



C A V I T A

PLEASE NOTIFY YOUR SERVER REGARDING  
ALLERGY INFORMATION.

C A V I T A

*lunch*

*appetizers*

**CESAR SALAD** *vegetarian & vegan available*

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

**TOSTADA DE NISPERO** *vegan*

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

**CEVICHE TOSTADA**

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

**CAMARONES AL GRILL**

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

**BROCHETAS DE CORDERO**

Lamb skewers, habanero sauce, grasshoppers, pickled onion 16

**TETELA**

Chickpea puree, roasted bell peppers sauce & shiso leaves  
*vegan and vegetarian 9 / with chorizo 12*

*mains*

**CALABAZA A LA VIZCAINA** *vegan*

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

**COCHINITA PIBIL**

Slow-smoked pork shoulder, axiote marinade, 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*

**MACKEREL ZARANDEADO**

Grilled Cornish mackerel, herb marinade, green sauce, tortillas 25

*on the side*

**PAPITAS**

Pink Fir Potatoes, coffee & pasilla chile mayo, herb sauce 9

**ARROZ** *vegan*

Red rice with parsley and peas 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

**EXTRA BREAD OR EXTRA SAUCES** *3 each*