

SELVA ROSA

• COCINA & BAR •

APPETIZERS



CHEESE DIP 10

Add Bean +2
Add Chorizo +3
Add Shrimp +4

QUESO FUNDIDO 15

Melted Oaxaca cheese, Mexican chorizo and poblano pepper, served in a traditional hot molcajete.

GUACAMOLE DE LA SELVA 12

Avocado, onion, tomate, cilantro and lime juice.

🌹 Add Pork Belly +6

COCONUT SHRIMP 16

Six crispy coconut-breaded shrimp with a sweet, nutty flavor.

MINI EMPANADAS 12

Sweet flour empanadas filled with Shredded beef and served with cilantro-garlic sauce.

BIRRIA EMPANADAS 15

3 empanadas filled with birria beef and shredded cheese, served with birria broth and aioli mayo on the side.

JALISCO BAO BUNS

Crispy bao buns topped with queso fresco, carrots-cucumber slaw and guajillo aioli.

🌹 Pork Carnitas 11

🌹 Beef Birria 13

AHI TUNA TRUFFLE 18

Ahi tuna, avocado, red onion and cilantro, served with sweet soy and tostadas.

JALAPENO CRAB RANGOON 13

Crab filling, roasted jalapeno, and tamarindo soy sauce.

OCTOPUS CHICHARRON 21

Spanish octopus with guajillo chile, pineapple sauce yuzu aioli and pickled onions.

CEVICHE CLASICO

Leche de tigre, aji Amarillo, red onion, cilantro and tobiko, served in a rice chip.

🌹 Shrimp 20

🌹 Swai 18

CEVICHE DE PULPO 20

Spanish octopus, lime juice, cilantro, avocado and serrano pepper finished ponzu sauce.

STREET CORN 13

Roasted corn topped with cotija cheese, mayonnaise, cilantro and tajin.

🌹 Off The Cob +2

PICANHA WILD TOSTONES 18

Golden crispy tostones layered with flame-grilled picanha, fresh guacamole, vibrant pico de gallo, and queso fresco for a bold tropical bite.

LOBSTER FLAUTAS 16

Fried corn tortillas filled with lobster and roasted corn, topped with cotija cheese, crema and creamy chipotle sauce.



JUNGLE FAVORITES

CHIMICHANGA AZTECA

Crispy flour tortilla filled with your choice of protein and served with Mexican rice, romaine lettuce, pico de gallo and crema.

- 🌿 Adobo Grilled Chicken 17
- 🌿 Chile Lime Steak 18
- 🌿 Achiote Shrimp 20

CHORIPOLLO 21

Grilled adobo chicken breast topped with queso dip and Mexican chorizo, served with Mexican rice and refried beans.

- 🌿 Add Achiote Shrimp +5

QUESADILLA SELVA ROSA

Flour tortilla, queso oxaca served with Mexican rice and romaine lettuce, pico de gallo, crema and guacamole.

- 🌿 Adobo Grilled Chicken 17
- 🌿 Chile Lime Steak 18
- 🌿 Achiote Shrimp 20

BURRITO GEMELOS

Two flour tortilla filled with grill bell peppers and grill onion with choice of protein, top with cheese dip and romaine lettuce, pico de gallo and sour cream side of Mexican rice.

- 🌿 Adobo Grilled Chicken 17
- 🌿 Chile Lime Steak 18
- 🌿 Achiote Shrimp 20

ENCHILADA SUPREMA 18

Four enchiladas one of each, cheese, refried beans, ground beef and shredded chicken. Topped with ranchera sauce and served with romaine lettuce, pico de gallo and sour cream.

QUESADILLA TULUM 20

Flour tortilla filled with grilled achiote shrimp, grilled bell peppers and onions, served with cilantro rice and salad.

BURRITO SELVA ROSA

Flour tortilla filled with Mexican rice, black beans, pico de gallo and romaine lettuce then topped with cheese dip. You can choice duo or trio.

- 🌿 Adobo Grilled Chicken 17
- 🌿 Chile Lime Steak 18
- 🌿 Achiote Shrimp 19
- 🌿 Duo 21
- 🌿 Trio 23

LOBSTER ENCHILADAS 22

Creamy maine lobster enchiladas with a hint of chipotle and poblano pepper, served with cilantro rice and black beans.

BIRRIA QUESADILLA 22

Flour tortilla filled with brisket birria, chihuahua cheese, red onion and cilantro served with birria broth on the side.

FLAUTAS 20

Fried corn tortillas filled with marinated shredded chicken topped with romaine lettuce, pico de gallo, sour cream, guacamole and queso fresco. Served with Mexican rice and salsa verde.

