<table>
<thead>
<tr>
<th>Small Plates</th>
<th>Family Style</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mushroom Croquettes</strong></td>
<td>13</td>
</tr>
<tr>
<td>shroom gravy, chili jam, prosciutto</td>
<td></td>
</tr>
<tr>
<td><strong>Bunuelos</strong></td>
<td>8</td>
</tr>
<tr>
<td>fried cassava fritters (savory or sweet)</td>
<td></td>
</tr>
<tr>
<td><strong>Farm Green Salad</strong></td>
<td>12</td>
</tr>
<tr>
<td>herby cilantro dressing, feta, radish, crispy shallots</td>
<td></td>
</tr>
<tr>
<td><strong>Long Beach Mushrooms</strong></td>
<td>14</td>
</tr>
<tr>
<td>grilled mixed mushrooms, yeasted butter, leeks, brown butter crumbs</td>
<td></td>
</tr>
<tr>
<td><strong>Proteins</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Market Fish</strong></td>
<td>23/42</td>
</tr>
<tr>
<td>hogao sofrito, caper berries, charred lime, fennel (1 or 2 fillets)</td>
<td></td>
</tr>
<tr>
<td><strong>Heritage Pork Chop</strong></td>
<td>33</td>
</tr>
<tr>
<td>blueberry hibiscus jus, lime, tumeric</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Pollo</strong></td>
<td>22/37</td>
</tr>
<tr>
<td>selva spice, lime (1/2 or full)</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Pollo</strong></td>
<td>22/37</td>
</tr>
<tr>
<td><strong>Braised Greens</strong></td>
<td>10/13</td>
</tr>
<tr>
<td>collards &amp; cabbage with smoked pork belly</td>
<td></td>
</tr>
<tr>
<td><strong>Yucca Fries</strong></td>
<td>7/10</td>
</tr>
<tr>
<td>cumin, garlic, cilantro</td>
<td></td>
</tr>
<tr>
<td><strong>Arroz &amp; Frijoles</strong></td>
<td>9/12</td>
</tr>
<tr>
<td>mama’s rice, stewed smoky pork &amp; beans, marigolds, housemade sour cream</td>
<td></td>
</tr>
<tr>
<td><strong>Dulce</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Coconut Panna Cotta</strong></td>
<td>12</td>
</tr>
<tr>
<td>seasonal fruit, lulo purée, pickled kumquats, whipped cream</td>
<td></td>
</tr>
<tr>
<td><strong>Oblea</strong></td>
<td>6</td>
</tr>
<tr>
<td>caramelized condensed milk, crispy wafer, seasonal jam</td>
<td></td>
</tr>
</tbody>
</table>

4137 E. Anaheim St. | Long Beach, CA | 90804
Phone: (562) 343-5630 | Web: selvalbc.com
BEER

DRAFT | 8
stone
buenacervesa, escondido, ca
beachwood
amalgamator, long beach, ca
beachwood
hayabusa lager, long beach, ca
brouwerij west
hazy ipa, san pedro, ca
brouwerij west
unfiltered pilsner, san pedro, ca
smog city
sabretoothed squirrel amber, torrance, ca
smog city
from LA wit love, torrance, ca
chimay | 10
triple white ale, belgium

BOTTLED
stem cider | 8
chile guava, lafayette, co
brouwerij west | 8
dog ate my homework, blackberry ale, san pedro, ca
bitburger non-alcoholic | 6

ESPECIAL
refajo colombiano | 6/18
cerveza & colombian soda
(pitcher or pint)

DE COLOMBIA
cumbe aguardiente | 11
drakes rum | 9
drakes vodka | 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
whiskey, demerara aromatic bitters
+2 cumbe aguardiente

MARGARITAS | 12/50

tradicional
altos reposado, fresh lime juice, agave
spicy lulo
altos reposado, fresh muddled jalapeños, lulo
jamaica-rita
altos reposado, hibiscus, agave
seasonal
+2 add lulo, jamaica, or guanabana to your margarita

DRINKS

RED
house red | 8/24
went | 11/38
cab, livermore valley, ca
altos del plata | 10/34
malbec, mendoza, argentina
art of the andes | 11/36
pinot noir, mendoza, argentina
la playa | 10/34
red blend, colchagua valley, chile

WHITE
house white | 8/24
gerard côte des roses | 10/32
chardonnay, south of france
terlato | 10/32
pinot grigio, friuli italy
paco & lola | 10/32
albarino, galicia, spain
la playa | 9/30
rosé, maule valley, chile
kim crawford | 10/32
sauvignon blanc, new zealand

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

BEVERAGES | 4
colombiana soda
jarritos lime or mandarin agua de minerale
electrolyte moongoat
SELVA.

HAPPY HOUR
wednesday-sunday | 4-6 pm

BITES
market ceviche | 12
chicken wangs | 9
pork belly chicharron | 9
mushroom croquettes | 8
arepas | 7
sweet plantains | 7

SIPS
$6 well spirits w/mixer
$6 house wine
$2 off cocktails & margs
$2 off beers

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BRUNCH

smashed avo patacon | 12
(avo toast)
fried crispy plantain, avo mash, beans, sofrito, fried egg

yuccas chorreadas | 16
(cheese smothered yucca)
queso sauce, feta, pork belly, pickled onion, fried egg, herbs

market green salad | 11
herby cilantro ranch, feta, market radish, crispy shallots

mama’s rice

arroz | 7
mama’s rice

frijoles | 9
stewed smoked pork beans, housemade sour cream

colombian chorizo | 10
sausage link

pork breakfast sausage | 7
two pork sausage patties

farmer’s market fried egg | 3

avo mash, beans, arepa, fried egg, sweet plantain

sides

smoked bacon | 6

smashed avo patacon

(avocado toast)
fried crispy plantain, avo mash, beans, sofrito, fried egg

fajita-style chorizo | 8
charred onions, peppers, cotija, aji mayo, chili jam, crushed lays

frijoles | 9
stewed smoked pork beans, housemade sour cream

SANGRIA

sangria | 10
argentinian 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

mimosa | 10
mama’s rice

arroz | 7
mama’s rice

frijoles | 9
stewed smoked pork beans, housemade sour cream

mimosa | 8
orange, lulo, guanabana, or jamaica juice

mimosa | 6
orange, lulo, guanabana, or jamaica juice

bottle of sparkling + juice

house | 29
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

selva bandeja | 50
(steak & eggs)
flat iron steak, pork belly, colombian chorizo, rice, avo, beans, arepa, fried egg, sweet plantain

selva benedict | 18
arepas, poached eggs, aji amarillo hollandaise, breakfast sausage patty, yucca fries

French toast | 14
sweet plantains
basil blueberry jam, whipped cream, coconut

smoked bacon | 6

moongoat drip | 4
single-orgin regular or decaf
make it a mocha +2

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