



C A V I T A

PLEASE NOTIFY YOUR SERVER REGARDING
ALLERGY INFORMATION.

brunch

C A V I T A

raw bar

HAMACHI TOSTADA

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

TOSTADA DE NISPERO *vegan*

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

CEVICHE TOSTADA

Sea bream, avocado, onion, seasonal citrus, lemon balm, ginger 9

CRAB INFLADITA

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

appetizers

CAMARONES AL GRILL

Char-grilled tiger prawns, achiote marinade, roasted pineapple sauce 22

TETELA

Oaxacan corn and cheese, courgette flower, chickpeas, bell pepper sauce
and baby courgette *vegetarian & vegan* 9 / *with chorizo* 12

BROCHETAS DE CORDERO

Lamb skewers, habanero sauce, grasshoppers, pickled onion 16

BROCHETAS DE HONGOS

Grilled King oyster mushrooms, red adobo, arbor chile & herbs sauce 7

mains

CHILAQUILES *vegetarian*

Tortilla chips sautéed in tomato and morita chile sauce, fried egg 16.5
add chicken 5 / *chorizo* 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

Char-grilled cactus, tomato, fried eggs, halloumi, guajillo sauce 17

COCHINITA PIBIL

Slow-smoked pork shoulder, axiote marinade, guacasalsa, tortillas,
pickled onion *small* 23 / *large* 32

CARNE ASADA

British dry-aged rib-eye, Cavita's red mole, leeks, parsnip puree
255g picanha 32 / *bone-in rib-eye* 400g 65 / 600g 89

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*

Green Rice, mixed veggies and parsley 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