ENCHILADAS VERDES 18

Three chicken enchiladas topped with tomatillo sauce and cheese, served with Mexican rice and salad.

ENCHILADAS RANCHERAS 20

Two cheese enchiladas topped with grilled bell pepers, onion, pulled pork and ranchera sauce served with Mexican rice and black beans.

CARNITAS SACRAMENTO 21

Slow-roasted confit pork, served with Mexican rice, black beans and guacamole salad.

NACHOS SALVAJES

Tortillas chips topped with queso dip, refried beans, mozzarella cheese, romaine lettuce, pico de gallo, sour cream, jalapenos and guacamole with your choice of protein.

- 🌿 Ground Beef 15
- 🌿 Shredded Chicken 16

NACHO FAJITA

Tortilla chips topped with grill peppers and onion, cheese dip, choise of your protein.

- 🌿 Adobo Grilled Chicken 16
- 🌿 Chile Lime Steak 17
- 🌿 Achiote Shrimp 18

JUNGLE BOWL

Your choice of protein served over Cilantro rice and black beans, topped with romaine lettuce, roasted corn, queso fresco, pico de gallo, aioli and avocado.

- 🌿 Adobo Grilled Chicken 18
- 🌿 Chile Lime Steak 19
- 🌿 Achiote Shrimp 20



SELVA SALADS

TACO SALAD

Lettuce, crema, pico de gallo, guacamole and shredded cheese, served in a crispy tortilla shell.

- 🌿 Adobo Grilled Chicken 15
- 🌿 Chile Lime Steak 16
- 🌿 Achiote Grilled Shrimp 18

AVOCADO SALAD

Fresh avocado served over a bed of spinach with cherry tomatoes, red onions and cilantro finished with lime juice and your choice of protein.

- 🌿 Adobo Grilled Chicken 18
- 🌿 Skirt Steak 26
- 🌿 Achiote Grilled Shrimp 21



FROM THE SEA

RED WINE SALMON 25

Norwegian salmon glazed with red wine sauce, served with white rice and refreshing mango pico de gallo.

CAMARONES AL MOJO 22

Grilled garlic shrimp served with white rice, tostones and salad.

CAMARONES A LA DIABLA 22

Grilled shrimp tossed in our chef's special chipotle sauce, served with white rice, fried yuka and salad.

FRIED RED SNAPPER MP

Our red snapper is marinated in caribbean garlic-pepper sauce and Served with white rice, tostones and romaine lettuce tossed with lime juice, red onion, tomatoes and avocado.

MAHI MAHI 24

Pan-seared Mahi-Mahi with lemon-garlic butter, served over white rice and topped with roasted street corn and honey- mizu sauce.

THE GRILL



ASADO SELVA ROSA 43

A sizzling skillet with grilled quarter chicken, ribeye, argentina smoked sausage, Achiote shrimp, grilled cambray onions and jalapeno. served with Mexican rice, refried beans salad and your choice of flour or corn tortilla.

SHORT RIB TAQUIZA 38

Home-made 24-hour slow-cooked bone-in short rib, served in a hot skillet with Mexican rice, refried beans and salad.

CARNE ASADA 30

Char-grilled Ribeye steak topped with grilled cambray onions, served with Mexican rice, refried bean, guacamole, salad and choice of flour or corn tortilla.

WAGYU RITUAL PICANHA 34

10-oz American Wagyu picanha with guajillo-miso butter, served with Mexican rice, refried beans and guacamole salad.

THE FIRE TOMAHAWK EXPERIENCE MP

Premium tomahawk steak grilled to perfection, flambeed and carved tableside for an unforgettable dining experience. Finished with roasted garlic-herb butter. Perfect for sharing.

CHURRASCO AL CARBON 36

12-oz skirt steak topped with chimichurri, served with black beans, white rice, fried yuka and aioli.

MOLCAJETE 40

A hot lava-rock molcajete with chile lime steak, adobo-grilled chicken, achiote shrimp, Mexican chorizo, cactus, queso fresco, grilled bell peppers and onions, pulled pork, bacon wrapped jalapeno and grilled cambray onions, served with Mexican rice, refried beans, salad and choice of flour or corn tortilla.

POLLO A LA BRASA 24

24-hr-marinated charred quarter chicken, served with cilantro white rice, black beans, French fries and aioli verde.

FAJITAS

Served with Mexican rice, refried beans, romaine lettuce, pico de gallo, sour cream, guacamole and your choice of flour or corn tortilla.

