

Lunch & Dinner

tapas & appetizers

GUACAMOLE IN A MOLCAJETE _____	15
<i>Prepared fresh daily, served with homemade blue & yellow corn tortilla chips</i>	
PAN RUSTICO CATALAN _____	14
<i>Catalan grilled bread, ripe tomatoes, garlic, olive oil, Manchego cheese & jamón serrano</i>	
TAQUITOS DE TINGA _____	12
<i>Beef or chicken, marinated in chipotle salsa with guacamole & sour cream</i>	
CALAMARI FRITO _____	13
<i>Lightly breaded calamari rings with roasted red pepper aioli</i>	
GAMBAS AL AJILLO _____	18
<i>Sautéed shrimp with garlic, olive oil & herbs, served with country bread</i>	
DOS TAMALES _____	12
<i>Chicken & tomatillo salsa, pork & guajillo salsa, or fresh corn & poblano chile</i>	
GRILLED ANAHEIM CHILES _____	12
<i>Stuffed with queso fresco & served with handmade corn tortillas</i>	
SHRIMP EMPANADAS _____	14
<i>Crispy corn turnovers with shrimp, asadero cheese, chipotle cream & papaya salsa</i>	
ALASKAN HALIBUT CEVICHE _____	24
<i>Marinated in lime juice, with guacamole & salsa fresca on a crisp corn tortilla</i>	
BOHEMIA STEAMED MUSSELS _____	20
<i>New Zealand green-lipped mussels in a tomato-based broth with chorizo & onions</i>	
GRILLED CHICKEN QUESADILLA _____	18
<i>Manchego cheese, caramelized onions, poblano chiles, guacamole & chipotle cream</i>	

ROASTED EGGPLANT, TOMATO & BASIL QUESADILLA _____	15
<i>Asadero cheese, cilantro pesto, guacamole & sour cream</i>	
TORTILLA SOUP _____	9/12
<i>Roasted tomato & onion, topped with corn tortilla strips, cheese & guacamole</i>	
TORTILLA ESPAÑOLA _____	13
<i>Traditional Spanish potato & onion frittata with chimichurri sauce</i>	

tostadas y ensaladas

CAVA CAESAR SALAD _____	10/12
<i>Homemade garlic croutons, fresh Parmesan, romaine & our signature Caesar dressing</i>	
<i>Grilled chicken 16 • Grilled shrimp/scallops 20</i>	
MIXED BABY GREENS _____	10
<i>Jicama, sweet peppers, tomatoes, pine nuts & balsamic vinaigrette</i>	
ARUGULA SALAD _____	12
<i>Pears, walnuts, shaved Manchego cheese & sherry balsamic vinaigrette</i>	
HEIRLOOM TOMATO CARPACCIO _____	16
<i>Mesclun greens, pancetta, balsamic reduction & cilantro pesto</i>	
GRILLED VEGETABLE TOSTADA _____	16
<i>Roasted peppers, corn, zucchini, eggplant, red onions, tomatoes, black beans, arroz verde, guacamole & sour cream on handmade corn tortillas</i>	
CAVA TOSTADA _____	18
<i>Grilled chicken or steak with black beans, cheese, guacamole, tomatoes & sour cream. Grilled shrimp 21</i>	
GRILLED CHICKEN SALAD _____	20
<i>Avocado, grilled peppers, corn, tomatoes, scallions, chipotle cream & homemade jalapeño vinaigrette</i>	

Lunch

especialidades de cava

- ROCK SHRIMP SOFT TACOS** _____ 18
Breaded shrimp, papaya salsa, purple cabbage, sour cream & handmade corn tortillas
- CAVA COMBO** _____ 14/18
Choice of one or two items with black beans & Spanish rice or Caesar salad
Cheese, Beef, or Chicken Enchilada
Pasilla Chile Relleno
Chicken, Pork, or Poblano Chile Tamale
Crisp Beef or Chicken Taco
- HUEVOS RANCHEROS** _____ 14
Free range eggs, crispy corn tortilla, queso fresco, black beans, guacamole & salsa quemada
- CHILAQUILES & FREE-RANGE SCRAMBLED EGGS** _____ 14
Crisp homemade tortilla chips, roasted tomato salsa, black beans, sour cream & queso fresco
- PORK POZOLE** _____ 17
Hearty Mexican stew garnished with onion, cilantro, radish, cabbage, avocado & oregano
- SIZZLING FAJITAS PLATTER**
Guacamole, sour cream, salsa fresca, black beans, rice & handmade corn tortillas
Grilled steak, chicken, or combo 21 • Grilled shrimp 24
- GRILLED CHICKEN SOFT TACOS WITH MOLE POBLANO** _____ 16
On handmade corn tortillas, with rice & black beans or Caesar salad
- TACOS AL CARBON** _____ 16
Grilled chicken, steak, carnitas, or portobello served on handmade corn tortillas
Pacific halibut with papaya salsa 18

