



C A V I T A

vegetarian menu

65 PER PERSON

menu

BOTANA TO SHARE *vegan*

Morita, habanero, guaca salsa, totopos

MOOLI CEVICHE TOSTADA

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

ENSALADA DE BETABEL

Candy beets, goat's curd, rocket, orange, sunflower seeds

COLIFLOR A LA VIZCAINA

Purple cauliflower, tomato, olives, almonds, charred sourdough

BUÑUELO

Sweet Crispy Fritter with Rose Petal Sugar, Mexican Vanilla Cream, Mango Sorbet

tradición menu

75 PER PERSON

menu

BOTANA TO SHARE *vegan*

Morita, habanero, guaca salsa, totopos

HAMACHI TOSTADA

Yellowtail sashimi, soy ginger vinaigrette,
avocado, heirloom tostada

QUESABIRRIA

Beef shin, guajillo adobo, raclette, tortillas,
veal consomé

MOLE VERDE

Herb-fed chicken, green mole, grilled
vegetables, rice

OAXACAN CHOCOLATE MOUSSE

Cinnamon, Mixed Berries, Gold leaf

fuego (fire) menu

79 PER PERSON

menu

BOTANA TO SHARE *vegan*

Morita, habanero, guaca salsa, totopos

CAMARONES AL GRILL (2 PCS)

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

BROCHETAS DE POLLO

Chicken skewers axiote marinade, morita sauce, pickled onion

TACO DE ASADA

255g Dry-Aged Picanha, chargrilled vegetables, Morita sauce, tortillas

BUÑUELO

Sweet Crispy Fritter with Rose Petal Sugar, Mexican Vanilla Cream, Mango Sorbet

mar (sea) menu

85 PER PERSON

menu

BOTANA TO SHARE *vegan*

Morita, habanero, guaca salsa, totopos

AGUACHILE DE CALLO DE HACHA

Hand-dived scallop with passionfruit, habanero, fried leek

CAMARONES AL GRILL (2 PCS)

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

PESCADO ZARANDEADO

Wild sea bass, herbs, green sauce, rice, tortillas

OAXACAN CHOCOLATE MOUSSE

Cinnamon, Mixed Berries, Gold leaf

TO BOOK
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