mushroom croquettes | 14
shroom gravy, chili jam, prosciutto (NGF)

buñuelos | 9
fried cassava fritters (savory or sweet)

peruvian scallop crudo | 12
fermented rocoto & aji amarillo, aji juice, allium oil, sal de gusano
//or seared // (SEARED IS NGF)

long beach mushrooms | 15
grilled mixed mushrooms, yeasted butter, leeks, brown butter crumbs (NGF)

proteins
market fish | 24/43
hagao sofrito, caper berries, charred lime (1 or 2 fillets) (DF)

heritage pork chop | 39
blueberry hibiscus jus, lime, tumeric (DF)

smoked pollo | 23/38
selva spice, lime (1/2 or full) (DF) — LIMITED AVAILABILITY —

beef | MP
yeasted butter, onion ash, yucateco sal de gusaeno

sea scallops | MP
white rice, smoked salt, butter

S M A L L P L A T E S

chicken wangs | 16
smoked, crispy, fermented chili sauce, cilantro dressing (DF)

chuzos | 17
skewered grilled meats or market veggies with yeasted butter

arroz chaufa
(peruvian style fried rice)
chefs choice meat | 19
sea scallops | MP
long beach mushrooms | 17

seasonal steamed shellfish | 21
chef’s choice shellfish, white wine, coconut milk, aji, fermented aji rocoto, chlorophyll oil & lime, served with two arepas

sea scallops & arepas | MP
fresh sea scallops, grilled shrooms, yeasted butter, corn arepas

pork belly chicharron | 13
niman ranch pork belly (DF)

ceviche | 17
aji amarillo leche de tigre, avocado, plantain chips (DF)

D U L C E
cocount panna cotta | 13
seasonal fruit, toasted coconut, whipped cream

puddin de pan | 11
sweet plantains, nutty chocolate, cinnamon crema (NGF)

oblea | 8
caramelized condensed milk, crispy wafer, seasonal jam (NGF)

FAMILY STYLE

sides

(small or large)
corn arepa | 8/11
queso fresco, corn, smoked salt

yucca fries | 8/11
cumin, garlic, cilantro (DF)
patacon con hogao | 9/12
twice fried smashed green plantains served with a side of colombian hagao

sweet plantains | 10/13
butter & smoked salt

plantain chips | 8/11 (DF)

add-on’s:

avo Windsor & frijoles | 10/13
mama’s rice, stewed smoky pork & beans, marigolds, housemade sour cream

arroz & frijoles | 10/13

corn arepa | 8/11
queso fresco, corn, smoked salt

braised greens | 11/14
collards & cabbage with smoked pork belly (DF)

farm green salad | 10/13
mixed greens, colombian farmers cheese, mixed market radishes, seasonal garnishes, cilantro buttermilk dressing

arroz & frijoles | 10/13
mama’s rice, stewed smoky pork & beans, marigolds, housemade sour cream

add-on’s:

avocado halves | 4
fried egg | 4
**Cocktails**

**14**

**Batida**
- cachaca, fresh lime, house-made coconut cream
- lime or mandarin

**La Frambuesa**
- tequila, fresh lemon, passoa, vanilla, passion juice, fresh raspberries
- mezcal, fresh grapefruit juice, grapefruit soda

**Colombian Punch**
- colombian rum, fresh house juices, passion
- pisco mel
- pisco, fresh lime, pineapple syrup, apricot liqueur & bitters

**The Bev**
- empress gin, fresh lemon, elderflower, prosecco

**Selva Old Fashioned**
- aguardiente, smoke, demerara, aromatic bitters (or sub whiskey)

**Fernet About Last Night**
- fernet, aguardiente, bourbon, lime

**Margaritas**

**12 / 50**

**Tradicional**
- altos reposado, fresh lime juice, agave

**Spicy Lulo**
- altos reposado, fresh muddled jalapeños, lulo

**Jamaica-Rita**
- altos reposado, hibiscus, agave

**Beverages**

**Beer**
- boomtown brewery
- bad hombre, mexican style lager, 4.8%
- beachwood
- amalgamator, long beach, 7.1%
- beachwood
- hayabusa lager, long beach, 5%

**Bottled**
- stem cider | 8
- chile guava, lafayette, co, 5.2%

**Cerveza Club Classica**
- lager, equador, 4.2%

**Cusquena**
- dark lager, peru
- golden lager, peru, 4.8%

**Pilsen Callau**
- pilsner, peru, 4.8%

**Aguila**
- lager, colombia, 4%

**Club Colombia Dorada**
- golden lager, colombia, 4.7%

**Refajo Colombiano**
- 6/18

**Cerveza & Colombian Soda**
- (pitcher or pint)

**Bitburger Non-Alcoholic**
- 6

**Des Sur America**
- antioqueno aguardiente | 9
- cumbe aguardiente | 11
- drakes rum | 9
- drakes vodka | 9
- ron viejo de caldas rum | 12

