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//
(SEDARED IS NGF)

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

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
(can be made spicy)

grilled spanish octopus | 15
charred octopus,
grilled seasonal veggies,
red chimmi aioli,
yucca strips

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

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
(can be made spicy)

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

coconut panna cotta | 13
seasonal fruit, toasted coconut, whipped cream

coconut panna cotta | 13
seasonal fruit, toasted coconut, whipped cream

DULCE
coconuts | 13
seasonal fruit, toasted coconut, whipped cream

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

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

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:
avocado halves | 4
fied egg | 4

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

sides
(small or large)

-----

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

sea scallops | MP
white rice, smoked salt, butter

LIMITED AVAILABILITY

Chef de Partie - Ryan Stormon | Executive Chef/Partner - Carlos Jurado | Bar Director - Mike Borowski

All of the items on our menu are Gluten Free unless denoted with a (NGF).
Items denoted with a (DF) are Dairy Free; however, several items can be made DF by request.
smashed avo patacon | 13
(avocado toast)
fried crispy plantain, avo mash,
beans, sofrito, fried egg

yucas chorreadas | 17
(cheese smothered yucca)
queso sauce, colombian farmers
cheese, pork belly, pickled onion,
fried egg, herbs

coyote chorizo | 11
sausage link
pork breakfast sausage | 8
two pork sausage patties

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

farmer’s market fried egg | 4

avocado halves | 4

smoked bacon | 7

fresh fruit | 10

selva benedict | 19
arepas, poached eggs,
aji amarillo hollandaise,
breakfast sausage patty,
yucca fries

market green salad | 12
mixed greens, colombian
farmers cheese, mixed market
radishes, seasonal garnishes,
cilantro buttermilk dressing

selva burger | 18
brioche, angus patty, iceberg, salsa
rosada, sharp cheddar, jalapeño jam,
lettuce, tomato, crushed lays, fried egg
served with yucca fries or salad

selva bandeja | 56
(steak & eggs)
chef’s choice beef, choice of
colombian chorizo or blood
sausage, chicharon, fried egg,
rice, beans, arepa, plantains, avo

french toast | 15
sweet plantains
basil blueberry jam,
whipped cream, coconut

buñuelos | 9
fried cassava fritters
(savory or sweet)

patacon con hogao | 9
twice fried smashed green
plantains served with a side of
colombian hogao

colombian chorizo | 11
sausage link

pork breakfast sausage | 8
two pork sausage patties

yuca fries | 8
cumin, garlic, cilantro

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

MIMOSAS
prosecco mimosa| 10
orange, lulo, guanabana,
or jamaica juice
mimosa | 8
orange, lulo, guanabana,
or jamaica juice

SANGRIA
sangria| 10
argentenian red wine & brandy

BLOODY MARY
selva bloody mary| 12
vodka & selva bloody mary mix
upgrade to titos +2

Screwdriver| 12
vodka & fresh orange juice
upgrade to titos +2

Sides
peruvian scallop crudo | 12
3 on the half shell, fermented
roccoto & aji amarillo, aji juice,
allium oil, yucateco sal de gusano

oblea | 8
arequipe, wafer, whipped
cream, blueberry jam

All of the items on our menu are Gluten Free unless denoted with a (NGF).
Items denoted with a (DF) are Dairy Free; however, several items can be made DF by request.
**BEER**
- **DRAFT | 8**
  - boomtown brewery
    - bad hombre, mexican style lager, 4.8%
  - beachwood
    - amalgamator, long beach, 7.1%
  - beachwood
    - hayabusa lager, long beach, 5%
  - brouwerij west
    - hazy ipa, san pedro, 6.8%
  - brouwerij west
    - unfiltered pilsner, san pedro, 5%
  - smog city
    - sabretoothed squirrel amber, torrance, 7%
  - brouwerij west
    - THINGS for your head, mango seltzer, san pedro, 6.5%
- **BOTTLED**
  - stem cider | 8
    - chile guava, lafayette, co, 5.2%
  - cerveza club classica | 8
    - lager, equador, 4.2%
  - cusquena | 8
    - dark lager, peru
  - cusquena | 8
    - golden lager, peru, 4.8%
  - pilsen callau | 8
    - pilsner, peru, 4.8%
  - aguila | 8
    - lager, colombia, 4%
  - club colombia dorada | 8
    - golden lager, colombia, 4.7%
  - refajo colombiano | 6/18
    - cerveza & colombian soda
      - (pitcher or pint)
  - bitburger non-alcoholic | 6

**DE 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
  - wente | 11/38
  - cab, livermore valley, ca
  - claroescuro vineyards | 12/44
  - malbec, vista flores, argentina
  - art of the andes | 11/36
  - pinot noir, mendoza, argentina
  - la playa | 10/34
  - red blend, colchagua valley, chile
  - odjell aliara | 16/55
  - red blend, padre hurtado, chile

- **WHITE**
  - house white | 8/24
  - gerard côte des roses | 10/32
  - chardonnay, south of france
  - j vineyard & winery | 10/32
  - pinot gris, california 2021
  - paco & lola | 10/32
  - albarino, galicia, spain
  - la playa | 9/30
  - rosé, maule valley, chile
  - la playa | 10/32
  - sauv blanc, maule valley, chile

- **SPARKLING**
  - house sparkling | 8
  - arte of the andes | 12
  - extra brut, mendoza argentina
  - chandon splits | 9
    - brut or rosé

**BEVERAGES**
- **DE SUR AMERICA**
  - cumbe aguardiente | 11
  - drakes rum | 9
  - ron viejo de caldas rum | 12

**COCKTAILS**

**14**

**batida**
- cachaca, fresh lime, house-made coconut cream

**la frambuesa**
- tequila, fresh lemon, passoa, vanilla, passion juice, fresh raspberries

**mezcal paloma**
- 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**
- **DE SUR AMERICA**
  - cumbe aguardiente | 11
  - drakes rum | 9
  - ron viejo de caldas rum | 12

- **DE SUR AMERICA**
  - cumbe aguardiente | 11
  - drakes rum | 9
  - ron viejo de caldas rum | 12

- **DE SUR AMERICA**
  - cumbe aguardiente | 11
  - drakes rum | 9
  - ron viejo de caldas rum | 12

- **DE SUR AMERICA**
  - cumbe aguardiente | 11
  - drakes rum | 9
  - ron viejo de caldas rum | 12
H A P P Y  H O U R
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