



C A V I T A

MOOLI CEVICHE TOSTADA (2) *vegan*
Daikon, pomegranate, avocado, habanero salsa, mizuna, tostada 13

CEVICHE TOSTADA (2)
Sea bream, avocado, onion, citrus, lemon balm, ginger, bergamot 16

brunch

CRAB INFLADITA (1)
Puffed corn tortilla, Devonshire crab, cucumber, pasilla mayo 17.5

CAMARONES AL GRILL
Char-grilled tiger prawns, axiote, roasted pineapple sauce 19

MEMELITAS DE CHORIZO (2) *vegetarian & vegan available*
Masa cakes, chorizo, bean puree, feta, macha sauce 14

CHILAQUILES
Tortilla chips sautéed in tomato and morita chili salsa, fried egg 16.5

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
Chargrilled cactus, tomato, fried eggs, halloumi, guajillo sauce 17

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

TACO DE ASADA
Flame-grilled British beef, chargrilled vegetables, morita sauce,
tortillas *255g picanha 39 / bone-in rib-eye 400g 67 / 600g 96*

HOME MADE CHORIZO 5

EGG (SCRAMBLED / FRIED) 2.5

AVOCADO 3.5

add

PAPITAS
Pink Fir potatoes, pasilla, coffee mayo, herb sauce 9

ARROZ *vegan*
Red rice with parsley and peas 4

sides

FRIJOLITOS *vegan*
Oaxaca-style beans, hoja santa, avocado leaves 6

VEGETALES AL GRILL *vegan*
Grilled onion, tomatoes, tender broccoli, courgette 8

BOTANA *vegan*
Morita, habanero, guaca salsa, totopos 8

TORTILLA (4)
Handmade heirloom corn tortillas 3

EXTRA BREAD & SAUCES 3