



C A V I T A

raw bar

HAMACHI TOSTADA

Yellowtail sashimi, soy ginger vinaigrette, avocado, heirloom tostada 9.5

CRAB INFLADITA

Puffed corn tortilla, crab, pasilla, coffee mayo, cucumber 17.5

TOSTADA DE NISPERO *vegan*

Loquat ceviche, pomegranate, avocado, habanero salsa, corn tostada 8

appetizers

CAMARONES AL GRILL

Char-grilled prawns, axiote marinade, pineapple sauce, lemon 22

CESAR SALAD *vegetarian & vegan available*

Grilled hispi cabbage, anchovy, Parmesan, fine green beans, corn crispy bites 13

TETELA

Chickpea puree, roasted bell peppers sauce & shiso leaves
vegan and vegetarian 9 / with chorizo 12

BROCHETAS DE CORDERO

Lamb skewers, habanero sauce, grasshoppers, pickled onion 16

from the street

TACO DE OKRA *vegan available*

Grilled fresh corn, ricotta, okra and habanero sauce 7.5

TACO DE PASTOR

Ibérico pork, pastor marinade, pineapple, habanero, coriander 9

QUESABIRRIA

Beef shin, guajillo adobo, raclette, tortillas, veal consommé 9

to share

MOLE AMARILLITO *vegan available*

Corn-fed chicken, traditional Oaxacan sauce, grilled vegetables, 42

PESCADO ZARANDEADO *approx. 650-850g*

Line caught sea bass, herbs, green sauce, rice, tortillas 12 per 100g

CALABAZA A LA VIZCAINA *vegan*

Butternut squash, tomato, olives, almonds, charred sourdough
small 22 / large 28

CARNE ASADA

British dry-aged rib-eye, Cavita's red mole, leeks, parsnip puree, rice
bone-in rib-eye 400g 65 / 600g 89

on the side

PAPITAS

Pink fir potatoes, coffee & pasilla chile mayo, herb sauce 9

ARROZ *vegan*

Red rice, parsley, 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