

brunch

C A V I T A

raw bar

HAMACHI TOSTADA

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

TOSTADA DE TEMPORADA *vegan*

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

CEVICHE TOSTADA

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

TOMATO SALAD

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

appetizers

TLAYUDA VEGETARIANA

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

BROCHETAS DE POLLO

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

BROCHETAS DE HONGOS *vegan*

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

mains

CHILAQUILES *vegetarian*

Tortilla chips sautéed in morita chile sauce, fried egg, parmesan 14
add chicken 5/ avocado 3.5 / cochinita 5

ENMOLADAS CON POLLO *vegan available*

Fried tortillas, Cavita's red mole, grilled chicken, feta, sour cream 18

HUEVOS RANCHEROS *vegetarian*

Two fried eggs on top of two crispy tortillas, covered with red sauce, refried beans 13

HUEVOS CON NOPALES *vegetarian*

Char-grilled cactus, tomato, fried eggs, halloumi, guajillo sauce 12

COCHINITA PIBIL

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

CARNE ASADA

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

PESCADO ZARANDEADO *approx. 650-850g*

Line caught sea bass, green and red marination, rice, tortillas, herbs sauce *10 per 100g / Whole grilled Mackarel 25*

add

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