

Dinner

Local produce,
South American Flavours.

24
selva

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,
South American Flavours.

Cocktails



Chichén Itzá smokey, rich, tingle



Bruxo x Mezcal Espadin-Barril • Antica Formula
Vermouth • Peach • Jalapeño 16
We recommend to try with: Roasted Pumpkin or Octopus.

Qurikancha dry, funky, crispy



Pisco Waqar • Ancho Reyes • Guarana • Lemongrass 15
We recommend to try with: Beets & Roots or Fresh Red
Tuna Bite

La Carreta silky, clear, grapey, smooth



Courvoisier Vsop Cognac • Grappa Nonino Di Merlot 16
We recommend to try with: Scallop Aguachile or
Gamba Rojo Crudo

Tiwanaku & Puma Punku nutrition, funky, solid



Horse With No Name Bourbon • Amaro Montenegro •
Chicha Morada 16
We recommend to try with: Aged 'Simmenthaler'
Tartare or Ceviche Aji Amarillo.

Chimichiurita green, sharp, sour



Ocho Blanco Tequila • Cointreau • Chimichurri 9/16
We recommend to try with: Grilled Meat.

Batida creamy, funky, coconuty



Cachaca Novo Fogoo Silver • Coconut Water •
Condensed Milk 15
We recommend to try with: Torta de Maiz Nuevo or
Crema de Coco.

Mocktails



Inti dry, funky, crispy

Martini Vibrante • Guarana • Lemongrass • Beetroots
We recommend to try with: Beets & Roots or Tuna Bites 12



Freeachiuria green, sharp, sour

Seedlip Spice 94 • Lyre's Orange Sec •
Condensed Milk 8/16
We recommend to try with: Torta de Maiz Nuevo
or Crema de Coco.



Anditaba creamy, funky, coconuty

Lyre's White Cane Spirit • Coconut Water •
Condensed Milk 12
We recommend to try with: Torta de Maiz Nuevo
or Crema de Coco.

Chef's Menu

Tasting journey

Our chef crafted a culinary adventure for those who want to explore the rich tapestry of Latin American flavors. This chef's selection is best enjoyed with a dining partner, as it's intended for parties of two or more.

59
per person

Appetizer

Chef's selection

Sharing Starters

Three starters to share

Sharing Main Course

Two main courses to share

Sharing Sides

Three sides to share

Sharing Sweets

Two desserts to share

Tasting journey deluxe

Indulge in an additional appetizer and main course.

69
per person

Wine pairing

Auténtico, Chardonnay Reserva,
2022 Chardonnay, Maipo, Chile

Pannunzio, Winemaker Selection Malbec,
2022 Malbec, Mendoza, Argentina

Norton, Cosecha Tardia Winemaker's Selection,
2020 Mendoza, Argentina

19
per person

Raw bar & Ceviceria

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

Ostras

Frozen Pomelo 'Margarita', coconut & pomegranate, spicy salt. 4.5 per piece

Pan de Yuca and Cheese

5

Grilled Avocado

Roasted avocado with trout eggs, tomatillo salsa, totopos, and fresh herbs. 12

Fresh Red Tuna Bite

Patacon, avocado, yuzu, Caribbean spices, and miso mayo. 17.5

Selva Steak Tartare

Aged Simmenthaler Tartare, Spiced herb aguachile, coffee emulsion, a Peruvian potato. 16,5

Sea Bass Ceviche Aji Amarillo

Sea bass with leche de tigre, habanero, crunchy corn, and coriander. 15

Carabinero Crudo premium

Watermelon, avocado, Tomberry tomatoes, and Limequat. 28

Scallop Aguachile

Scallops with kumquat, sweet corn, finger lime. 22

White Tuna Passion Fruit Tiradito

Passion fruit-infused 'Leche de tigre' with chili oil and cashews. 16.5

Vegetable plates & greens

Vegetable dishes from the cold kitchen and grill section can be served as starters or side dishes, whether to share or not.