- PASILLA CHILE RELLENO EN CALDO** _____ 16
Stuffed with queso fresco in fresh tomato broth, rice, beans & handmade corn tortillas
- BURRITO ASADO** _____ 18
Grilled chicken, steak or grilled vegetables, ranchera salsa, sour cream & guacamole
- WILD SALMON WITH PAPAYA SALSA** _____ 24
Chipotle mashed potatoes & seared collard greens
- HUIARACHES WITH GRILLED CHICKEN OR STEAK** _____ 17
Homemade thick corn tortillas with avocado, brown beans, lettuce, radish & queso fresco
- CHICKEN ENCHILADAS SUIZAS** _____ 18
Our signature roasted tomatillo salsa, black beans, arroz verde & queso fresco
- ENCHILADAS MARISCOS** _____ 21
Sautéed shrimp, bay scallops, mushrooms & papaya salsa
- BOHEMIA FISH TACOS** _____ 18
Beer-battered Pacific halibut, cabbage, chipotle-lime salsa on corn tortilla
- CARNE ASADA A LA TAMPIQUEÑA** _____ 27
Cheese enchilada Mexicana, frijoles charros, Spanish rice, salsa quemada & guacamole
- SKIRT STEAK TORTA** _____ 16
Avocado, red onion, tomato & chimichurri sauce on a bolillo roll
- CAVA BURGER** _____ 15
Angus beef patty grilled to order with asadero cheese, avocado, lettuce, onion & tomato

Cava proudly serves green-rated, sustainable seafood.

We source 100% Organic, Grass-Fed Angus Beef

Dinner

especialidades de cava

- CHICKEN ENCHILADAS SUIZAS _____ 20
Our signature roasted tomatillo salsa, black beans, arroz verde & queso fresco
- ENCHILADAS MARISCOS _____ 23
Sautéed shrimp, bay scallops, mushrooms & papaya salsa
- POZOLE _____ 18
Hearty Mexican stew garnished with onion, cilantro, radish, cabbage, avocado & oregano
- BURRITO ASADO _____ 18
Grilled chicken, steak or grilled vegetables, ranchera salsa, sour cream & guacamole
- CAVA COMBO _____ 20
*Choice of two items with black beans & Spanish rice
Cheese, Beef, or Chicken Enchilada
Pasilla Chile Relleno
Chicken, Pork, or Poblano Chile Tamale
Crisp Beef or Chicken Taco*
- OVEN-BRAISED LAMB SHANKS
WITH TOASTED ORZO _____ 32
Traditional in Barcelona, slowly cooked with port wine & garlic
- PASILLA CHILE RELLENO EN CALDO _____ 17
Stuffed with queso fresco in fresh tomato broth, rice, beans & handmade corn tortillas
- CAVA PAELLA VALENCIANA _____ 28
Shrimp, chicken, clams, mussels, chorizo & saffron rice
- CARNE ASADA A LA TAMPIQUEÑA _____ 28
Cheese enchilada Mexicana, frijoles charros, Spanish rice, salsa quemada & guacamole
- SPICY COCONUT SHRIMP WITH
PINEAPPLE & GINGER SALSA _____ 26
Chipotle mashed potatoes & grilled asparagus spears

- GRILLED CHICKEN BREAST
WITH MOLE POBLANO _____ 24
Our handcrafted traditional mole with black beans & Spanish rice

carne y pescado

- ROCK SHRIMP SOFT TACOS _____ 19
Breaded shrimp, papaya salsa, purple cabbage, sour cream & handmade corn tortillas
- TACOS AL CARBON _____ 18
*Grilled chicken, steak, carnitas, or portobello served on handmade corn tortillas
Pacific halibut with papaya salsa 20*
- SIZZLING FAJITAS PLATTER
*Guacamole, sour cream, salsa fresca, black beans, Spanish rice & handmade corn tortillas
Grilled steak, chicken, or combo 21 • Grilled shrimp 24*
- WILD SALMON WITH PAPAYA SALSA _____ 26
Chipotle mashed potatoes & seared collard greens
- SPICY BABY BACK RIBS _____ 25
Guava chile sauce, chipotle mashed potatoes & cabbage slaw
- GRILLED CHICKEN ANAHEIM _____ 24
Poblano chiles, onions & tomatoes in a cream sauce with chipotle mashed potatoes
- GRASS-FED CHURRASCO
RIBEYE STEAK _____ 32
Grilled Anaheim chiles with queso fresco, chipotle mashed potatoes & chimichurri sauce
- ZARZUELA _____ 26
Mediterranean seafood soup with mussels, clams, shrimp, scallops & Pacific halibut
- HALIBUT VERACRUZANO _____ 26
Roasted tomatoes, garlic, jalapeños, Spanish olives with black beans & grilled vegetables