



C A V I T A

PLEASE NOTIFY YOUR SERVER REGARDING
ALLERGY INFORMATION.

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brunch

- TOSTADA DE NISPERO** *vegan*
Loquat ceviche, pomegranate, avocado, habanero salsa, corn tostada 8
- CEVICHE TOSTADA**
Sea bream, avocado, onion, seasonal citrus, lemon balm, ginger 9
- CRAB INFLADITA**
Puffed corn tortilla, Devonshire crab, cucumber, pasilla mayo 17.5
- CAMARONES AL GRILL**
Char-grilled tiger prawns, achiote marinade, roasted pineapple sauce 22
- TETELA** *vegan/vegetarian*
Chickpea puree, roasted bell peppers sauce & shiso leaves
vegetarian & vegan 9 / with chorizo 12
- CHILAQUILES** *vegetarian*
Tortilla chips sautéed in tomato and morita chile sauce, fried egg 16.5
add chicken 5 / chorizo 5
- ENMOLADAS CON POLLO** *vegan available*
Fried tortillas, Cavita's red mole, grilled chicken, feta 19
- HUEVOS CON CHORIZO**
Mexican chorizo, scrambled eggs, tomato, rocket, Grana Padano 18
- HUEVOS CON NOPALES**
Char-grilled cactus, tomato, fried eggs, halloumi, guajillo sauce 17
- COCHINITA PIBIL**
Slow-smoked pork shoulder, axiote marinade, guacasalsa, tortillas,
pickled onion *small 23 / large 32*
- TACO DE ASADA**
British dry-aged rib-eye, Cavita's red mole, leeks, parsnip puree, rice
255g picanha 32 / bone-in rib-eye 400g 65 / 600g 89

add

- HOME MADE CHORIZO** 5
- EGG (SCRAMBLED / FRIED)** 2.5
- AVOCADO** 3.5

sides

- PAPITAS**
Pink Fir potatoes, coffee & pasilla chile mayo, herb sauce 9
- ARROZ** *vegan*
Red rice with parsley and peas 4
- FRIJOLITOS**
Refried beans, hoja santa, avocado leaves, cheese 6
- BOTANA** *to share*
Morita, habanero, guacasalsa, totopos 8
- TORTILLAS (4)**
Handmade heirloom corn tortillas 4
- EXTRA BREAD OR EXTRA SAUCES** 3 each