



C A V I T A

PLEASE NOTIFY YOUR SERVER REGARDING
ALLERGY INFORMATION.

C A V I T A

christmas menu
Tradicional
£70

1st course

BROCHETAS DE HONGOS
Grilled King oyster mushrooms, red adobo, arbor chile & herbs sauce

2nd course

TAMAL DE GUAJOLOTE
Mole rojo, turkey, duck fat and heirloom corn dough

3rd course

MIXIOTE DE CORDERO
Lamb shoulder, nopal, pink fir potatoes, mixed dry chiles sauce, served with rice and tortillas

dessert

PAN DE ELOTE
Moist Corn Cake with an aromatics infused 'Cajeta' Caramel topped with Vanilla Ice-cream

or

BUNUELO
Sweet crispy fritter coated with cinnamon sugar, served with Mexican vanilla ice cream, mango and seasonal fruit cream

PLEASE NOTIFY YOUR SERVER REGARDING ALLERGY INFORMATION.

C A V I T A

christmas menu

Mer

£65

1st course

BROCHETAS DE HONGOS

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

2nd course

TAMAL DE CALABAZA

Mole Amirillito, pumpkin and heirloom corn

3rd course

MIXIOTE DE PESCADO

Hake, nopal, pink fir potatoes, mixed dry chiles sauce, served with rice and tortillas

dessert

PAN DE ELOTE

Moist Corn Cake with an aromatics infused 'Cajeta' Caramel topped with Vanilla Ice-cream

or

BUNUELO

Sweet crispy fritter coated with cinnamon sugar, served with Mexican vanilla ice cream, mango and seasonal fruit cream

christmas menu
Vegetarian
£60

1st course

BROCHETAS DE HONGOS

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

2nd course

TAMAL DE CALABAZA

Mole Amarillito, pumpkin and heirloom corn

3rd course

MIXIOTE DE VERDURAS

Roasted cauliflower, nopal, pink fir potatoes, mixed dry chiles sauce, served with rice and tortillas

dessert

PAN DE ELOTE

Moist Corn Cake with an aromatics infused 'Cajeta' Caramel topped with Vanilla Ice-cream

or

BUNUELO

Sweet crispy fritter coated with cinnamon sugar, served with Mexican vanilla ice cream, mango and seasonal fruit cream