SELVA.

SMALL PLATES

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)

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)

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
(DF)

FAMILY STYLE

proteins

market fish | 24/43
hogao 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)
(can be made spicy)

LIMITED AVAILABILITY

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

sea scallops | MP
white rice, smoked salt, butter

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)

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**

DULCE

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

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

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

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

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Items denoted with a (DF) are Dairy Free; however, several items can be made DF by request.

BRUNCH

smashed avo patacon | 13
(avocado toast)
fried crispy plantain, avo mash, beans, sofrito, fried egg

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

colombian hot dog | 13
chorizo, charred onions & peppers, cotija, aji mayo, chili jam, crushed lays
(NGF)

el gringo | 17
2 eggs any style served with toast & fruit, with the choice of breakfast sausage or smoked bacon
(NGF)

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

oblea | 8
arequipe, wafer, whipped cream, blueberry jam
(NGF)

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
(NGF)

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
(NGF)

buñuelos | 9
fried cassava fritters (savory or sweet)

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

farmer's market fried egg | 4

avocado halves | 4

smoked bacon| 7

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

colombian chorizo | 11
sausage link

pork breakfast sausage | 8
two pork sausage patties

yucca fries | 8
cumin, garlic, cilantro
(DF)

fresh fruit | 10

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

SANGRIA

sangria| 10
argentinian red wine & brandy

BLOODY MARY

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

SCREWDRIVER

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

COFFEE

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

cold bru | 5.50
single-orgin regular

drip mocha borracha | 10
hot colombian coffee, coffee liqueur, cream, cinnamon whipped cream

carajillo | 10
brandy, cream, hot coffee, sugar

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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%

chimay | 10
triple white ale, belgium, 8%

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

SELVA.

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

WINE

RED

house red| 8/24

wente | 11/38
cab, livermore valley, ca

claroscuro 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

odfjell 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

moongoat cold bru | 5.50
single-origin

colombiana soda | 4

postobon manzana soda | 4

jarritos| 4
lime or mandarin

agua de minerale | 4

SELVA.

HAPPY HOUR

all day wednesday

thursday - sunday | 4 - 6pm

BITES

market ceviche | 12

chicken wangs | 9

pork belly chicharron | 9

mushroom croquettes | 8

arepas | 6

sweet plantains | 6

patacon con hogao | 7

SIPS

selva bomb | 10

colombian soda, cerveza, aquardiente

$6 well spirits w/mixer

$6 house wine

$2 off cocktails & margs

$2 off beers