



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, fine green beans,
corn crispy bites 10

add chicken thighs 5

MOOLI CEVICHE TOSTADA (2) *vegan*

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

CEVICHE TOSTADA (2)

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

CAMARONES AL GRILL

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

BROCHETAS DE POLLO

Chicken skewers, axiote adobo, 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 *vegan*

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

COCHINITA PIBIL

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

TACO DE ASADA

Flame grilled British beef, char-grilled 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*

Refried beans, hoja santa, avocado leaves 6

BOTANA *to share*

Morita, habanero, guacasalsa, totopos 8

TORTILLA (4)

Handmade heirloom corn tortillas 3

EXTRA BREAD OR EXTRA SAUCES *3 each*