**Wine**

**Red**
- house red | 8/24
- cab, livermore valley, ca

**Claroscuro Vineyards**
- malbec, vista flores, argentina

**Art of the Andes**
- pinot noir, mendoza, argentina
- la playa | 10/34
- red blend, colchagua valley, chile

**Paco & Lola**
- albarino, galicia, spain

**La Playa**
- 9/30
- rosé, maule valley, chile
- 10/32
- sauv blanc, maule valley, chile

**White**
- gerard côte des roses | 10/32
- chardonnay, south of france
- j vineyard & winery | 10/32
- pinot gris, california 2021

**Paco & Lola**
- albarino, galicia, spain

**La Playa**
- 10/32
- sauv blanc, maule valley, chile

**Sparkling**
- house sparkling | 8
- extra brut, mendoza argentina

**Chandon Splits**
- brut or rosé

**Moongoat Cold Bru**
- 5.50
- single-origin

**Colombiana Soda**
- 4

**Postobon Manzana Soda**
- 4

**Jarritos**
- 4
- lime or mandarin

**Agua de Minerale**
- 4
**SELVA.**

**BRUNCH**

**Sides**

- Corn Arepa | 8
  - queso fresco, corn, smoked salt
- Sweet Plantains | 10
  - butter & smoked salt
- Arroz | 8
  - mama’s rice
- Frijoles | 10
  - stewed smoked pork beans, housemade sour cream

**Main Dishes**

- Smashed Avo Patacon | 13
  - avocado toast
- Colombian Hot Dog | 13
  - chorizo, charred onions & peppers, cotija, aji mayo, chili jam, crushed lays
- Peruvian Scallop Crudo | 11
  - 3 on the half shell, fermented rocoto & aji amarillo, aji juice, allium oil, yucateco sal de gusano
- Buñuelos | 9
  - fried cassava fritters (savory or sweet)

**Drinks**

- Sangria | 10
  - argentinian red wine & brandy
- Bloody Mary | 12
  - selva bloody mary
  - vodka & selva bloody mary mix
  - upgrade to titos +2
- Screwdriver | 12
  - vodka & fresh orange juice
  - upgrade to titos +2
- Coffee
  - moongoat drip | 4
    - single-origin regular or decaf
    - make it a mocha +2
  - Cold Bru | 5.50
    - single-origin regular
  - Drip Mocha Borracha | 10
    - hot colombian coffee, coffee liqueur, cream, cinnamon whipped cream
- Carajillo | 10
  - brandy, cream, hot coffee, sugar

**Market Green Salad** | 12

- mixed greens, colombian farmers cheese, mixed market radishes, seasonal garnishes, cilantro buttermilk

**Selva Benedict** | 19

- arepas, poached eggs, aji amarillo hollandaise, breakfast sausage patty, yucca fries

**Yuccas Chorreadas** | 17

- cheese sauce, colombian farmers cheese, pork belly, pickled onion, fried egg, herbs

**Yawnings Bandeja** | 56

- chef’s choice beef, choice of colombian chorizo or blood sausage, chicharon, fried egg, rice, beans, arepa, plantains, avo

**Farmers Market Fried Egg** | 4

- fried crispy plantain, avo mash, beans, sofrito, fried egg

**Selva Bloody Mary** | 12

- vodka & selva bloody mary mix
- upgrade to titos +2

**Prosecco Mimosa** | 10

- orange, lulo, guanabana, or jamaica juice

**Prosecco** | 35

- arte of the andes | 45
- veuve | 70

**Mimosas**

- Prosecco Mimosa | 10
  - orange, lulo, guanabana, or jamaica juice
- Mimosa | 8
  - orange, lulo, guanabana, or jamaica juice

**Bottle of Sparkling + Juice**

- house | 29
- prosecco | 35
- arte of the andes | 45
- veuve | 70
NIÑOS
8
pick a protein + 2 sides
proteins          sides
chicken           rice
beef              beans
mushrooms         yucca fries
yucca fries      sweet plantains
sweet plantains  plantain chips
plantain chips   arepa
SELVA.

HAPPY HOUR
all day wednesday
thursday - sunday | 4 - 6pm

—— B I T E S ——
market ceviche | 12
chicken wangs | 9
pork belly chicharron | 9
mushroom croquettes | 8
arepas | 6
sweet plantains | 6
patacon con hogao | 7

—— S I P S ——
selva bomb | 10
colombian soda, cerveza, aquardiente
$6 well spirits w/mixer
$6 house wine
$2 off cocktails & margs
$2 off beers