



CACHAVA

RAW BAR

Chipotle shaved cove abalone (120 g)	\$395
Raw Kampachi, chilli oil and ponzu	\$280
Tuna tostadas, scallops, red snapper or shrimp ceviche	\$135
Callo de hacha	\$160
Stone crab, chipotle mayonnaise (750g)	\$1,150
Kumamoto oysters (pc)	\$65
/ Rockefeller (pc)	\$85

TO SHARE

Melted asadero cheese with morita chimichurri (200 g)	\$190
/ with rib eye chicharron (350 g)	\$330
Wood-fired artichokes, parmesan, carbonara sauce and bacon	\$145
Wood-fired tatemada cauliflower, with aubergine puree, feta cheese and crunchy onion	\$220
Pork belly tacos with tatemada green sauce (2pcs)	\$210
Cochinita pibil panucho (1 pc)	\$85
Blue corn huarache, rib eye and fresh cheese (50 g)	\$110

FIRST

Cachava salad, mix of organic lettuces, avocado, zucchini, pumpkin seeds and French green beans with house vinaigrette	\$165
Charcoal grilled kale, yellow lemon vinaigrette	\$165
Caesar salad, parmesan and croutons	\$185
Meat broth, serrano, coriander, lemon, onion	\$140
Tagliatelle, seasonal mushrooms, parmigiano reggiano and truffle	\$390
Wild boar rice with morels and Iberian pork (500 g)	\$820

SEA

Maple wood fired Norwegian salmon (200 g)	\$390
Catch of the day, charcoal grilled, black butter and capers (200 g)	\$395
Sea bass, wood-fired with morita chimichurri (200 g)	\$385
Shrimp in garlic sauce (220 g)	\$420
Baked red snapper, olive oil and lemon sauce (1.2 kg)	\$895

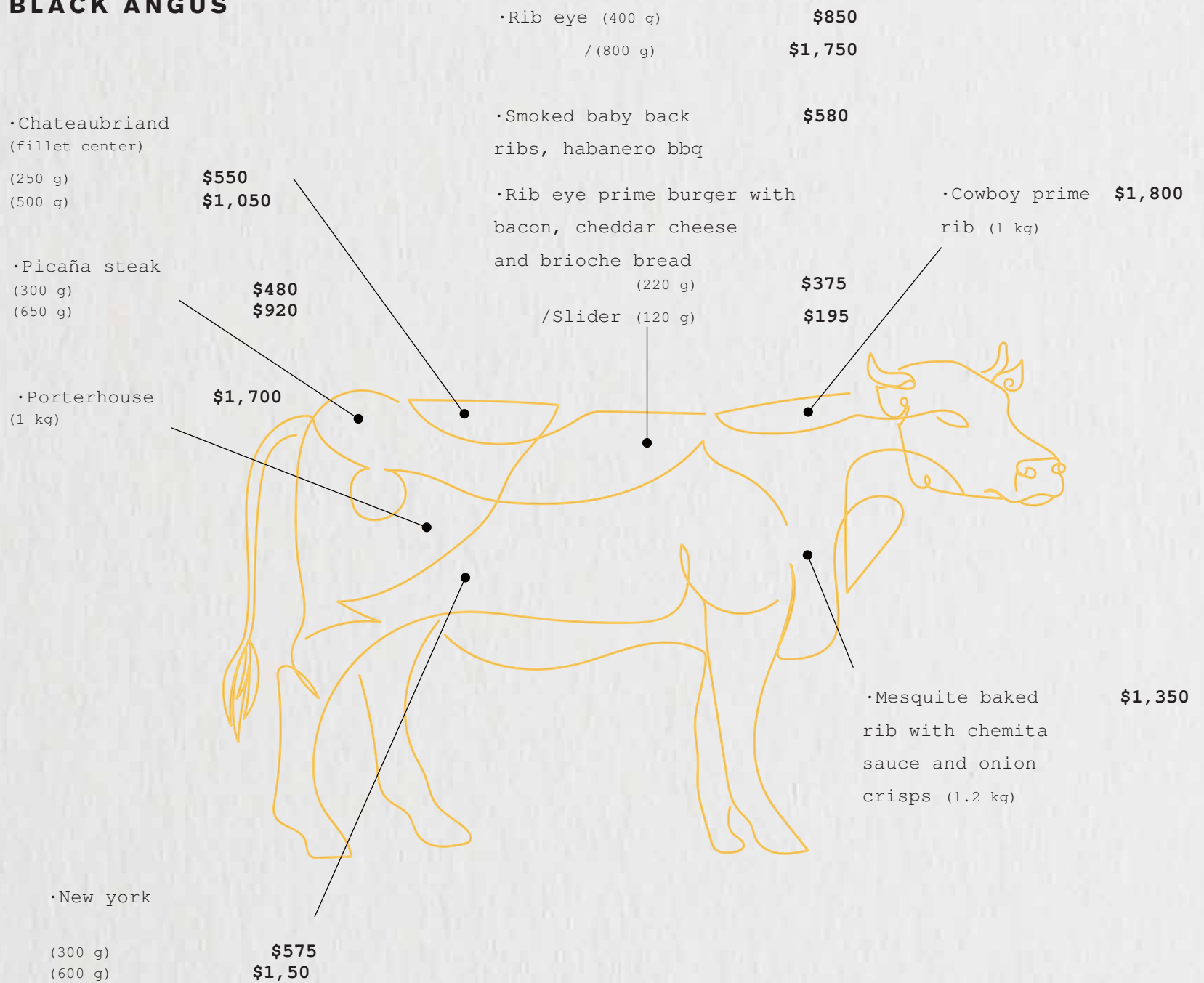
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ALL OUR PRICES ARE IN NATIONAL CURRENCY AND INCLUDE 16% VAT



