



C A V I T A

raw bar

HAMACHI TOSTADA

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

CEVICHE TOSTADA

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

CRAB INFLADITA

Puffed corn tortilla, crab, pasilla, coffee mayo, cucumber 17.5

TOSTADA DE NISPERO *vegan*

Loquat ceviche, pomegranate, avocado, habanero salsa, corn tostada 8

appetizers

CAMARONES AL GRILL

Char-grilled prawns, axiote marinade, pineapple sauce, lemon 22

CESAR SALAD *vegetarian & vegan available*

Grilled hispi cabbage, anchovy, Parmesan, fine green beans, corn crispy bites 13

TETELA

Oaxacan corn and cheese, courgette flower, chickpeas, bell pepper sauce
vegetarian 9 / with chorizo 12

BROCHETA DE CORDERO

Lamb skewers, habanero sauce, grasshoppers, pickled onion 16

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

GRINGA

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

QUESABIRRIA

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

to share

MOLE AMARILLITO *vegan available*

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

PESCADO ZARANDEADO *approx. 650-850g*

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

CALABAZA A LA VIZCAINA *vegan*

Butternut squash, tomato, olives, almonds, charred sourdough
small 22 / large 28

CARNE ASADA

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

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