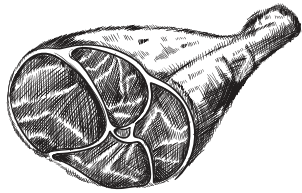


# CACHAVA

## STEAKHOUSE



### TO SHARE

Iberian ham (80 pc)	\$1,055
Kumamoto oyster, natural (pc)	\$95
/ Rockefeller, aged brie (pz)	\$120
Tuna tostada (50gr)	\$165
Shaved Ensenada abalone with chipotle. (70gr)	\$285
Fresh Ensenada tuna and serrano sashimi (80gr)	\$275
Octopus salad with potatoes and capers (200g)	\$350
Prime Beef tartare (120gr)	\$330
Roca shirmp, ponzu & chipotle mayonnaise	\$360

### ANTOJITOS

Pork belly tacos with green sauce (2pz)	\$275
Ribeye crust, chiles toreado sauce (2pz)	\$350
/ with fresh truffle (3gr)	\$405
Cochinita pibil panucho (1pz)	\$100
Melted asadero cheese (200gr)	\$245
/ with ribeye chicharrón (350gr)	\$395

### BLACK ANGUS USDA PRIME CUTS

<b>Steak center</b> USDA PRIME	(9 oz) (18 oz)	\$655 \$1,270
<b>Picanha</b> USDA PRIME	(10 oz) (23 oz)	\$910 \$1,995
<b>New york</b> USDA PRIME	(10 oz) (21 oz)	\$610 \$1,220
<b>Ribeye</b> USDA PRIME	(14 oz) (28 oz)	\$945 \$2,115
<b>Cowboy prime rib</b> USDA PRIME	(35 oz)	\$2,440
<b>Porterhouse</b> USDA PRIME	(35 oz)	\$2,115
<b>Beef Medallion</b> USDA PRIME Oporto sauce	(8 oz)	\$615
<b>Ribeye hamburger</b> USDA PRIME bacon, cheddar cheese and brioche bun / slider	(4 oz) (8 oz)	\$265 \$415

### VEGETABLES

Wood-fired avocados, ponzu & flour sobaquera tortillas	\$140
Artichoke carpaccio, Parmigiano Reggiano, green apple and mushrooms	\$315
Wood-fired tatemada cauliflower, with eggplant puree, feta cheese & crunchy onion	\$245
Cesar salad, parmesan & croutons	\$205
Wedge salad	\$245
Cachava salad, mix of organic leaves, avocado, zucchini, pumpkin seeds, green beans & house vinaigrette (230gr)	\$185

### SOUP, PASTA AND RICE

Chicken noodle soup with vegetables	\$165
Meat juice, short rib, serrano pepper, cilantro, lemon and onion juice (250ml)	\$180
Spaghetti pomodoro with burrata, San Marzano tomato, basil and olive oil	\$340
Tagliatelle with parmesan crust and cured ham	\$370
Short rib cannelloni with brie cheese sauce (300gr)	\$510
Wild boar rice with morels and iberian pork (500gr)	\$890

### SIDES

Heirloom tomatoes	\$145
French fries	\$155
Creamed spinach	\$145
Parmesan risotto	\$150
Charred broccolini with kale	\$205
Mashed potatoes with butter	\$145
Grilled asparagus	\$160
Mac and cheese	\$150

### SEA

Woodfire Norwegian salmon (200gr)	\$435
Catch of the day (200gr)	\$455
/ (1,2 kg)	\$1,270
Preparations: - Black butter with capers - Chimichurri - Olive oil, garlic and lemon sauce	
Fried red snapper (500gr)	\$690

IG. CACHAVA\_MX

ALL OUR PRICES ARE IN NATIONAL CURRENCY (MXN) AND INCLUDE 16% VAT. WEIGHT BEFORE COOKING