

Appetizers



CEVICHES

Wahoo Ceviche

Fresh Hawaiian Wahoo, cucumber, jalapenos, lime marinade and topped with fresh watermelon. **14**

Maya Shrimp Ceviche

Shrimp marinated in orange, lime juice, achiote, tossed with avocado, tomato, red onion & Cusco corn. **14**

Mixto

Shrimp, fresh seasonal white Fish, Octopus, Mussels, onion, Cusco corn & roasted sweet potato garnish. **19**

Selva Wild Ceviche

The Original Ceviche of fresh seasonal white Fish with fresh lime, onion, cilantro, Cusco corn & roasted sweet potato garnish. **16**

Tuna Tiradito

Fresh sushi grade Tuna marinated with ginger, soy sauce and cubes of fresh watermelon. **15**

Lobster Ceviche

Lobster, mango, red bell pepper, jalapeno in a mango and orange marinade. **16**

Triologia

A Ceviche Sampler. Fresh white Fish with traditional lime marinade, Tuna in ginger sauce & Maya Shrimp. **14**

Tropical Ceviche

Fresh seasonal white fish with red chili and lime marinade. Cucumber, red onion and roasted pineapple. **16**

Pulpo al Olivo

Slices of Octopus, Peruvian black olive puree, salsa criolla, avocado & toasted bread. **18**

Tartara de Atun

Sushi grade Tuna tartar, sesame, lime & ginger marinade, wonton crisps. **19**

STARTERS

La Buena Causa

Jumbo lump Crab, citrus infused purple potato salad, avocado, & rocoto aioli. **14**

Crab Napoleon

Jumbo Lump Crab with tomato, cucumber and onion, layered with avocado and mango salsa. **16**

Empanadas

Traditional Argentinean Empanadas. Your choice of Beef, Spinach or combination. **13**

Parihuela

Peruvian style Fish bouillabaisse. **11**

Aji de Gallina Spring Roll

Classic Peruvian spring roll filled with creamy spicy pulled Chicken, pecans & avocado aioli. **11**

Crab Samosa

Crisp outer layer filled with Blue Crab, mozzarella and bell peppers. Balsamic pear chutney and watermelon radish. **12**

Jumbo Sea Scallops

Encrusted with macadamia nut pesto and finished with honey and orange infused sweet potato puree. **17**

Selva's Crab Cake

Jumbo lump Blue Crab Cake with avocado aioli & corn salsa. **18**

Picante de Camarones

Aji-chili-spiced Shrimp "piri-piri" with yucca. **16**

House Chopped Salad

Spring mix and romaine lettuce with tomato, onion, avocado, Cusco corn, black beans & queso fresco with a honey orange chipotle vinaigrette. **10**

Spanish Caesar

Romaine lettuce, manchego cheese, red onions & crispy plantains with a rocoto dressing. **10**

Tomato Salad

Roasted tomatoes marinated in olive oil, buffalo mozzarella, pine nut pesto & balsamic. **12**

Sopa del Dia, Soup of the day, **market price**

Entrees



FRUTAS DEL MAR

Mirin Roasted Sea Bass

Chilean Sea Bass filet served with corn custard flan, sautéed baby bok choy & a black bean puree. **38**

Whole Fried Snapper

Whole fried Snapper, Cuban style black beans and rice and a lime ginger sauce. **38**

Inca Cod

Atlantic Cod stewed spicy tomatoes, chorizo & rice wrapped in plantain leaf and fire roasted Cusco corn. **30**

Atun a la Parilla

Grilled Sushi Grade Ahi Tuna, pomegranate vinaigrette, jicama salsa, served with wok style vegetables. **35**

Selva's Seafood Paella

Shrimp, Mussels, Calamari, and a Jumbo Sea Scallop. Served in a saffron risotto with Chorizo and topped with a citrus onion slaw. **35**

Salmon Chileno

Chilean Salmon, jumbo lump crab and manchego topping, served with jasmine rice and roasted bell pepper tamale, finished with a mango beurre monte. **35**

Mahi Pacifico

Pan Roasted Mahi-Mahi with coconut-ginger calamari stir-fry. Served with mashed white sweet potato. **38**

DE LA TIERRA

Traditional NY Strip

New York Strip, herb butter, truffle parmesan fries & port demi-glace. **39**

Selva's Famous Skirt Steak

Skirt Steak over sweet plantains, beet relish with Selva's house chimichurri. **31**

Lomo Saltado

Wok fried Sirloin, tomato & onion, aji soy sauce, rice & crispy yucca. **28**

Arroz con Pato

Grilled Duck breast, cilantro and green pea risotto, with a roasted red pepper salsa. **33**

Andean Rack of Lamb

New Zealand Rack of Lamb, truffle chive risotto, roasted asparagus, macadamia nut herb pesto & rosemary demi-glace. **44**

Malbec Braised Short Ribs

Slow braised Short Ribs in Selva's own sweet demi-glace served with Israeli curry cous cous risotto and roasted asparagus. **35**

Pork Osso Buco

Slow cooked Pork shank with Peruvian yucca hash, finished with an oyster mushroom demi-glace. **30**

Roasted Chicken Breast

Served over a bed of herb butter fingerling potatoes with baby bok choy and Huacatay slaw. Drizzled with a rosemary demi-glace. **29**

Plato Vegetariano

Mirin roasted tofu, bok choy, with Jasmine rice and shitake mushroom hoisin glaze. **26**

SIDES. 8

Fingerling Potatoes
Green Pea Risotto
Truffle Parmesan Fries
Sweet Plantains
Truffle Chive Risotto
Grilled Asparagus

Ta-Ca-Cho
Jasmine Rice
Wok Vegetables
Plantain Chips
Grilled Cusco Corn
Curry Cous Cous Risotto

**Browse Entrees By
Picture**



Split salad plate charge. **2**
Split entree plate charge. **8**

Children's selections
available upon request.
20% Gratuity included on
parties of six or more.