

# SELVA ROSA

## APPETIZERS

"TO SHARE"

### QUESO & CHIPS 8

Add chorizo +3

### GUACAMOLE CASERO

Avocado, onion, tomato, cilantro, jalapeno, tempura nori chips. 12  
Chicharron +6

### EDAMAME FUEGO

Charred edamame, sweet soy, garlic, chile de arbol. 9

### STREET CORN

Roasted corn, cotija cheese, crema, cilantro, tajin. 12  
Off the cob +2

### RICE BOCADITOS\*

Spicy tuna, crispy rice, avocado, scallion, truffle sweet soy, yuzu aioli. 15

### CRISPY SHRIMP

Chicharron panko, agave sriracha, charred lemon. 16

### JALISCO BAO BUNS

Crispy bao buns, queso fresco, cucumber, pickled onion, guajillo aioli.  
Pork carnitas 11 | Beef birria 13

### MINI EMPANADAS

Sweet corn masa, ropa vieja, cilantro garlic. 12

### JALAPENO CRAB RANGOON

Crab, roasted jalapeno, cream cheese, bacon, tamarind soy. 13

### CEVICHE CLASSICO\*

Leche de tigre, aji amarillo, red onion, cilantro, tobiko, rice chip.  
Shrimp 18 | Corvina 21

### AHI TUNA TRUFFLE\*

Ahi tuna, avocado, red onion, cilantro, sweet soy, tostadas. 15

### CRUDO TAQUITOS\*

Wonton shell, ahi tuna, guacamole, scallion, serrano, red onion, crispy garlic. 14

### LOBSTER FLAUTAS

Corn tortilla, lobster, roasted corn, cotija cheese, crema, creamy chipotle. 15

### OCTOPUS CHICHARRON

Spanish octopus, chile guajillo, pineapple sauce, yuzu aioli, pickled onion. 21

### TACOS DE WAGYU

A5 miyazaki wagyu beef, nixtamal corn tortillas, heirloom tomato salsa, guajillo salt.  
33 per oz (3oz minimum)

## VERDE Y FRESCO

"FRESH"

### TACO SALAD

Flour tortilla, lettuce, crema, pico mix, guacamole, shredded cheese.  
Shredded chicken tinga 12 | Seasoned Ground beef 14  
Guajillo Lime Chicken 15 | Skirt Steak 17

### COBB SALAD

Romaine, avocado, tomato, bacon, red onion, shredded cheese, egg, avocado ranch.  
Achiote Grilled Shrimp 17 | Blackened Salmon 18

## TIRADITOS

"RAW"

Available after 1pm

### HAMACHI VERDE\*

Yellowtail, avocado, cucumber, serrano, pickled red onion, aguachile verde. 15

### SALMON ROJO\*

Sushi grade salmon, red onion, mandarin, cucumber, crispy garlic, grapefruit aguachile. 16

### CEVICHE DE PULPO

Spanish octopus, lime, cilantro, avocado, red onion, serrano, ponzu. 17

## FUERTES DE LA SELVA

"CHEF DRIVEN CREATIONS"

### QUESADILLA MAYA

Flour tortilla, queso oaxaca, Mexican rice, black beans.  
Chile lime steak 18 | Adobo grilled chicken 16  
Achiote shrimp 20 | Pork carnitas 18

### CHIMICHANGA AZTECA

Crispy flour tortilla, queso, crema, pico mix, Mexican rice, pork belly beans.  
Chile lime steak 17 | Adobo grilled chicken 16  
Achiote shrimp 20 | Pork carnitas 18

### BURRITO NORTENO

Flour tortilla, blistered potatoes, Mexican rice, black beans, pico mix, queso rosa.  
Chile lime steak 17 | Adobo grilled chicken 16  
Pork carnitas 17

### COMBO PLATTER

Ground beef taco, chicken enchilada, bean burrito, cheese quesadilla, queso, crema, avocado, Mexican rice, pork belly beans. 20

### ENCHILADAS VERDES

Shredded chicken, plantain tortilla, salsa verde, crema, queso cotija, pickled onion, Mexican rice. 21

### WAGYU RITUAL PICANHA

8oz American wagyu picanha, guajillo miso butter, Mexican rice, pork belly beans, guacamole salad, queso fresco. 36

### CHURRASCO AL CARBON

Angus skirt steak, black beans, seasonal vegetables, yuca, pickled onions, avocado crema, shiso chimichurri. 28

### MAHI A LA TALLA

Grilled mahi mahi, chipotle honey miso, street corn esquites, Mexican rice, pico mix. 19

### CHULETA LUJOSA

14oz bone in pork chop, Mexican rice, seasonal vegetables, mole demi-glace. 24

### CARNITAS SACRAMENTO

Slow roasted confit pork, Mexican rice, pork belly beans, guacamole salad, queso fresco, salsa habanero. 21

### POLLO A LA BRASA (half chicken)

24hr marinated charred chicken, cilantro, Mexican rice, black beans, tostones, pickled onions, aji verde. 19

