



C A V I T A

PLEASE NOTIFY YOUR SERVER REGARDING  
ALLERGY INFORMATION.

C A V I T A

*lunch*

*appetizers*

**CESAR SALAD** *vegetarian & vegan available*

Grilled hispi cabbage, anchovy, Parmesan, sugar snaps, corn crispy bites 13

**AGUACHILE DE CALLO DE HACHA**

Hand-dived scallop, passionfruit, habanero, fried leek 18

**MOOLI CEVICHE TOSTADA (2)** *vegan*

Daikon, pomegranate, avocado, habanero salsa, mizuna, tostada 13

**CEVICHE TOSTADA (2)**

Sea bream, avocado, red onion, citrus, lemon balm, ginger, bergamot 16

**CAMARONES AL GRILL**

Char-grilled tiger prawns, axiote marinade, pineapple sauce 19

**BROCHETAS DE POLLO**

Chicken skewers, axiote marinade, pickled onion, morita sauce 13.5

**TETELA**

Chickpea puree, roasted bell peppers sauce & shiso leaves  
*vegetarian & vegan 8 / with chorizo 9*

*mains*

**CALABAZA A LA VIZCAINA**

Butternut squash, tomato, olives, almonds, charred sourdough  
*small 19 / large 28*

**COCHINITA PIBIL**

Slow-smoked pork shoulder, axiote, tortillas, guacasalsa, pickled pinion  
*small 21 / large 31*

**TACO DE ASADA**

Dry-aged beef, flame grilled, chargrilled vegetables, morita sauce, tortillas *255g picanha 39 / bone-in rib-eye 400g 67 / 600g 96*

**MACKEREL ZARANDEADO**

Grilled Cornish mackerel, herb marinade, green sauce, tortillas 23

*on the side*

**PAPITAS**

Pink Fir Potatoes, coffee & pasilla chile mayo, herb sauce 9

**ARROZ** *vegan*

Red rice with parsley and peas 4

**FRIJOLITOS** *vegan*

Oaxaca-style beans, hoja santa, avocado leaves 6

**VEGETALES AL GRILL** *vegan*

Grilled onion, tomatoes, tender broccoli, charcoal 8

**BOTANA** *vegan*

Morita, habanero, guaca salsa, totopos 8

**TORTILLA (4)**

Handmade heirloom corn tortillas 3

**EXTRA BREAD OR EXTRA SAUCES** 3 each