

STARTERS

Short Rib Spring Roll

Beef short rib, red onion, manchego and mozzarella cheeses. Balsamic pear chutney and finished with yellow pepper aioli. **14**

Crab Napoleon

Jumbo Lump Crab with tomato, cucumber and onion, layered with avocado and mango salsa. **17**

Empanadas

Traditional Argentinean Empanadas. Your choice of Beef, Spinach or combination. **14**

Parihuela

Peruvian style Fish bouillabaisse. **11**

Aji de Gallina Spring Roll

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

Pulled Pork Tostadas

Avocado relish, queso fresco and yellow pepper aioli. Served on purple corn chips. **12**

Jumbo Sea Scallops

Encrusted with macadamia nut pesto and finished with honey and orange infused sweet potato puree. **18**

Selva's Crab Cake

Jumbo lump Blue Crab Cake with avocado aioli & corn salsa. **19**

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**

DESSERTS

El Rey Brulee

100% cacao venezolano custard with crisp sugar glaze. **10**

Peaches and Cream

Cinnamon & sugar bread pudding with bourbon soaked peaches. **10**

Pot of Mousse

Bittersweet and white chocolate mousses, dark chocolate "pot" cappuccino tartufo chocolate. **10**

Pastel deTres Leches

Extra moist cake soaked in three-milks. **10**

Crystal Bowl

Seasonal fruit and berries with house made tropical sorbet. **10**

Banana Flan

Banana ice cream, banana chutney, caramelized bananas. **10**

Selva Sundae

Coconut gelato & guava sorbet with slow roasted rum pineapple. **10**



941-362-4427

Gift Certificates available.

Children's selections available
upon request.

1345 Main Street
Sarasota, FL 34236

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CEVICHES (APPETIZERS)

Wahoo Ceviche

Fresh Hawaiian Wahoo, cucumber, jalapenos, lime marinade and topped with fresh watermelon. **15**

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. **17**

Tuna Tiradito

Fresh sushi grade Tuna marinated with ginger, soy sauce and cubes of fresh watermelon. **16**

Wahoo Tiradito

Fresh sushi grade Hawaiian Wahoo layered with cucumber and mango. Served with Ponzu sauce. **16**

Triologia

A Sampler of our Selva Wild, Spicy Tuna and Maya Shrimp ceviche. Served on wonton crisps. **15**

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**

Spicy Tuna Ceviche

Sushi grade Tuna, avocado, tomato, red onion and roasted pineapple, Peruvian rocoto pepper and lime marinade. **19**

FRUTAS DEL MAR

Mirin Roasted Sea Bass

Chilean Sea Bass filet served with corn custard flan, sautéed baby bok choy & a black bean puree. **39**

Whole Fried Snapper

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

Hawaiian Swordfish with Crab Stuffed Mussels

Grilled Swordfish with guava glaze, Blue crab stuffed mussels. Served with roasted zucchini and yucca hash, finished with Saffron beurre blanc. **34**

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. **36**

Salmon Chileno

Chilean Salmon, jumbo lump crab and manchego topping, served with jasmine rice and roasted bell pepper tamale, finished with mango beurre monte. **36**

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. Finished with port demi-glace. **39**

Selva's Famous Skirt Steak

Skirt Steak over sweet plantains, beet relish with Selva's house chimichurri. **32**

Lomo Saltado

Wok fried Sirloin, tomato & onion, aji soy sauce, rice & crispy yucca. **29**

Arroz con Pato

Grilled Duck breast, cilantro and green pea risotto, with a roasted red pepper salsa. **34**

Andean Rack of Lamb

New Zealand Rack of Lamb, truffle chive risotto, roasted asparagus, macadamia nut herb pesto & rosemary demi-glace. **45**

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**

Grilled Pork Chop

Bone-in Pork Chop. Served with grilled asparagus and roasted red pepper polenta. Finished with a shiitake merlot reduction. **34**

Roasted Chicken Breast

Served over a bed of herb butter fingerling potatoes with baby bok choy and Huacatay slaw. Drizzled with 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