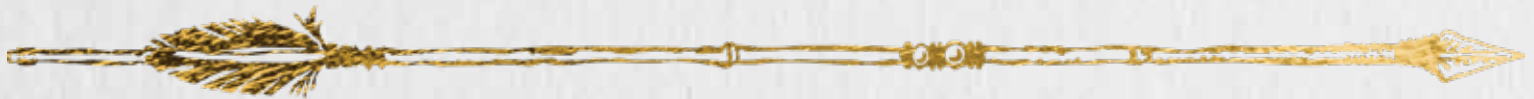
CACHAVA

USDA PRIME BLACK ANGUS



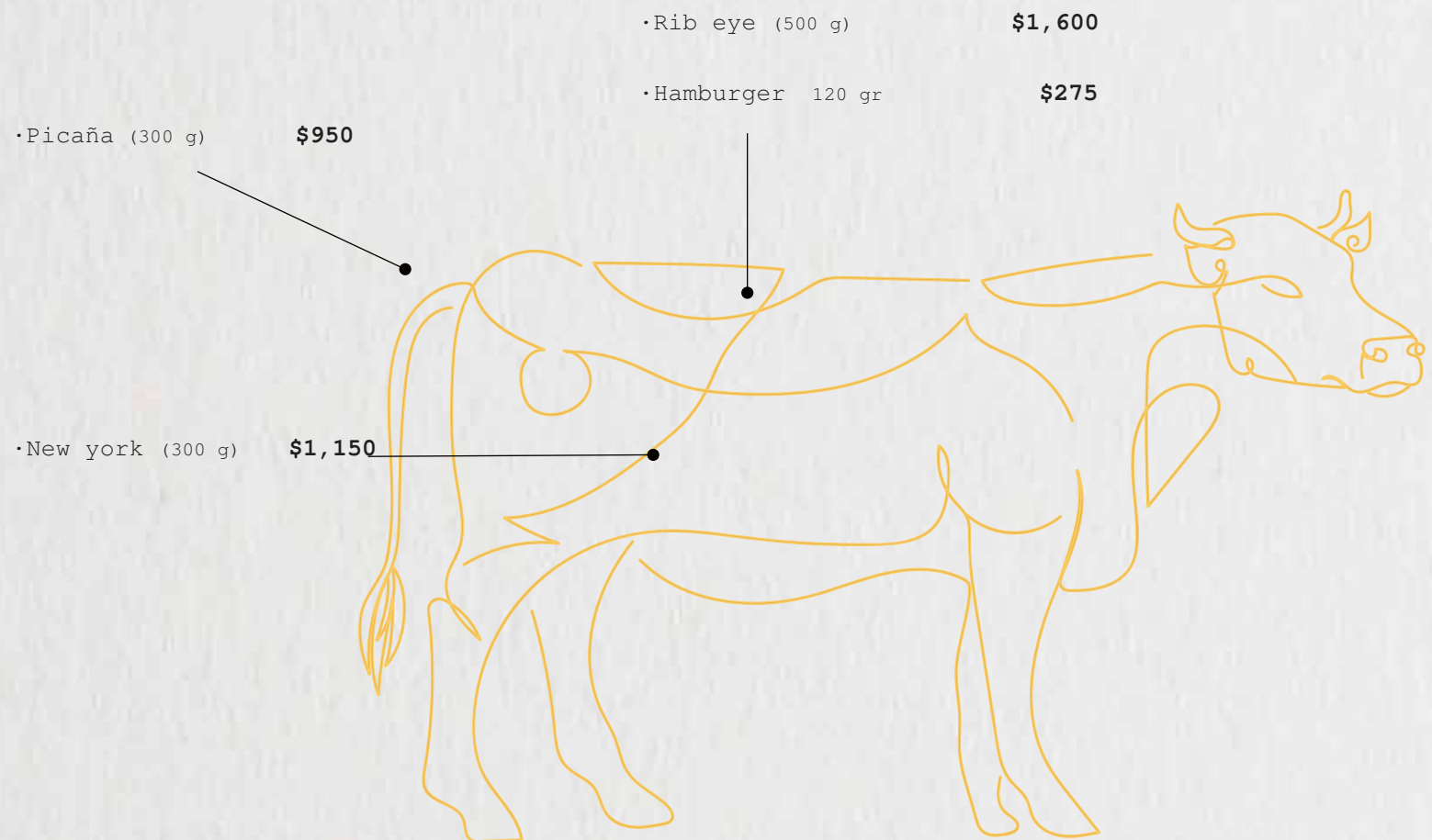
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AUSTRALIAN WAGYU



SIDES

\$120

Heirloom tomatoes

French fries

Grilled corn

Creamed spinach

Cheese risotto

Mashed potatoes

Grilled asparagus

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