

CEVICHEs

Ceviche de Choros

New Zealand green Mussels with onion, tomato, lime juice, olive oil & Cuzco corn. **13**

Chino Beef Ceviche

Slices of seared rare Sirloin with panca sauce, lime juice, orange juice, avocados & red onions. **13**

Maya Shrimp Ceviche

Shrimp marinated in orange, lime juice, achiote, tossed with avocado, tomato, red onion & Cusco corn. **13**

Mixto

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

Selva Wild Ceviche

Ceviche of fresh seasonal white Fish + fresh lime, onion, cilantro, Cusco corn & roasted camotes. **15**

Ceviche de Ostras

Oysters shooters, Leche de Tigre, diced red onion, rocoto & ginger. **15**

Tuna Tiradito Nikkei

Fresh sushi grade Tuna marinated with ginger, soy sauce and cubes of fresh watermelon. **13**

Lobster del Mar

Lobster, citrus achiote, mango & avocado. **14**

Triologia

A Ceviche Sampler. Fresh white Fish with aji amarillo, Tuna in ginger sauce & Maya Shrimp. **13**

Pulpo al Olivo

Slices of Octopus, Peruvian black olive puree, salsa criolla avocado & toasted bread. **17**

ENTRADAS DE LA CASA (APPETIZERS)

La Buena Causa

Jumbo lump Crab, cilantro infused potato salad, avocado, & rocoto aioli. **13**

Las Empanadas

Traditional Argentinean Empanadas. Your choice of Beef, Spinach or combination. **12**

Tartara de Atun

Sushi grade Tuna tartar, sesame & ginger vinaigrette, wonton crisps. **17**

Yuca a la Huancaína

Yuca and aji amarillo sauce. **7**

Parihuela

Peruvian style Fish bouillabaisse. **11**

Aji de Gallina Spring Roll

Classic Peruvian spring roll filled with creamy spicy pulled Chicken, pecan & avocado aioli. **9**

Anticuchos

Beef brochettes, ta-ca-cho & chimichurri. **14**

Selva's Crab Cake

Jumbo lump Blue Crab Cake with avocado aioli & corn criolla. **16**

Picante de Camarones

Aji-chili-spiced Shrimp "piri-piri" with yucca. **15**

House Chopped Salad

Spring mix and romaine lettuce with tomato, onion, avocado, Cuzco corn, black beans & queso fresco with a honey orange chipotle vinaigrette. **9**

Spanish Caesar

Romaine lettuce, manchego, red onions & plantains with a rocoto dressing. **9**

Ensalada de Tomato

Roasted tomatoes, buffalo mozzarella, pine nut opal pesto & balsamic. **12**



FRUTAS DEL MAR

Mirin Roasted Sea Bass

Chilean Sea Bass filet with corn custard flan, sautéed bok choy & black bean sauce. **35**

Inca Cod

Atlantic Cod stewed spicy tomatoes, chorizo & rice wrapped in plantain leaf. **28**

Whole Fried Snapper

Whole fried Snapper, Creole style black beans and rice & lime ginger sauce. **36**

Atun a la Parilla

Grilled Sushi Grade Ahi Tuna, pomegranate vinaigrette , jicama salsa & wok vegetables. **32**

Hawaiian Pez Espada

Hawaiian Swordfish with roasted red pepper risotto, seafood bouillabaisse & citrus onion slaw. **33**

Salmon Chileno

Mango sweet chili glazed Chilean Salmon, jumbo lump blue crab and spaghetti squash tropical tamale. **29**

DE LA TIERRA

Pollo Andino

Roasted Chicken Breast served over a bed of herb butter fingerling potatoes with baby bok choy and Huacatay cabbage slaw. Drizzled with a rosemary demi. **26**

Veal Chop Americano

Bone in twelve ounce Veal Chop with wild mushroom, eggplant ragu, braised garlic puree & Argentinean chimichurri. **38**

Traditional NY Strip

New York Strip, truffle parmesan fries & port demi. **36**

Lomo Saltado

Wok fried Sirloin, tomato & onion, aji soy sauce, rice & crispy yucca. **24**

Arroz con Pato

Grilled Duck breast, cilantro and green pea beer risotto, with a roasted red pepper salsa. **29**

Selva's Famous Skirt Steak

Skirt Steak over sweet plantains, beet relish with selva's chimichurri. **26**

Braised Pork Osso Bucco

Pork Osso Bucco slowly cooked in a Peruvian white bean stew with chorizo & tomato red onion slaw. **28**

Andean Rack of Lamb

New Zealand Rack of Lamb, truffle chive risotto, roasted asparagus, macadamia nut herb pesto & rosemary demi. **41**

Plato Vegetariano

Mirin roasted tofu, bok choy, and long grain rice & shitake mushroom hoisin sauce. **20**

SIDES. 6

Fingerling Potatoes

Tostones

Wok Vegetables

Jasmine Rice

Truffle Chive Risotto

Grilled Asparagus

Grilled Cuzco Corn

Ta-Ca-Cho

Plantain Chips

Truffle Parmesan Fries

Green Pea Risotto

Sweet Plantains

Split salad plate charge. **1**

Split entree plate charge. **5**

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