Selva Heritage Tomatoes

Sweet onion, green leche de tigre. 14

Verdes al Grill

Salsa verde, fresh cheese, crispy lentils. 7

Beets & Roots

Charcoal-roasted beets with red chimichurri. 12

Arroz Congri

Baked rice, black beans, coconut & crispy pork. 7

Papas a la Huancaína

Charcoal roasted baby potatoes with Huancaína style salsa. 7

Patacones con Salsa

Crispy green banana fry with Mexican salsa. 7



From the Grill

Main courses from the grill section, served with sauces and condiments.

Fish & Seafood

Mejillones	Mussels with coconut, mango and bell pepper cream - 200gr	14
Langostino U2	Gamba XXL - 1pc premium	35
Lubina	Sea bass - 500gr - 2pers	49,5
Vieiras	Scallops - 150gr	24
Pulpo	Octopus - 150gr	24
Dorada	Sea bream - 200gr	24

Grilled meats

Tomahawk de Ternera	Veal Tomahawk steak - 2 pers	95
Entraña	Skirt steak - 250gr	27
Picanha Rodizio	Brazilian style grilled - p/200gr	29
Bife Japones A5	premium A5 Kagoshima Wagyu - 100gr	70
Picanton Caipira	Marinated baby chicken - 350gr	21
Pierna de Cordero Gaucho	Gauchos-Braised Lamb Leg - 200gr	24
Livar Aguja de Lechon al Grill	Grilled Livar Suckling Pig Blade Shoulder - 200gr	19

Sweets



Veggies

Roasted Pumpkin

Green mole, cashew nuts.

19

Portobello

Charcoal roasted portobello mushrooms,
roasted bell peppers and Argentinian chimichurri.

16

Cauliflower

Charcoal roasted cauliflower with Mexican salsa.

15

Torta de Maiz Nuevo

Corn Cake with avocado cream (baked a la minute).

8

Crema de Coco 'Selva'

Crème catalane, lemongrass, coconut, pineapple.

10

Doble Chocolate Tentation

Chocolate & coffee mousse, red fruit & chili salt.

7

Paletas de frutas

Frozen seasonal fruit lolly pops.

6



Soda

Coca Cola Regular	3.95
Coca Cola Zero	3.95
Sprite	3.95
Fanta Orange	3.95
Fanta Cassis	3.95
Fuze Tea Green	3.95
East Imperial Tonic Water	4.95
Ginger Ale	4.95
Ginger Beer	4.95

Agua Fresca

Lime and Cucumber	6
Mango	6
Watermelon	6

A refreshing traditional Mexican and Central America drink.

Juices

Freshly Squeezed Orange Juice	5.5
Pineapple	3.95

Water

Still Selva Water 0.75ml	4.95
Sparkling Selva Water 0.75ml	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.

Beers

Draft	
Heineken Silver 0.25	3.5
Heineken Silver 0.5	6
Selveza 0.25	3.6
Selveza 0.5	6.1
<i>Together, we help Justdiggitt flourish 45 square meters of greenery. With every Selveza beer, 0.10 cents supports the cause, and we match your contribution.</i>	
Bottled	
Pacifico	5.9
Modelo	5.9
Colimita	5.9
Oedipus Pais Tropical	6.9
Oedipus Polyamorie	6.9
Oedipus Studio "Pamela"	14.9
Oedipus Studio "Pinetta"	14.9
Heineken 0.0	3.9



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.

Coffee

Cafecito	3
Cortado	3
Café con Leche	3.95
Media Colada	3.95
Double Espresso	4.2
Latte Macchiato	4.9

Tea

Green Lemon Sencha	4
Tropical Fruit Cocktail	4
Vervian Full Leaves	4
Traditional Earl Grey	4
Mint Leaves	4
Camomile Blossom	4
Classic strong English	4

Drinks



Please inform our staff of any dietary requests.
All prices are stated in euros and include VAT.

Scan for extended spirits list



Stay updated on
our culinary journey.

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