



C A V I T A

raw bar

AGUACHILE DE CALLO DE HACHA

Hand-dived scallop with passionfruit, habanero, fried leek 18

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, sugar snaps, corn crispy bites 13

TETELA

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

BROCHETAS DE CORDERO

Lamb skewers, habanero sauce, grasshoppers, pickle onion 15

from the street

TACOS DE OCRA (2)

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 consomé 16

TACOS DE PESCADO (2)

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

to share

MOLE VERDE *vegan available*

Corn-fed chicken, green mole, grilled vegetables, rice 42

PESCADO ZARANDEADO *approx. 650-850g*

Caught wild sea bass, herbs, green sauce, rice, tortillas 10 per 100g

CALABAZA A LA VIZCAINA

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

CARNE ASADA

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*

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