn cakes stuffed with mozzarella cheese, avocado, cilantro sauce

**ALMEJAS A LA MARINERA 14**  
wild clams in spicy tomato broth, smoked paprika, white beans, cilantro

**CHICHARRONES 13**  
crispy fried pork belly, rocoto pepper, sautéed red onions  
vinegar, lime juice, cilantro

**GARNACHAS 11**  
crispy fried corn tortillas, topped with shredded beef, tomato sauce  
crunchy cabbage slaw, parmesan cheese

**CROQUETAS DE POLLO 13**  
crispy chicken croquettes, salsa diablo, chipotle mayo

**ALBONDIGAS 15**  
lamb meatballs in spiced tomato sauce  
parsley, crumbled mahón

**EMPANADAS 15**  
ground beef, bell pepper, olives  
jalapeño cilantro dipping sauce

**ANTICUCHOS 17**  
beef tenderloin or chicken skewers  
aji amarillo

**BACALAO 15**  
salted cod fritters, tartar sauce, lemon

**PASTELITOS DE CANGREJO 19**  
mini crab empanadas, corn dough, achiote  
stuffed with potatoes, onions, bell peppers, tomatoes  
cilantro

**CAMARONES AL AJILLO 18**  
head on garlic shrimp, parsley  
chile de arbol in EVOO

**PULPO A LA PLANCHA 19**  
grilled octopus, potato puree, cherry tomato, olive tapenade  
smoked paprika, pimenton, garlic butter

## 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 --- 22 | 1/2 --- 39**  
dark or white meat, choice of two sides  
served with ají amarillo and rocoto spicy aioli

**WAGYU CHURRASCO 45**  
grilled flat iron steak, chimichurri, served with cilantro rice

**LOMO SALTADO 30**  
wagyu beef tenderloin, stir-fried onions, tomato, peppers  
soy and oyster sauce, served with crispy potatoes and rice  
NO SUBSTITUTIONS

**PESCADO EN COCO 33**  
fish of the day, pan roasted, coconut cream, bell peppers  
herbs, cilantro rice

**PARRILLADA DE LA SELVA 79**  
mixed grilled platter to share -- skirt steak, chicken, chorizo, pork loin, shrimp  
served with seasonal vegetables

## SIDES

CILANTRO RICE 7

BLACK BEAN SOUP 7

SWEET FRIED PLANTAIN 8

YUCA FRIES 9

POTATO WEDGES 9

MIXED GREENS SALAD 10

BROCCOLINI 13

ASPARAGUS 13

## EXECUTIVE CHEF GIOVANNI ORELLANA

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.

A 16% AUTO GRATUITY HAS BEEN ADDED TO THE CHECK AND PAID DIRECTLY TO THE EMPLOYEES WHO SERVED YOU.  
THE INCLUDED 6% SERVICE CHARGE IS USED TO PAY OUR STAFF COSTS. YOU MAY REQUEST TO REMOVE THEM OR CHOOSE TO LEAVE AN EXTRA TIP