🌮 Adobo Grilled Chicken	20
🌮 Chile Lime Steak	23
🌮 Achiote Shrimp	25
🌮 Grilled Veggies	18
🌮 Duo	27
🌮 Trio	30

SIGNATURE TACOS

All tacos are served with rice and beans (except lettuce wrap and cheese taco)

LETTUCE WRAP TACOS

Romaine lettuce taco shells filled with grilled corn, onions and bell peppers, with your choice of protein. Topped with queso fresco, pico de gallo and chipotle sauce.

🌮 Adobo Grilled Chicken	17
🌮 Chile Lime Steak	18
🌮 Achiote Shrimp	19

PORK BELLY TACOS 19

Corn tortillas filled with pork belly and guacamole, topped with pickled onions and queso fresco. Served with Mexican rice and black beans.

POLLO ASADO 17

Three corn tortillas, filled with adobo grilled chicken, pico de gallo and queso fresco served with Mexican rice and refried beans.

AL PASTOR 19

Achiote marinated pork served in corn tortilla with cilantro, onions and grilled pineapple. Served with Mexican rice and refried beans.

STEAK TACOS 19

Three corn tortillaS filled with skirt steak, red onion and cilantro served with Mexican rice and refried beans.

BAJA FISH TACOS 19

Two Flour tortillas filled with breaded fish, coleslaw, pico de gallo, queso fresco and chipotle sauce.

SHRIMP TACOS 19

Two handmade corn or flour tortillas filled with shrimp, roasted corn, cotija cheese, cilantro and avocado finished with creamy lime mayo.

PORK CARNITAS 18

Slow-roasted confit pork served in corn tortillas with cilantro and red onions. Served with Mexican rice and black beans.

CHEESE TACO 17

Three crispy cheese-shell tacos filled with your choice of protein and topped with pico de gallo, queso fresco and chipotle sauce.

BIRRIA TACOS 20

Slow-braised beef birria served in corn tortilla with cheese, cilantro and onions. Served with birria broth Mexican rice and black beans.



SELVA SUSHI EXPERIENCE



PICANHA ROLL 25

Shrimp tempura, avocado, cream cheese and sweet plantain, topped with torched wagyu, truffle sweet-soy sauce and avocado Crema.

KING CHIMICHURRI 18

Krab salad, cream cheese, cucumber, avocado, salmon, chimichurri, balsamic Reduction and crispy garlic.

HAMACHI MAMI 18

Yellowtail, avocado, cucumber, red onion, shrimp, cilantro and crispy garlic.

DULCE VICIO 18

Shrimp tempura, cream cheese, avocado, torched tuna, sweet potato strings and aji Vinaigrette.

BIRRIA TEMPURA ROLL 19

Slow-braised beef birria, cream cheese, avocado, caramelized onion and mayo with birria broth.

STREET SAMURAI 18

Krab salad, cucumber, cream cheese, avocado, jalapeno, mexican street corn, spice mayo.

KEEP THE
Wild in You

CLASSIC ROLLS



CALIFORNIA ROLL 15

Krab salad, avocado, cucumber.

SALMON AVOCADO 16

Salmon, avocado.

SPICY TUNA 16

Ahi tuna, spicy mayo and scallions.

PHILADELPHIA 16

Salmon, cream cheese, cucumber.

SHRIMP TEMPURA 16

Crispy shrimp, avocado, eel sauce.

VEGGIE ROLL 15

Seasonal veggies, avocado, spicy mayo.

NIGIRI 1 PIECE SASHIME 2 PIECES

SAKE - SALMON	4/8
MAGURO - TUNA	5/10
HAMACHI - YELLOWTAIL	5/10

HAMACHI CARPACCIO 18

Eight thin slices of Hamachi with sucuri sauce, tobico and micro-Greens.

SALMON CARPACCIO 18

Eight thin slices of Salmon with sweet Truffle sauce, tobiko and microgreens.

TUNA CARPACCIO 18

Eight thin slices of tuna with aji vinaigrette, tobico and micro-Greens.

FRIED DUMPLINGS 11

Eight pieces with seasonal fillings, served with sweet chile sauce.

TEMAKI COMBOS



Includes three hand rolls of the select variety

PREMIUM SALMON TEMAKI 25

Fresh salmon with crunchy cucumber and cream cheese, finished with our signature sucuri sauce.

KRAB SALAD TEMAKI 22

Krab salad, crunchy cucumber, spicy mayo, tobico, sesame seeds.

TUNA TEMAKI 25

Fresh tuna, crunchy cucumber, spicy mayo and sesame seeds finished with our signature sucuri sauce.



@theselvarosa

www.selvarosarestaurant.com

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.