### SANGRIA SALMON

Norwegian salmon, sangria glaze, Mexican rice, black beans, pineapple pico. 22

### CAMARONES ASADOS

Grilled shrimp, Mexican rice, black beans, guacamole salad. 22  
◇ Garlic Parmesan ◇ Chipotle Diablo ◇ Butter Lemon Pepper

## SUSHI

Available after 1pm

### MODERNO

"JAPANESE LATIN INSPIRED"

#### PICANHA ROLL

Shrimp tempura, queso frito, avocado, sweet plantain, torched Wagyu, truffle sweet soy, avocado crema. 25

#### KING SHISO\*

Crab, cream cheese, cucumber, avocado, salmon, shiso chimichurri, balsamic reduction, crispy garlic. 16

#### DULCE VICIO

Shrimp tempura, cream cheese, avocado, torched tuna, sweet potato strings, aji vinaigrette. 15

#### HAMACHI MAMI\*

Yellowtail, avocado, cucumber, red onion, shrimp, cilantro, crispy garlic, leche de tigre. 15

#### STREET SAMURAI

Crab, cucumber, cream cheese, avocado, jalapeno, mexican street corn, guajillo aioli. 16

#### BIRRIA TEMPURA ROLL (fried)

Slow braised beef birria, cream cheese, avocado, caramelized onion, cilantro, Yuzu aioli, consome. 17

## CLASSIC ROLLS

#### CALIFORNIA

Crab, avocado, cucumber. 12

#### SPICY TUNA

Ahi tuna, spicy mayo, scallion. 13

#### SHRIMP TEMPURA

Crispy shrimp, avocado, eel sauce. 14

#### SALMON AVOCADO

Salmon, avocado. 14

#### PHILADELPHIA

Salmon, cream cheese, cucumber. 14

#### VEGGIE ROLL

Seasonal veggies, avocado, aji vinaigrette, spicy mayo. 11

## NIGIRI / SASHIMI

#### SAKE - SALMON 4/8

#### MAGURO - TUNA 5/10

#### EBI - SHRIMP 4/8

#### UNAGI - BBQ EEL 5/10

#### HAMACHI - YELLOWTAIL 5/10

#### TAKO - OCTOPUS 6/12

(Ask your server about our daily fish list)

## TAQUERIA

"HANDMADE"

Served with rice & beans.

### CARNE ASADA (3)

Thinly sliced angus ribeye, corn tortilla, cilantro, onion, guacamole, salsa tatemada. 15

### CARNITAS (3)

Slow roasted confit pork, corn tortilla, cilantro, pickled onions, salsa habanero. 14

### AL PASTOR (3)

Achiote marinated pork, corn tortilla, cilantro, onion, grilled pineapple, salsa morada. 14

### BIRRIA (3)

Slow braised beef birria, corn tortilla, cheese, cilantro, onions, consome, salsa tatemada. 15

### POLLO ASADO (3)

Adobo grilled chicken, corn tortilla, pico mix, cilantro, avocado ranch. 14

### CRISPY PORK BELLY (3)

Chicharron, corn tortilla, guacamole, queso fresco, pickled onion, salsa tamarindo. 15

### TEJANOS (3)

Hard or soft tortilla, lettuce, shredded cheese, tomato, Shredded chicken or Ground Beef. 14

### TACO BACANO (2)

Plantain tortilla, ropa vieja, avocado, black beans, pickled onion, queso fresco, avocado crema. 15

### TOFU AL PASTOR (2)

Achiote marinated crispy tofu, corn tortilla, cilantro, onion, grilled pineapple, salsa morada. 12

### ENSENADA STYLE (2)

Topo Chico tempura batter, flour tortilla, cabbage, pico mix, guajillo aioli.  
Achiote Shrimp 14 | Grouper 15

### PICANHA TACO (1)

American wagyu, crispy cheese crust, corn tortilla, cilantro, onion, heirloom tomato salsa. 10

## PARRILLA

"FIRE ROASTED"

Served with Mexican rice, pork belly beans, lettuce, pico mix, queso fresco, blistered potatoes, onion, bell pepper tortillas.

### FAJITA GUISADA

Guajillo lime chicken 20 | Adobo grilled chicken 23  
Achiote Shrimp 25

### ASADO SELVA ROSA

Guajillo lime chicken, adobo grilled chicken, achiote shrimp, chorizo. 34

### SHORT RIB TAQUIZA

Bone in birria, consome, cilantro, onion, salsa. 38

### VEGETARIAN FAJITAS

Cherry tomato, mushroom, sweet potato, bell pepper, onion, guajillo chile rubbed. 18

# SELVA ROSA

## BEBIDAS

### FOUNTAIN DRINKS

Coke, Coke Zero, Sprite, Diet Coke, Mr. Pibb, Lemonade, Hibiscus Tea (sweet or unsweetened). 3.5

