



C A V I T A

PLEASE NOTIFY YOUR SERVER REGARDING  
ALLERGY INFORMATION.

C A V I T A

*brunch*

- MOOLI CEVICHE TOSTADA (2)** *vegan*  
Daikon, pomegranate, avocado, habanero salsa, mizuna, tostada 13
- CEVICHE TOSTADA (2)**  
Sea bream, avocado, onion, seasonal citrus, lemon balm, ginger 16
- CRAB INFLADITA (1)**  
Puffed corn tortilla, Devonshire crab, cucumber, pasilla mayo 17.5
- CAMARONES AL GRILL**  
Char-grilled tiger prawns, achiote marinade, roasted pineapple sauce 19
- TETELA**  
Chickpea puree, roasted bell peppers sauce & shiso leaves  
*vegetarian & vegan 8 / with chorizo 9*
- 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 21 / large 31*
- TACO DE ASADA**  
Flame grilled British beef, char-grilled vegetables, morita sauce,  
tortillas *255g picanha 39 / bone-in rib-eye 400g 67 / 600g 96*

*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*  
Red rice with parsley and 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*