



C A V I T A

raw bar

HAMACHI TOSTADA

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

CEVICHE TOSTADA

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

TOMATO SALAD

Mixed Heirloom tomato, macha sauce, goat curd, lemon zest, sorrel 12

TOSTADA DE TEMPORADA *vegan*

Seasonal fruit ceviche, pomegranate, avocado, black Yucatan sauce 8

appetizers

TLAYUDA VEGETARIANA

Oaxacan corn base topped with Girolle mushrooms, poblano pepper sauce, Oaxacan cheese and green sauce 16

BROCHETA DE POLLO

Char-grilled chicken skewers, herbs marination, habanero, grasshoppers 12

BROCHETA DE HONGOS

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

from the street

TACO DE OKRA *vegan available*

Grilled fresh corn, ricotta, okra and habanero sauce 7.5

QUESABIRRIA

Beef shin, guajillo adobo, raclette, tortillas, veal consome 9

GRINGA

Flour tortilla, iberic pork, pastor marination, oaxacan cheese, pineapple 9

to share

CARNE ASADA

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

MOLE AMARILLITO *vegan available*

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

PESCADO ZARANDEADO *approx. 580-850g*

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

COLIFLOR EN SALSA VERACRUZANA *vegan*

Cauliflower, tomato sauce, olives, capers, new potatoes
small 22 / large 28

on the side

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