# New <br> Selllva Discoveries 

The fauna and flora of this jungle just keeps on growing.

Don't miss our fresh arrivals, they keep on flowing!

## Starters

Oven baked falafel with sesame sauce and fresh herbs

Cheese and tapioca balls
with herb sauce

## Main Dishes

Grilled vegetable and oat salad,
sweet potato, Portobello mushrooms, lettuce, cherry tomato, lamb's lettuce, avocado cream and pesto ©

## Desserts

Chocolate and hazelnut cake
with pineapple and yogurt (8) (0) (3)


## Into the Wild

## Couvert

Creamed ricotta and harissa with toasted bread $3 €$

## Starters

Soup of the day (1)
$4 €$
Chickpea and beetroot hummus $5 €$
with carrots sticks ©
Oven baked falafel with sesame sauce
and fresh herbs (8) (1)
Wild sweet potatoes $6 €$
with a kimchi emulsion ©
Cheese and tapioca balls
with herb sauce (1)
Vietnamese rolls with Asian sauce (1) O
Tacos with avocado cream$10 €$
and sautéed shrimp with spicy and yuzo sauce
Guacamole with totopos
Tuna lettuce tacos with tuna tartar,
kimchi emulsion and lime ©

## Main Dishes

Grilled vegetable and oat salad,
potato, Portobello mushrooms,
lettuce, cherry tomato, lamb's lettuce, avocado cream and pesto ©
Selliva Burrito with chilli, 11,5 €
kimchi mayonnaise, heart of lettuce and sweet potato (1)
Nasi Goreng from Selllva with prawns,
with prawns, snow peãs, fried egg, basmati rice, chilli, shallots, shiitake mushrooms, pak choi, cashews and chives (1) (0)
Bowl veggie with heart of lettuce, ado, quinoa
cherry tomato, red onion, avocado, quinoa, pinenuts, pineapple, balsamic vinaigrette and yuzo mayonnais ©

Bowl Brazil with sautéed prawns,13,5 €
brown rice, moqueca sauce and farofa (toasted cassava) ©()
Tuna tartare with quinoa, $\quad 16 €$
avocado cream, red onion, tomato
and spicy Asian sauce (1)
Beetroot risotto with mushrooms
and parmesan and tofu
Vegetable Pad Thai with rice noodles,$16 €$
lime and tamarind + chicken or prawns $4,5 €$ (1) ©
Roast chicken with kimchi, sweet potato,13,5 €
and avocado cream (1)
Roast chicken with black beans and bacon, $14 €$
avocado cream and fried egs
with brown rice
Tuna tataki with a vegetable wok 18 € and teriaki sauce
Beyond Meat hamburger, gouda cheese,
kimchi emulsion, onions, pickles, lettuce,
avocado cream in a brioche bun with sweet potato

Menu Kids
for children under 12
Roast chicken with basmati rice $9 €$

+ Juice of the day


## Desserts

Selllva's healthy brigadeiro © (8) 1,6€
Fruit bowl with flaxseeds $6 €$
and almonds (1)(0)
Cheesecake with yougurt
and red berries ©
Healthy brownie and peanut brownie
with caramel ice cream ©
Chocolate and hazelnut cake
with pineapple and yogurt (8)()(8)
Laminated fruit
$4 €$
Ice cream scoop caramel, tangerine, strawberry $4 €$

Hydration Waterfall

## Freshly Squeezed Juices

King of the Jungle - Juice of the day
Mogli - Pineapple, mango, lime and basil
Bagheera - Orange, raspberry and lime
Simba - Orange
4,5 €
Kaa - Pineapple and mint $\quad 4,5 €$
Nala - Basil or red fruit lemonade $3 €$

## Detox Juices

Timon - Banana, orange, spinach,
lettuce and sunflower seeds
Pumba - Beetroot, cucumber, orange and ginger 4,5 €

## Smoothies

Fiona - Kiwi, apple, broccoli, avocado, 6,5 € lime juice, banana and vegetable drink
Pocahontas - Coffee, hazelnut, oats, $6 €$
lemon juice, ginger, banana
and vegetable drink
Zazu - Red berries, oats, cashew
orange juice, ginger, mint and vegetable drink
Baloo - Pineapple, vegetable drink, $6 €$
orange juice, mango pulp, cashew,
sunflower seeds, basil and lemon juice


Cafetaria
Water still or sparkling (50cl) $2 €$
Expresso bio $2 €$
Double expresso $2,5 €$
Expresso macciato 2,2 €
Americano 3 €
Latte* $3,5 €$
Cappuccino* 3,5 €
Hot chocolate 3,5 €
Fresh mint infusion 3 €
Ginger infusion 3 €
Tumeric infusion $4 €$
Gorreana black or green tea

With almond milk $+1 €$
(1) Vegan (C) Nuts and Peanuts (8) Lactose Free (1) Spicy (8) Giten Free


