



C A V I T A

raw bar

HAMACHI TOSTADA (2)

Yellowtail sashimi, soy ginger vinaigrette, avocado, heirloom
tostada 18.5

CRAB INFLADITA (1)

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

MOOLI CEVICHE TOSTADA (2) *vegan*

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

appetizers

CAMARONES AL GRILL

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

CESAR SALAD *vegetarian & vegan available*

Grilled hispi cabbage, anchovy, Parmesan, fine green beans, corn crispy
bites 10

TETELA

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

BROCHETAS DE CORDERO

Lamb skewers, habanero sauce, grasshoppers, pickled onion 15

from the street

TACOS DE OKRA (2) *vegan available*

Grilled fresh corn, ricotta, okra and habanero sauce 13

TACOS DE PASTOR (2)

Ibérico pork, pastor marinade, pineapple, habanero, coriander 17.5

QUESABIRRIA (2)

Beef shin, guajillo adobo, raclette, tortillas, veal consommé 16

TACOS DE PESCADO (2)

Tempura Coley, black garlic mayo, cabbage slaw, anchovies 15.5

to share

MOLE AMARILLITO *vegan available*

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

PESCADO ZARANDEADO *approx. 650-850g*

Line caught sea bass, herbs, green sauce, rice, tortillas 10 per 100g

CALABAZA A LA VIZCAINA *vegan*

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

CARNE ASADA

British dry-aged rib-eye, Cavita's red mole, leeks, parsnip puree, rice
400g 67 / 600g 96

on the side

PAPITAS

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

ARROZ *vegan*

Red rice, parsley, 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