

ENTRADAS DE LA CASA (APPETIZERS)

La Buena Causa

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

La Causa Tropical

Jumbo Shrimp (Prawn), lime and panca infused potato, mango salsa and fresh avacodo. **13**

Empanadas

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

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**

Crab Spring Roll

Jumbo lump Crab, onions, peppers, Manchego cheese, cilantro, rocoto aioli & mango salsa **10**

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**

Tomates Rostizados

Roasted tomatoes marinated in olive oil, buffalo mozzarella, pine nut pesto & balsamic. **12**

DESSERTS

El Rey Brulee

100% cacao venezolano custard with crisp sugar glaze. **9**

Peaches and Cream

Cinnamon & sugar bread pudding with bourbon soaked peaches. **9**

Pot of Mousse

Bittersweet and white chocolate mousses, dark chocolate "pot" cappuccino tartufo chocolate. **9**

Pastel deTres Leches

Extra moist cake soaked in three-milks. **9**

Crystal Bowl

Seasonal fruit and berries with house made tropical sorbet. **9**

Banana Flan

Banana ice cream, banana chutney, caramelized bananas. **9**

Selva Sundae

Coconut gelato & guava sorbet with slow roasted rum pineapple. **9**



941-362-4427

Gift Certificates available.

Children's selections available upon request.

Private functions and catering available.

1345 Main Street
Sarasota, FL 34236

www.SelvaGrill.com
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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

Oyster 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 traditional lime marinade, Tuna in ginger sauce & Maya Shrimp. **13**

Pulpo al Olivo

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

Tartara de Atun

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

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. **33**

Selva's Seafood Paella

Shrimp, Mussels, Calamari, and a Jumbo Sea Scallop. Served in a saffron risotto with Chorizo and topped with a 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

Traditional NY Strip

New York Strip, truffle parmesan fries & port demi. **38**

Selva's Famous Skirt Steak

Skirt Steak over sweet plantains, beet relish with Selva's chimichurri. **29**

Lomo Saltado

Wok fried Sirloin, tomato & onion, aji soy sauce, rice & crispy yucca. **26**

Andean Rack of Lamb

New Zealand Rack of Lamb, truffle chive risotto, roasted asparagus, macadamia nut herb pesto & rosemary demi. **43**

Veal Chop Americano

Bone in fourteen ounce Veal Chop, macadamia nut Huacatay pesto, roasted asparagus and Peruvian purple potatoes. **39**

Slow Braised Short Ribs

Slow braised Short Ribs in Selva's own sweet demi glaze served with Israeli curry cous cous risotto and roasted asparagus. **34**

Roasted Pork Tenderloin

Grilled with a sweet chili glaze, served with roasted asparagus and purple mash potato. Port wine demi glaze. **29**

Arroz con Pato

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

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. **27**

Plato Vegetariano

Mirin roasted tofu, bok choy, and long grain rice & shitake mushroom hoisin sauce. **22**

SIDES 6

Fingerling Potatoes

Green Pea Risotto

Truffle Parmesan Fries

Sweet Plantains

Truffle Chive Risotto

Grilled Asparagus

Curry Cous Cous

Ta-Ca-Cho

Jasmine Rice

Yuca a la Huancaína

Plantain Chips

Grilled Cuzco Corn

Wok Vegetables