



C A V I T A

brunch

- 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
- 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
- TETELA**
Chickpea puree, roasted bell peppers sauce & shiso leaves
vegetarian & vegan 8 / with chorizo 9
- 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 shoulder, axiote, tortillas, guacasalsa, pickled pinion
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

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** *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*