## MOCKTAILS

### SELVABERRY

Berry Mint Agua fresca. 10

### CUCU BREEZE

Cucumber Lime Agua fresca. 10

## CAFE Y MÁS

ESPRESSO 3 Dbl 5

COFFEE 5

SPIKED ESPRESSO SHOTS 4

HORCHATA CAPPUCINO 9

BLACK SESAME LATTE 8

ESPRESSO MARTINI 14

## SELVA ELIXIRS

### SAKE SANGRIA

Junmai sake, white wine, kumquat, lychee, orange juice. gl 12 carafe 35

### CASA JAGUAR

Tequila blanco, house sour mix, orange juice, orange liqueur. 12

### CASA JAGUAR FROZEN

Tequila blanco, house sour mix, orange liqueur, triple sec, lime. 14  
 ◊ Flavor upgrade +2  
 Strawberry, mango, passion fruit.

### MARGARITA FRESCA

Tequila blanco, agave nectar, lime. 13  
 ◊ Flavor upgrade +2  
 Strawberry, passion fruit, watermelon, dragon fruit, jalapeno.

### MATCHA MOJITO

Rum, lime, mint, matcha, dragon fruit cold foam. 13

### GEISHA OLD FASHIONED

Mezcal joven, Japanese whisky, simple, hibiscus yuzu bitters, smoked. 15

### YUZU PALOMA

Tequila blanco, fresh grapefruit, yuzu simple, Fever-Tree. 13

### SAKURA SPRITZ

Junmai sake, vodka, cherry blossom tea, prosecco. 13

### MIDNIGHT NINJA

Tequila blanco, black sesame orgeat, licor 43. 14

### SUMO DORADO

Condesa Mexican gin, kumquat, ginger, orgeat, lemon. 15

### KYOTO VERDE

Tequila blanco, cucumber, wasabi, lime, agave. 13

### SEÑORITA LYCHEE

Nigori sake, vodka, yuzu, lychee. 13

## BOTTLES

CORONA 6  
 XX LAGER 6  
 MODELO 6

HEINEKEN 6  
 BUD LIGHT 5  
 MICHELOB ULTRA 5

## DRAFTS

CORONA LIGHT 6  
 XX LAGER 6  
 XX AMBER 6

BLUE MOON 6  
 JAI ALAI 6  
 SAPPORO 6

MODELO 6  
 NEGRA MODELO 6  
 PACIFICO 6

MILLER LITE 5  
 YUENGLING 5

## VINOS & SAKE

### WHITES

STONE CAP, RIESLING, COLUMBIA VALLEY 2023

STONE CAP, CHARDONNAY, COLUMBIA VALLEY 2023

MICHELE CHIARLO, NIVOLE MOSCATO D'ASTI

SANTA MARGHERITA, PINOT GRIGIO 2024

CHALK HILL, CHARDONNAY 2024

OLIVIER LEFLAIVE, BOURGOGNE, ALIGOTE, RECOLTE DU DOMAINE 2023

CASA LUNA, SAUVIGNON BLANC, VALLE DE GUADALUPE, MEXICO 2023

### ROSADO

REVELATION, ROSE, COLUMBIA VALLEY 2023

CASA LUNA, ROSE, VALLE DE GUADALUPE, MEXICO 2023

### BUBBLES

RUFFINO PROSECCO

VEUVE CLICQUOT CHAMPAGNE BRUT

DOM PERIGNON

GL BTL

6 22

6 22

12 45

12 45

13 50

14 52

20 78

GL BTL

10 36

16 60

GL BTL

12 48

140

694

### SAKE

NAGINATA JUNMAI DAIGINJO

HAKURAKUSEI JUNMAI DAIGINJO THE CONNOISSEUR

SHIMIZU NO MAI JUNMAI DAIGINJO PURE DUSK

SHIMIZU NO MAI JUNMAI NIGORI PURE SNOW

SHO CHIKU BAI GINJO

SHO CHIKU BAI JUNMAI NIGORI SAKE

### ROJOS

STONE CAP, MERLOT, COLUMBIA VALLEY 2021

STONE CAP, CABERNET SAUVIGNON, COLUMBIA VALLEY 2022

MEIOMI, PINOT NOIR, 2024

JUSTIN, CABERNET SAUVIGNON, PASO ROBLES 2022

EPONYMOUS, CABERNET SAUVIGNON, NAPA VALLEY 2021

CAYMUS, CABERNET SAUVIGNON, NAPA VALLEY 2023

GL BTL

15 btl (750ml) 145

12 btl (750ml) 120

btl (300ml) 40

btl (300ml) 35

btl (300ml) 24

btl (375ml) 27

GL BTL

7 26

7 26

12 44

12 44

16 58

35 135

Gluten Free 🌾 Vegetarian 🌿 Peanut 🥜 Spicy 🌶️ Ice 🧊

**CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. \* Parties of 6 or more: 20% gratuity. Please notify us of any known food allergies. Specific dishes do contain nuts or use ingredients that may be manufactured in a facility that processes nuts.